



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 IN THIS SPECIFICATION IS CONFIDENTIAL**

<b>PRODUCT TITLE:</b>	Tasty Burger Mix + Onion (T+P)
<b>PRODUCT LEGAL NAME / DESCRIPTION:</b>	Tasty Burger Mix + Onion (T+P)
<b>PRODUCT CODE:</b>	2042
<b>DESCRIPTION</b>	<p><b>Appearance:</b> Pale pink speckled powder with inclusion of particles of dehydrated onion</p> <p><b>Flavour/Aroma:</b> Typical of product</p>
<b>COUNTRY OF MANUFACTURE:</b>	Blended in UK
<b>INGREDIENT DECLARATION:</b>	<p>Rusk [<b>Wheat</b> Flour (Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Raising Agent: E503(ii)], Salt, Cornstarch, Kibbled Onion, <b>Soya</b> Protein, Flavour Enhancer: Monosodium Glutamate E621; Herb and Spice Extracts (Pepper, Nutmeg, Marjoram, Paprika), Onion Powder, Dextrose, Preservative: Sodium <b>Sulphite</b> E221; Antioxidant: Sodium L-Ascorbate E301; Colour: Carmine Extract E120; Propylene Glycol, Rapeseed Oil</p> <p><b>Allergy Advice!</b> For allergens, <i>including cereals containing gluten</i> see ingredients in <b>bold</b>.</p> <p><i>Detailed % formulation information remains the intellectual property of Jardox Limited, disclosure to other third parties for the purpose of product matching is not permitted and would be considered a breach of contract between buyer and seller.</i></p>
<b>Non-declarable Ingredients</b>	Due to the manufacturing process, there may be an addition of sunflower/rapeseed oil, to assist in the processing of the seasoning blend. This is deemed a processing aid and will not exceed 1%.
<b>APPLICATION/USAGE RATE:</b>	7.5% Maximum
<b>PACKAGING:</b>	15 kg in heavy duty plastic sacks.
<b>SHELF LIFE:</b>	<p>12 Months from date of manufacture when stored unopened in original packaging under stated storage conditions and 6 months minimum from receipt.</p> <p>Shelf life after opening remains the same provided it is handled hygienically and stored correctly.</p>
<b>STORAGE:</b>	Keep closed in a cool, dry place, out of direct sunlight. Store separately from odoriferous materials.

<b>MICROBIOLOGICAL STANDARD (c.f.u./g):</b>	Total Viable Count	<500,000
	Clostridium perfringens	<100
	E. coli	<10
	Bacillus cereus	<500
	Salmonella	Absent in 25g
	<b>Micro testing is only carried out on request</b>	
<b>CHEMICAL ANALYSIS:</b>	% Salt	20
	% Salt Range	16-24
<b>MANUFACTURE:</b>	The ingredients are blended in stainless steel mixers and passed over rare earth magnets prior to being sieved and filled into sacks.	
<b>NUTRITION INFORMATION (Typical values as sold per 100g):</b>	ENERGY (kcal):	240
	ENERGY (kJ):	1017
	FAT (g):	0.7
	of which SATURATES (g):	0.2
	CARBOHYDRATE (g):	52.2
	of which SUGARS (g):	3.1
	FIBRE (g):	2.5
	PROTEIN (g):	4.6
	SALT (g):	20.37

ALLERGEN	CONTAINS:	Comments
Cereals containing Gluten >20ppm (wheat, rye, barley, oats, spelt, kamut or their hybridized strains)	<b>YES</b>	<b>Rusk</b>
Crustaceans and their derivatives	NO	N/a
Eggs and its derivatives	NO	N/a
Fish and their derivatives	NO	N/a
Peanuts their oils and other derivatives	NO	N/a
Soya and its derivatives	<b>YES</b>	<b>Soy Protein</b>
Milk and its derivatives	NO	N/a
Nuts their oils and other derivatives	NO	N/a
Celery and its derivatives	NO	N/a
Mustard and its derivatives	NO	N/a
Sesame Seeds their oils and other derivatives	NO	N/a
Molluscs and their derivatives	NO	N/a
Lupins and their derivatives	NO	N/a
Sulphur Dioxide (and sulphites at levels >10mg/Kg or 10mg/l, expressed as SO <sub>2</sub> )	<b>YES</b>	<b>Preservative E221</b>



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### Specification Approval Policy

From the date of receipt of the specification - If no amends are requested within 14 days, Jardox will accept this as the approval of the specification, between both parties.

### Legislation Compliance

This product complies to the best of our knowledge with all relevant EC and national legislation which is outlined in our HACCP Study.

This product complies with (EC) 178/2002 General Food Law and the principles of the 1990 Food Safety Act.

### GMO Assurance

Jardox Ltd, based on assurance from suppliers, do not purchase any raw materials for manufacture or direct supply, that knowingly contain Genetically Modified organisms or their components.

### Packaging

All food contact packaging complies with the (EC)1935/2004 legal framework including (EC)2023/2006, 'good manufacturing practice for materials and articles intended to come into contact with food'.

All products remain ambient stable while unadulterated and in the original packaging.

### General

Products manufactured by Jardox are designed to be ambient stable and will not readily support the growth of pathogenic bacteria. Once opened any RTE claim is the responsibility of the customer to determine.

### Confidentiality

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.

### Claims and Suitability.

We (Jardox) have got systems in place to reduce the risk of cross contamination and to ensure that products are free from allergens/species contamination; however, we do not substantiate 'free-from' claims by carrying out finished product testing, unless specifically advised by the customer that such claims are made and therefore additional testing is required. There are robust controls in place to prevent any cross contamination and we only source from accredited suppliers.

Where we know that a claim is being made on a certain product, we will re-code the product and make sure that the claims management procedure is followed throughout the process, and the appropriate testing is carried out (Internal or External) in order to substantiate the allergen-free or species free claim; however, that comes at a premium which means both a cost and lead time increase.

	Name:	Position:	Signature:	Date:	Version No:	Specification Code:
Created by:	Naomi Dunmore	Technical Assistant		22/04/2021	10	2042