

PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name **HP CHICKEN SEASONING**
Part Number
Development Code **917.00011-001**
Product Description **This product is a dry blend for taste creation.**

INGREDIENT LISTING

Ingredients: Flavour Enhancer (E621), Herbs and Spices (contain Celery), Salt

RECOMMENDED DECLARATION

See ingredient declaration

USAGE / APPLICATION INFORMATION

This product is used for the flavouring of all kinds of savoury applications: soups and sauces / gravies and stocks/ processed meat products / ready meals/...

Dosage: 743 g seasoning + 1360.74 g salt + 11339.75 g wheat flour
to the 1 LB. 10 OZS sprinkle (add 6 cups of salt and 25 lbs of flour to the contents: 1 LB. 10 OZS)

KEY PERFORMANCE PARAMETERS

(To be confirmed when in full production.)

Test	Min	Max	Units	Method
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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	NO		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)	YES	Based on raw material information - calculated gluten content only
Coeliac <20ppm gluten (by calculation)	YES	Based on raw material information - calculated gluten content only
	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	912.57	kJ/100g
Energy in Kcal	216.79	kCal/100g
Total Carbohydrates	30.86	g/100g
Carbohydrates Available by Difference	17.20	g/100g
Carbohydrates as Sugars	11.50	g/100g
Total Fat	1.35	g/100g
Saturated Fat	0.02	g/100g
Monounsaturated Fat	0.21	g/100g
Polyunsaturated Fat	0.12	g/100g
Protein (N X 6.25)	24.45	g/100g
Moisture	3.80	g/100g
Dietary Fibre	2.18	g/100g
Sodium	15372.80	mg/100g
Ash	39.06	g/100g
Salt (NaCl)	24.98	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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