


Chicken Seasoning - Product Specification

| PRODUCT INFORMATION | | |
|------------------------|---|--|
| Product Description | A blended mixture of sea salt, herbs and spices |  |
| Product Code | 15CHI | |
| Ingredient Declaration | Onion, Salt, Red & Green Bell Peppers, Black Pepper, Garlic, Parsley, Tarragon, Paprika, Sugar, Lemon Peel & Celery | |
| Flavour and Odour | Spicy, aromatic and characteristic | |
| Appearance | Reddish granular appearance with visible particles of parsley and tarragon | |
| Country of Origin | More than one country. UK blended. | |

| PRODUCT PROFILE | |
|---------------------------|------------------------|
| Particle Size | 0.3mm - 4mm |
| Extraneous Matter % | <1 |
| Metal Detection (minimum) | Passed through magnets |
| Moisture % | <14 |
| Total Ash % | <27 |
| Acid Insoluble Ash % | <2 |
| Aflatoxin B1 | <5 (µg/kg) |
| Aflatoxin B1 + B2 +G1+G2 | <10 (µg/kg) |
| Ochratoxin | <15 (µg/kg) |
| Pesticides & Heavy Metals | Meets EU regulations |

| MICROBIOLOGICAL - MAXIMUM LEVELS ACCEPTED | |
|---|-----------------|
| E Coli /g | <100 |
| Salmonella /25g | Negative in 25g |

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| NUTRITIONAL INFORMATION / 100G | |
|--------------------------------|---------|
| Energy kcals | 247.64 |
| Energy kJ | 1036.51 |
| Protein (g) | 10.2 |
| Fat (g) | 2.74 |
| Carbohydrate (g) | 52.22 |
| Fibre (g) | 17.49 |
| Sodium (mg) | 7037 |

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INTOLERANCE AND ALLERGEN INFORMATION

Please ensure you have read our Allergen Policy statement available [here](#). For further information about allergen handling by JustIngredients and its suppliers, please read our online guide [here](#).

ADVISORY STATEMENT

This product is grown in an area where Wheat, Mustard and Peanuts are commonly cultivated either nearby or inter-cropped. JustIngredients Limited uses suppliers that are aware of allergen contamination and these suppliers have controls in place to limit exposure to allergens. JustIngredients Limited cannot guarantee that this product is free from any traces of Wheat, Mustard and Peanuts. If there is any doubt about the suitability of this product for the intended use, please seek further advice.

Please see also the “Use in production” clause in our product specification

Key: ✓ Indicates where a product is an allergen or where an allergen has intentionally been added to the final product.

| | |
|--|---|
| Cereal/Wheat products | |
| Nut and nut products | |
| Peanuts and products thereof | |
| Soybean and products thereof | |
| Sesame seed and products thereof | |
| Mustard and products thereof | |
| Milk and Dairy Products | |
| Products containing Sulphur dioxide and sulphites >10mg/kg | |
| Animal products | |
| Celery and products thereof | ✓ |
| Molluscs (including squid and octopus) | |
| Seafood and shellfish | |
| Egg products | |
| Fish and fish products | |
| Lupin (ie leguminous plants, lupin flour) | |
| Colours | |
| Flavourings | |
| Preservatives | |

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ALLERGEN STATEMENT

JustIngredients Limited supplies a range of products that are internationally sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.

The following products which are or may contain allergens are regularly handled by JustIngredients Limited and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present, but we cannot guarantee our ingredients are totally free of traces in the products supplied. If in doubt, please email technical@justingredients.co.uk.

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Peanuts
- Soybeans
- Nuts
- Celery
- Mustard
- Milk and dairy products
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as sulphur dioxide.

| ADDITIONAL INFORMATION | |
|--|---|
| Key: ✓ Indicates that the product has the relevant certification and certificates | |
| Vegetarian | ✓ |
| Vegan | ✓ |
| Organic | |
| Kosher Suitable | ✓ |

| Storage & shelf life | |
|----------------------|--|
| Shelf Life | Typical shelf life is 2 years. |
| Storage | Store in cool dry conditions away from direct sunlight |
| Labelling | Product name, Weight. Batch/lot code. Best before date. Allergen information as applicable |

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PESTICIDE STATEMENT

JustIngredients Limited do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to JustIngredients Limited and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by JustIngredients Limited. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

All our Organic products are certified by the Soil Association. EU law defines the minimum standards for organic products that are produced, manufactured, imported into, sold or traded within the EU - in the Organic Regulation. In many areas, the Soil Association's standards are stricter and exceed these EU standards.

HEALTH & SAFETY

A non-hazardous product if used under normal circumstances. Buyers of our products are aware that if our products are used for food use, **goods must be cooked thoroughly before use/consumption**. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our technical team technical@justingredients.co.uk

HEAT TREATMENT

This product has not been heat treated by the manufacturer. Herbs and spices are naturally sourced agricultural products, which may contain naturally high microbiological flora. This product is not sterile. Where low levels of microorganisms are a specific requirement, then customers are advised to use raw materials which have undergone a method of heat treatment to reduce the microbial load. Buyers should seek further information from our technical team by emailing technical@justingredients.co.uk. JustIngredients Limited will not accept any responsibility for the incorrect application of products which result in final products being rejected. (See also 'Use in Production' clause below.

USE IN PRODUCTION

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load prior to use in production or resale to 3rd parties in original state or as a blend.

TERMS OF SALE

All sales are subject to our terms and conditions. You can view our full terms and conditions on our website for orders placed through our retail (justingredients.co.uk) and wholesale (trade.justingredients.co.uk) websites as well as for offline orders placed directly with our customer service team. Please see: www.justingredients.co.uk/ji-terms



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For internal use only. Please contact technical@justingredients.co.uk if you require a signed specification.

| Product name | | Product code | |
|--|----------------------|--------------------------------------|--|
| For and on behalf of Supplier: JustIngredients Ltd. | | For and on behalf of Customer | |
| Signature: | | | |
| Print Name: | | | |
| Position: | | | |
| Company name: | JustIngredients Ltd. | | |
| Date: | | | |