

## Specification Sheet

Title: Weeping Tiger Glaze

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LABEL SUGGESTION when used in	Meat Rub/Coater		
isolation according to EU regulation			
1333/2008 & Commission directives			
231/2012 & 1129/2011			
DESCRIPTION	Spicy flavoured meat coating		
COUNTRY OF MANUFACTURE	UK		
TYPICAL RAW MATERIAL	UK		
COUNTRY OF ORIGIN			
PRODUCT COMPOSITION	Sugar, Maltodextrin, Spices, Dr	ied Glucose Syrup, Rice Flour, Salt,	
	Dried Garlic, Modified Starch		
	(Maize), Acidity Regulator (Citr	ic Acid), Yeast Extract, Stabiliser	
	(E415), Natural Flavourings,		
	Colour (Paprika Extract).		
APPEARANCE	This is an orange coloured free	flowing powder contaning visible	
	flecks of dehydrated herb, flecks of chilli seeds and ground spices.		
PRESERVATIVES	See Product Composition		
OTHER ADDITIVES	NA		
MICRO-ORGANISMS:			
TOTAL PLATE COUNT	< 1,000,000 PER GRAM		
YEASTS & MOULDS	< 1000 PER GRAM		
COLIFORMS	< 1000 PER GRAM		
SALMONELLA	NEGATIVE IN 25 GRAMS		
E-Coli	NEGATIVE IN 25 GRAMS		
NUTRITIONAL PER 100g	Energy	341.7 Kcal	
	Energy	1450.0 KJ	
	Carbohydrate	78.5g	
	Of which sugars	39.9g	
	Fat	1.7g	
	Of which saturates	0.3g	
	Protein	3.1g	
	Fibre 4.3g		
	Salt 7.6g		
RECOMMENDED SHELF LIFE &	12 months from manufacture, keep in a cool dark area, Keep		
STORAGE	away from moisture.		
APPLICATIONS	Seasoning		

Prepared by:	Richard Strauss	Approved by:	Richard Oliver



**DOSAGES RECOMMENDED** 

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### **ALLERGEN AND INTOLERANCE INFORMATION**

<u>Section 1</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

ALLERGENS:	Y/N	If yes, give details
(Directive EU 1169/2011 ANNEX II)		
Cereals containing gluten, namely: wheat, rye, barley, oats,	N	
spelt, kamut or their hybridised strains, and products		
thereof, except:		
<ul> <li>wheat based glucose syrups including dextrose</li> </ul>		
wheat based maltodextrins		
<ul> <li>glucose syrups based on barley;</li> </ul>		
<ul> <li>cereals used for making alcoholic distillates</li> </ul>		
including ethyl alcohol of agricultural origin;		
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except:	N	
<ul> <li>fish gelatine used as carrier for vitamin or</li> </ul>		
carotenoid preparations;		
<ul> <li>fish gelatine or Isinglass used as fining agent in beer</li> </ul>		
and wine;		
Peanuts and products thereof;	N	
Soybeans and products thereof, except	N	
<ul> <li>fully refined soybean oil and fat</li> </ul>		
<ul> <li>natural mixed tocopherols (E306), natural D-alpha</li> </ul>		
tocopherol, natural D-alpha tocopherol acetate, and		
natural D-alpha tocopherol succinate from soybean		
sources;		
<ul> <li>vegetable oils derived phytosterols and phytosterol</li> </ul>		
esters from soybean sources		
plant stanol ester produced from vegetable oil		
sterols from soybean sources;		
Milk and products thereof (including lactose), except:	N	
whey used for making alcoholic distillates including		
ethyl alcohol of agricultural origin;		
• lactitol;		
Nuts, namely	N	

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almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus</i>		
avellana), walnuts (Juglans regia), cashews (Anacardium		
occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K.		
Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts		
(Pistacia vera), macadamia or Queensland nuts (Macadamia		
ternifolia), and products thereof, except:		
Nuts used for making alcoholic distillates including		
ethyl alcohol of agricultural origin		
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more	N	
than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>		
which are to be calculated for products as proposed ready		
for consumption or as reconstituted according to the		
instructions of the manufacturers		
Lupin and products thereof	N	
Molluscs and products thereof	N	

# <u>Section 2</u>: Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Υ	See Ingredients
Beef and beef derivatives	N	
Benzoates	N	
вна/внт	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	Υ	See Ingredients
Vegetable Oil:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		

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Yeast and yeast derivatives	N	
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### **Section 3**: Is this product suitable for:

	Y/N	If not, give details
Vegetarians	Υ	
Vegans	Υ	
Orthodox Jewish Diet (Kosher)	Υ	NOT CERTIFIED
Muslim Diet (Halaal)	Υ	NOT CERTIFIED
Diabetics	Υ	

### **Section 4: Genetic Modification**

	Y/N	Details
Does the product or any of its ingredients contain any maize	N	
or soya products?		
Does the product or any of its ingredients contain any	N	
genetically modified material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially	N	
equivalent as a consequence of the use of genetic		
modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but	N	
not containing any genetically modified material?		
Please identify those ingredients, which are produced from		
such materials.		
Have genetically modified organisms been used as	N	
processing aids or additives used in connection with the		
production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce	N	
processing aids or additives (GMO not present in aid or		
additive when in use) which are subsequently used in		
production of this product or any of its ingredients?		
Please identify any such processing aids or additives.		

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