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PRODUCT NAME				Cajun Seasoning						
COMPOSITION				Ground Paprika, Salt, Ground Cumin, Onion Powder, Garlic Powder, Black Pepper Powder, Chilli Flakes, Thyme, Oregano, Ground White						
									tric Acid.	
DESCRIPTION				Distinctive blended spices for general seasoning (Blackened Cajun)						
DIRECTION FO	R USE				•	•			atural and untreated.	
			It is i	recomm					ed products if it is to be	
								-	products.	
COUNTRY OF ORIGIN				Various – Packed in the UK						
SPECIFICATION	I REFERENC	E NU	MBER					RM448a		
ORGANOLEPT	IC									
AROMA C	of spices			COLOUR Light			t Brown/ Dark Orange			
TEXTURE F	ree flowing	pow	der	<u> </u>						
NUTRITION DA	ATA (Per 10	0g)		1		_			VOIC (CAL CLU ATER (CC)	
PARAMETER			UNIT		VALUE			ANAL	YSIS/CALCULATED (SS)	
ENERGY			kJ		992			CALCULATED		
ENERGY			kcal		238			CALCULATED		
FAT			g		7.7			CALCULATED		
OF WHICH SAT			g		1.2			CALCULATED		
CARBOHYDRATES			g	22.2				CALCULATED		
OF WHICH SUGARS			g	4.8				CALCULATED		
FIBRE			g	20.5				CALCULATED		
PROTEIN			g	9.9				CALCULATED		
SALT			g	25.7				CALCULATED		
SODIUM			mg	10280				CALCULATED SS – from supplier specification		
MICROBIOLOG	SICAL DATA								55 – from supplier specification	
MICKOBIOLOG	JICAL DATA			UNIT			TARG	ET	MAX REJECT	
TOTAL VIABLE COUNT				cfu/g		<	<10,000,000		10,000,000	
E. COLI				cfu/g		<100			100	
SALMONELLA			Not de	Not detected in		Absent			Present	
YEAST				cfu/g			<10,000		10,000	
MOULDS				cfu/g			<10,000		10,000	
THE PROD	UCT SPECIF	IED IS	100% NAT		ND HAS	NOT E			O ANY FORM OF HEAT	
TREATMENT	OR STERILIS	SATIO	N. THE MIC	CROBIO	LOGICAL	ACTI\	/ITY CA	NNOT BE	GUARANTEED AND THE	
ABOVE SHOU	LD BE USEC	AS G	GUIDELINE	VALUES	ONLY. U	JSERS	SHOU	D ESTAB	LISH THE SUITABILITY OF	
	THE	PROD	UCT WITH	REGARI	D TO THE	IR OW	VN PRC	CESSES/	USES.	
0115141011 011										
CHEMICAL DA	IA		<10.00/ page	2.V	VCID IN	SOLLI	DIEAC	ш	22.00/ may	
			<10.0% ma			ACID INSOLUBLE ASH TOTAL AFLATOXIN		<2.0% max		
PESTICIDE KES	וחחבא	V۱	VILIIIII EU III	THUS	IUIAL	HFLAI	UXIN		<10.0 ppb max	
ALLERGEN DA	ТА									
			ON SITE	N SITE COMMENTS						
ALLENGEN			• • ,				CC	INIINIEINI	J	

Issued By: NPD	FI	Issue 2	Template: 01/10/2019	Current on: 13/01/20
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DAIRY	NO	YES					
SULPHITES	NO	YES					
		YES	Micro ingredient, volumes low				
EGG	NO	YES					
CRUSTACEANS	NO	NO					
CELERY			Micro ingredient, volumes low				
LUPIN NO NO							
			PACKE	CED IN A SEGREGATED ROOM			
SOYA							
PEANUT	NO	YES	PACKE	D IN A SEGREGATED ROOM			
NUT	NO	YES	PACKE	ED IN A SEGREGATED ROOM			
MOLLUSCS	NO	NO					
FISH	NO	YES	PACKE	D RARELY IN SEGREGATED CONDITIONS			
			•				
SUITABILITY							
				SUITABLE FOR	CERTIFIED		
HALAL				YES	NO		
KOSHER				YES	NO		
ORGANIC				NO	NO		
COELIACS				YES	NO		
VEGETARIANS				YES	NO		
VEGANS				YES	NO		
OVO-LACTO VEGI	ETARIANS			YES	NO		
PACKAGING							
PACK SIZE:		25	5kg	PALLETISATION:	Depends on pack size		
		6 x !	500g				
PRIMARY PACKAGING		B	AG	SECONDARY PACKAGING	CARDBOARD BOX/TRAY		
		CLEA	R JAR				
MATERIAL PAPER PLASTIC				MATERIAL	CARDBOARD		
			STIC				
BATCH				JB/RWLXXXXX			
НАССР				I			
METAL DETECTION	N			Metal detection sensitivity will vary on finished pack			
				according to weight.			
ADDITIONAL DAT							
STORAGE REQUIREMENTS:				Ambient Conditions. Store cool & dry in well-sealed			
				packages, or transfer to airtight container once			
205.5.05				opened.			
SHELF LIFE:				24 Mo			
The information co	ntained in this d	ocument is p	resented	in good faith for consideration, invest	rigation and verification		

The information contained in this document is presented in good faith for consideration, investigation and verification. Whilst care has been taken to ensure accuracy, this information does not purport to be all inclusive and shall be used only as a guide. This company shall not be held liable for any damage resulting from handling or from contact with the above product. Please contact us if there is any issue with this specification. If we do not hear from you within 14 days, we will assume your acceptance.

Issued By: NPD FI	Issue 2	Template: 01/10/2019	Current on: 13/01/20
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