Changed May 03, 2024 08:46 **Reviewed** May 03, 2024 08:46

Erudus ID e987b3e0efda460596b019c7e280e86d

Version 2.0



SAGE AND ONION STUFFING MIX 4x3kg

Sage And Onion Stuffing Mix 4x3kg 4x3kg

PRODUCT DESCRIPTION

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

Brand	Sleaford Quality Foods
Manufacturer Product Code	SOST12
Product Type	Food
Product Category	Baking Mixes and Bakery Ingredients
Storage Type	Ambient
Erudus ID	e987b3e0efda460596b019c7e280e86d
Specification Type	Generic



Inner Component GTIN	5020933071590
Outer Case GTIN	5020933076588







INGREDIENTS

Ingredient Declaration

Breadcrumbs (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Yeast, Salt), Onion, Salt, Rapeseed Oil, Flavouring, Parsley, Sage.

ALLERGENS

Product Contains:

Celery/Celeriac	No
Cereals Containing Gluten	Yes
Barley	No
Oats	No
Rye	No
Wheat (including Spelt and Khorasan)	Yes
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No

Mustard	No
Nuts (Tree)	No
Almond nuts	No
Brazil nuts	No
Cashew nuts	No
Hazelnuts	No
Macadamia (Queensland) nuts	No
Pecan nuts	No
Pistachio nuts	No
Walnuts	No
Peanuts	No
Sesame Seeds	No
Soybeans	No
Sulphur Dioxide and Sulphites	No

Allergen Statement On Pack

For allergens including cereals containing gluten, see ingredients in bold

SUPPLEMENTARY INGREDIENT	Palm Oil	No		
INFORMATION	Hydrogenated Vegetable Oil/Fat	No		
	GM Protein/DNA	No		
ADDITIVES	Product Contains:			
	Artificial Antioxidants	No	Artificial Flavourings	No
	Artificial Colours	No	Artificial Preservatives	No
	Artificial Flavour Enhancers	No	Artificial Sweeteners	No
DIET SUITABILITY	Vegan Diet	Suitable for	Vegetarian Diet	Suitable for
SOTTABLETT	Halal Diet	No	Kosher Diet	No
NUTRITIONAL INFORMATION	Nutrient		per 100g	RI per 100g
	Energy (kJ)		1324 kJ	16%
	Energy (kcal)		313 kcal	16%
	Fat		3.41 g	5%
	of which Saturates		0.38 g	2%
	Carbohydrate		72.34 g	28%
	of which Sugars		1.77 g	2%
	Fibre		3.36 g	
	Protein		8.26 g	17%
	Salt		3.55 g	59%
	Sodium		1418 mg	
	Source of Nutritional Information	Calculation based on kr	nown values of ingredients	

SUPPLEMENTARY NUTRITIONAL INFORMATION

HANDLING & STORAGE INFORMATION

Directions For Use

Tray Bake sage & onion stuffing Add 1 litre of boiling water to 340g of stuffing mix. Stir well and allow to stand for 15 minutes before use. Place in an ovenproof dish and bake for 15 - 20 minutes at 220°C or gas mark 7. 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 To Make stuffing balls Add 580 ml of boiling water to 340g of stuffing mix, (add a knob of butter if desired) Mix well and allow to stand for 15 mins and then form into stuffing balls. Place on a greased baking sheet and bake for 20 -25 minutes at 220c gas mark 7 until piping hot. If you work on 30g per stuffing ball you can make approximately 100 stuffing balls per 3kg bag.

Storage Instructions

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

Storage Instructions After Opening

Reseal & store in a cool, dry place, free from the risk of contamination and ingress of moisture.

Shelf Life from Time of Production	365 Days
Shelf Life From Opening	365 Days

ACCREDITATIONS/ CERTIFICATIONS/ ASSURANCE SCHEMES ORIGIN

BRCGS Certified Other Accreditation

Product Country of Origin/Place of United Kingdom

Provenance

Additional Origin Details

Manufactured in UK

Standards Testing

Do you undertake trend analysis of Is shelf life testing undertaken? No No microbiological results?

Microbiological Standards

Organism	Description	Frequency	Target	Maximum	Sample (g or ml)
E. Coli (cfu/g or ml)		Annually	<10	10	1
Salmonella (cfu/g or ml)		Annually	=0	0	25

Analytical Standards

Test	Description	Frequency	Target	Range	Sample (g or ml)
Moisture (%)		Annually	<10	0 to 10	1

ORGANOLEPTICS

Appearance

A typical stuffing mix comprised of bread rusk, onion and sage.

Typical aromas of wheaty rusk with notes of onion and sage. Free from foreign odours or taints.

Taste

Characteristic flavour of sage and onion stuffing. Free from foreign taints.

Texture

Free flowing particulates

Quantity of Cases Per Pallet

ITR

35 Cases

PACKAGING

Inner Component Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Bag	Plastic / PE (Polyethylene)	20 g	0 %	Yes	No	No

Outer Case Packaging

Туре	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Paper/Cardboard /	115.2 g	- %	Yes	No	No
	Cardboard					

OTHER INFORMATION

Manufacturer Comments

nutritional information is based on dry product as sold

CONTACT INFORMATION

Address

Sleaford Quality Foods Woodbridge Road

East Road Industrial Estate

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The information on the <u>Erudus System</u> has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus.

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