



JARDOX LTD VESTRY ESTATE OTFORD ROAD SEVENOAKS KENT TN14 5EL T +44 (0) 1732 456254 F +44 (0) 1732 740805
 E SALES@JARDOX.COM ENQUIRIES@JARDOX.COM WWW.JARDOX.COM

PRODUCT SPECIFICATION

ALL INFORMATION ON THIS SPECIFICATION IS CONFIDENTIAL

PRODUCT NAME:	BEEFBURGER COMPLETE MIX T+P
PRODUCT CODE:	2028
COUNTRY OF MANUFACTURE:	UK
SENSORY:	Appearance: Light beige free-flowing powder Flavour/Aroma: Typical of product
INGREDIENT DECLARATION:	Rusk (Fortified Wheat Flour [Calcium Carbonate, Iron, Niacin, Thiamin], Salt, Raising agent E503ii), Fortified Wheat Flour [contains: Calcium Carbonate, Iron, Nicotinamide, Vitamin B1], Salt, Onion Powder, Dextrose, Flavour Enhancer: Monosodium Glutamate (E621), Preservative: Sodium Sulphite (E221), Hydrolysed Vegetable Protein (Soya), Stabilisers: Sodium Tripolyphosphate (E451i), Di-Phosphate (E450i), Tomato Powder, Propylene Glycol, Mustard Powder, Garlic Powder, Herb and Spices Extracts (Pepper, Nutmeg, Paprika, Sage), Colour (E120), Celery Extract. Allergy Advice! For allergens, including cereals containing gluten, see ingredients in bold .
APPLICATION/USAGE RATE:	7.5% Maximum
PACKAGING:	20/25kg in a heavy duty plastic sack
SHELF LIFE:	12 Months from date of manufacture when stored unopened in original packaging under stated storage conditions and 6 months minimum from receipt. Shelf life after opening remains the same provided it is handled hygienically and stored correctly.
STORAGE:	Keep closed in a cool, dry place, out of direct sunlight. Store separately from odoriferous materials.
MICROBIOLOGICAL STANDARD (c.f.u./g):	Total Viable Count <500,000 Clostridium perfringens <100 E. coli <10 Bacillus cereus <500

ISSUE DATE: 09/05/2018
Code: 2028
ISSUE NO: 5



JARDOX LTD VESTRY ESTATE OTFORD ROAD SEVENOAKS KENT TN14 5EL T +44 (0) 1732 456254 F +44 (0) 1732 740805
 E SALES@JARDOX.COM ENQUIRIES@JARDOX.COM WWW.JARDOX.COM

CHEMICAL:	% Salt: 20 (typical) % Salt range: 16 - 24
------------------	---

MANUFACTURE:	The ingredients are blended in stainless steel mixers and then passed over rare earth magnets prior to being sieved and then filled into sacks.
---------------------	---

NUTRITION INFORMATION (g/100g):	ENERGY (kcal): 2684 ENERGY (kJ): 1141 FAT (g): 1.1 of which SATURATES (g): 0.2 CARBOHYDRATE (g): 56.8 of which SUGARS (g): 2.3 FIBRE (g): 2.1 PROTEIN (g): 7.3 SALT (g): 19.6
--	---

ALLERGEN	CONTAINS:
Cereals containing Gluten (wheat, rye, barley, oats, spelt, kamut or their hybridized strains)	YES
Crustaceans and their derivatives	NO
Eggs and its derivatives	NO
Fish and their derivatives	NO
Peanuts their oils and other derivatives	NO
Soya and its derivatives	YES
Milk and its derivatives	NO
Nuts their oils and other derivatives	NO
Celery and its derivatives	YES
Mustard and its derivatives	YES
Sesame Seeds their oils and other derivatives	NO
Molluscs and their derivatives	NO
Lupins and their derivatives	NO
Sulphur Dioxide (and sulphites at levels >10mg/Kg or 10mg/l, expressed as SO ₂)	YES

Product conforms to Food Safety Act 1990 and its amendments.

Based on assurances from our suppliers this product is manufactured from ingredients that are non-GMO.

This product is manufactured under standards conforming to the BRC Global Food Manufacturing standard in an ambient low care facility. Whilst the product is ambient stable, this is not a declaration approving the product suitability for use in or on a High Care or High Risk environment or product. Suitability for ready to eat, is the responsibility of the customer to determine.

ISSUE DATE: 09/05/2018
Code: 2028
ISSUE NO: 5



JARDOX LTD VESTRY ESTATE OTFORD ROAD SEVENOAKS KENT TN14 5EL T +44 (0) 1732 456254 F +44 (0) 1732 740805
E SALES@JARDOX.COM ENQUIRIES@JARDOX.COM WWW.JARDOX.COM

In disclosing this confidential information supplied to you by Jardox Ltd., you agree to maintain at all times the confidential nature of the Information and disclose this only to relevant company employees and your immediate customer base when necessary. This confidential information must not be shared with any others without prior approval from Jardox Ltd. This recipe remains the intellectual property of Jardox Ltd.

The information in this document is not intended as a claim. Please inform Jardox if the products are to be used to substantiate any claims, so that we can ensure that the correct documentation is in place. Jardox does not accept any responsibility for claims made using our materials where we have not been informed.

**ISSUE DATE: 09/05/2018
Code: 2028
ISSUE NO: 5**