

PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name HP Batter
Part Number 584458.MIX
Development Code 436.00035-001
Product Description A dry blend for taste creation on meat parts.

INGREDIENT LISTING

Ingredients: Flours (Wheat, Maize), Salt, Herbs and Spices (contain Celery), Flavour Enhancer (E621), Flavourings, Dextrose, Sugar, Colour (Paprika Extract)

RECOMMENDED DECLARATION

See ingredient declaration

USAGE / APPLICATION INFORMATION

A dry blend which will be diluted with water and used in an batter applicator,
Recommended dilution: 1:1,4-1,8

KEY PERFORMANCE PARAMETERS

(To be confirmed when in full production.)

Test	Min	Max	Units	Method
Visual: As lab standard				
Appearance to match previously accepted delivery.				

MICROBIOLOGICAL DATA

(To be confirmed when in full production.)

(typical values only)

Test	Typical Value	Method
Total Viable Count	max. 5 x 10E6	cfu/g PCA, 30 deg C, 2 Days
Yeasts	max. 1000	cfu/g RBCA, 25 deg C, 5 days
Moulds	max. 1000	cfu/g RBCA, 25 deg C, 5 days
Salmonella spp.	Not detected /25g	/25g Pre-enrichment method/ ELISA

ALLERGEN DATA				
Allergen	Requires Labelling?	Source	Present on the Line	Present on the Site
Peanuts and products thereof	NO		No	No
Nuts (other than peanuts) and products thereof *	NO		No	No
Cereals containing gluten	YES	Wheat Flour	Yes	Yes
Crustaceans and products thereof	NO		Yes	Yes
Egg and products thereof	NO		Yes	Yes
Fish and products thereof	NO		Yes	Yes
Soybeans and products thereof	NO		Yes	Yes
Milk and products thereof (including lactose)	NO		Yes	Yes
Celery and products thereof	YES	Celery	Yes	Yes
Mustard and products thereof	NO		Yes	Yes
Sesame and products thereof	NO		No	No
Molluscs and products thereof	NO		No	No
Lupin and products thereof	NO		No	No
Sulphur Dioxide/Sulphites >10ppm	NO		Yes	Yes

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to EU Directive 2003/89/CE as amended

* Nut allergens: Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh, K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

SUITABILITY DATA	Yes = Suitable, No = Unsuitable	Comment/Certification Details
Vegetarian (Ova-Lacto)	YES	
Vegan	YES	
Coeliac <100ppm gluten (by calculation)	NO	
Coeliac <20ppm gluten (by calculation)	NO	
	Certified / Suitable / Not Certified	Comment/Certification Details
Kosher	Not Certified	
Halal	Not Certified	
Organic	Not Certified	

NUTRITION INFORMATION		
Nutrient	Typical Value	Unit
Energy in kJ	1275.17	kJ/100g
Energy in Kcal	295.66	kCal/100g
Total Carbohydrates	63.73	g/100g
Carbohydrates Available by Difference	59.69	g/100g
Total Fat	1.26	g/100g
Saturated Fat	0.13	g/100g
Protein (N X 6.25)	9.49	g/100g
Moisture	13.02	g/100g
Dietary Fibre	3.76	g/100g
Sodium	4746.96	mg/100g
Ash	12.64	g/100g
Salt (NaCl)	11.82	g/100g

Data Source
Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only.

GENETICALLY MODIFIED MATERIALS	
Does the product require labelling as genetically modified under current EU Labelling Regulations?	NO

IONISING RADIATION	
Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations?	NO

RECOMMENDED SHELF-LIFE & STORAGE	(To be confirmed when in full production.)
Transported by contract hauliers. Store Ambient (6-26°C)	
Shelf-Life (Closed Pack) from the date of production:	

PACKAGING

(To be confirmed when in full production.)

Pack Size (net)

Number of packs per case/ outer:

No. units per pallet

LABELLING

Product label will contain Best Before date, batch code, date of packing, product name and code.

HEALTH & SAFETY DATA

Available on request

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country,

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