



# SLEAFORD QUALITY FOODS LTD

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX  
Tel: 01529 305000 Fax: 01529 413720 e-mail: [sqf@sleafordqf.com](mailto:sqf@sleafordqf.com)

SFQD 37-6  
06/11/08

## PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
SOST25	SAGE AND ONION STUFFING MIX	7	29/09/1998	07/03/2011

**Description** A dry mix requiring only the addition of water to produce a Sage and Onion Stuffing ready to cook.

**Ingredients** Breadrusk (contains wheatflour,water, yeast, salt). Dried Onion (5.5%), Salt (contains anti-caking agent E535), Rapeseed Oil, Dried Sage (0.6%), Dried Parsley, Sage Extract (contains salt, herb extracts, anti-caking agent E551).

**Allergens** Gluten.

**Instructions** To stuff meat or poultry, add 1 litre of boiling water to 340g of stuffing mix. Stir well and allow to stand for 15 minutes before use. To serve separately, make up in the usual way and stand for a few minutes. Place in an ovenproof dish and bake for 15 - 20 minutes at 220°C or gas mark 7.

<b>Sensory</b>	Appearance	A typical stuffing mix comprised of bread rusk, onion and sage.
	Aroma	Typical aromas of wheaty rusk with notes of onion and sage.
	Flavour	Characteristic flavour of sage and onion stuffing.

**Analytical** Moisture 10% maximum.

<b>Microbiological</b>	TVC	100,000/g maximum.
	Coliforms	500/g maximum.
	E. coli	<10/g.
	Salmonella	Absent in 25g
	Yeasts & Moulds	1,000/g maximum.

<b>Physical</b>	Foreign Matter	Absent.
	Metal Detection	3.5mm Ferrous 4.0mm Non Ferrous 5.0mm Stainless steel

<b>Typical Nutritional Information per 100g</b>	Energy	334 kcal
	Energy	1416 kJ
	Protein	8.55 g
	Carbohydrate	67.14 g
	of which: sugars	3.40 g
	Fat	3.50 g
	of which: saturates	0.75 g
	Fibre	4.07 g
	Sodium	1479.00 mg

Nutritional information calculated from dry ingredients.

**Labels** Product name, net weight, batch code and best before date.

**Storage** Store in a cool, dry place, free from the risk of contamination and ingress of moisture.

**Shelf Life** 12 months under correct storage conditions.



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**Pack Size** 25kg; 20kg, 12.5kg and 4x2kg

<b>Approved by:</b>	Ian Clark
<b>Position:</b>	Technical Supply Manager
<b>Date Printed:</b>	04/08/2014

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### Specification Amendments

Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Category Changed	Details Changed
6	19/09/2008	7	07/03/2011	Ingredients	Type of vegetable oil included. Anti-caking agent in salt added. Details of sage extract added.
6	19/09/2008	7	07/03/2011	Nutritional Information	Figures updated.
6	19/09/2008	7	07/03/2011	Microbiological	Tolerances changed to maximum levels. Yeast and Mould figure added.
6	19/09/2008	7	07/03/2011	Physical	Metal detection sensitivities updated.



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SFQD75-8  
10/03/09

## ALLERGY INFORMATION

**PRODUCT:** SAGE AND ONION STUFFING MIX

**Specification Number:** SOST25

**Allergy Issue Date:** 07/03/2011

**Allergy Issue No.:** 4

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	Yes	Wheat from breadrusk
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	Yes	From wheat in breadrusk
Maize and Maize Derivatives	No	
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	No	
Artificial Flavours	No	
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	



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Does the product contain any of the following:	Status	Additive or Ingredient Present
Added MSG	No	
Glutamates	No	
Other Additives	Yes	Sodium Hexacyanoferrate II present in salt; Anti-foaming agent and Citric Acid present in vegetable oil; E535 present in Breadrusk.
Yeast / Yeast Extract	Yes	Yeast in Breadrusk
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	Yes	Rapeseed Oil.
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	Yes	Salt
Added Sugar	No	



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Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)	No	
Kosher Certified		
Muslim Diet (Halal)		
Halal Certified		

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

**Approved by:** Sarah Howard  
**Position:** Technical Services Manager  
**Date:** 04/08/2014

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