

Dalziel Group Manufacturing Manual	
Document Name: Dalziel Ingredients Product Specification	
Date: 10/05/23	Issue: 13
Document No: MAN239	Pages: 3
Author: F Hutton	Authorised by: H Walshaw

Dalziel Ingredients Ltd
5 William Street
Felling
Gateshead
NE10 0JW



Dalziel Ingredients Ltd t/a Spiceblenders
Unit 2 Stonetec Business Park
Stoneferry Road
Hull
HU8 8DA

D9827582

ALLERGEN INFORMATION

Allergen	Present		Comments: Allergen Source indicated in CAPITALS on previous page, Ingredients List
	On Site	In Product	
Cereals containing Gluten > 20ppm	YES	NO	
Crustaceans and products thereof	NO	NO	
Egg and products thereof	YES	NO	
Fish and products thereof	YES	NO	
Soybeans and products thereof	YES	NO	
Milk and products thereof	YES	NO	
Celery and products thereof	YES	NO	
Mustard and products thereof	YES	NO	
Peanuts and products thereof	NO	NO	
Nuts * (other than peanuts) and products thereof	NO	NO	
Lupin and products thereof	NO	NO	
Sesame Seeds and products thereof	NO	NO	
Molluscs and product there of	NO	NO	
Sulphur Dioxide Sulphites >10ppm	YES	YES	Preservative Sodium Sulphite

Dalziel take reasonable and practical precautions to reduce the risk of contamination of the products we manufacture. Due to the nature and complexity of ingredients blending the risk of contamination from carry over residue or airborne cross contamination cannot be totally eliminated. A copy of our allergen policy and risk assessment is available on request.

The absence of an allergen from the above recipe should not be taken as an implication that our product can be guaranteed free from that allergen.

SUITABILITY

Vegetarian	YES	Not Certified	Vegan	YES	Not Certified
Organic	NO		Gluten Free	YES	Certified
Halal	NO		Kosher	NO	

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FINISHED PRODUCT ANALYSIS

Total Salt Content	10.83%
NaCl Analysis (Titration)	9.75-11.92
Na Analysis (Conductivity) Salt + Sodium ions	10.47-12.79
Preservative Content as: Sodium Sulphite	0.80%
SO2 Tolerance (Titration)	0.41-0.50

Please note samples are not routinely tested

MICROBIOLOGY

Total Viable Count/g	100,000	max
Coliforms/g	<1000	max
E Coli/g	<10	max
Yeast & Mould	10,000	max
Salmonella / 25g	Absent	

Typical values only – Not positive released

NUTRITIONAL

Typical values per 100gm Calculated from Raw Material Data

Energy	317.02	Kcal
	1,331.50	kJ
Protein	8.96	g
Carbohydrate	62.52	g
as Starch	50.40	g
as Sugar	10.64	g
Fat	2.68	g
Saturated	0.77	g
Monounsaturated	0.34	g
Polyunsaturated	0.14	g
Fibre	3.50	g
Sodium (Na)	5,067.04	mg
Salt Equivalent (Na x 2.56)	12.97	g

SENSORY PROPERTIES

Texture	A free flowing powder with particulates	
Visual	Pale with visual particulates	
Odour	Spice Notes	
Sieve Size	Metal Detection (max sensitivity)	
10mm	Ferrous	3.5mm
	Non Ferrous	4.5mm
	Stainless Steel	5mm
Pack Size +/-1%	5 x 567g	
Products are labelled stating product name, D number, Allergens, Weight, Batch number and Best Before End date		

Store in a cool and dry condition; keep the pack sealed when not in use. 12 months from date of manufacture if unopened.
Sample products intended for trial purposes only and may not be subject to metal detection.

LEGISLATION/WARRANTY STATEMENT

All data contained within this document is derived from the product recipe, information received from suppliers of the ingredients contained therein and published data sources, at the date of issue of this specification.
The product is manufactured in accordance with our "due diligence" obligations and current UK and EU legislation.

For Dalziel Ingredients LTD

For Customer

Signed:		Fran Hutton NPD & Technical Services Director		Signed	
Issued By	LewisJohnson	Position	NPD Administrator	Name	
Date	24/11/2023	Version		Date	

Dalziel will assume acceptance of this specification unless informed in writing within 28 days.