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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Product Specification

Date of Issue:	01/06/2023
Specification Version:	1.00
Issued by:	R Freeman
Position in Company:	Technical Advisor

Brand	Little Green Devils
Product Name	KPS025B Plant Sausage 25g
Secondary description	Pea protein-based chipolata sausage. Suitable for vegans.
Declared Quantity grams/kg	Average 25g each. Approx 180 per box.
Has the HACCP plan been reviewed on site for this product? Documented proof of the	Yes
VAT commodity code (for non-UK suppliers)	Yes

Shelf Life	18 months at -18°C or lower
Date Code System	Best before end Month/Year

Technical Contact	Rob Freeman
Specifications Contact	Rob Freeman
Sales Contact	Barry Jordan
Primary Email	barry.jordan@fgr.co.uk
Phone Number	Barry: 07479 577999 / Rob: 0777 959 3958

Supplier Name	Devil's Kitchen Ltd
Address	Q Park
	Bath Road, South Woodchester
	Stroud
County	Gloucestershire
Post Code	GL5 5HT

Site BRC/IFS/SALSA details and expiry date	BRC Audit successfully completed with Double A Grade - expiry date 04/01/24
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PRODUCT DESCRIPTION

DETAILED DESCRIPTION OF PRODUCT SUPPLIED	Uncoated sausages, made of pea protein, herbs and spices. Created especially to meet the needs of school caterers, the product is free from, or below the legal declarable minimum, of the 14 major allergens. Rich in protein and a source of fibre. Free of palm oil. Suitable for Vegans. Not fried at manufacture and suitable for oven baking. The recipe meets the Government's 2024 salt targets
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PROCESS / COOK METHOD & BRIEF DESCRIPTION OF METHOD USED	Place the frozen sausages on a lightly oiled flat baking tray. Cook in a preheated oven at 170 °C for 10-12 minutes. Turn occasionally. Reduce temp to 165 °C for combi ovens.
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BRIEF DESCRIPTION OF PACKING, STORAGE AND DISTRIBUTION

The product is supplied freeflow in a 4.50kg (net) cardboard box, lined with a home compostable bag.

Recipe

Ingredients List	Country(s) of Origin
Rehydrated Pea Protein	France
Rapeseed Oil	UK
Diced Onions	Poland
Potato Starch	France
Methylcellulose	Germany
Seasoning	
Onion Powder	India
Ground Sage	Tbc
Tomato Powder	Spain
Yeast Extract	France
Ground Black Pepper	Vietnam
Ground White Pepper	Vietnam
Ground Fennel	Egypt
Ground Nutmeg	Indonesia
Smoked Paprika	Spain, Peru, China
Ground Mace	Tbc
Ground Marjoram	Egypt
Ground Rosemary	Morocco, Turkey, Poland
Ground Bay	Turkey
Broad Bean Powder	US
Apple Juice Concentrate	EU
Citrus Fibre	Italy, Spain, Argentina, Brazil, Mexico, Peru
Carrot Powder	France, China, Poland
Pumpkin Powder	China, Uzbekistan
Fine Sea Salt	UK
Natural Flavourings	Switzerland
Calcium Alginate Casing	UK

Nutritional Data at launch

Portion Size: 25g

Test	Typical Value/ 100g	Typical Value/Portion	Theoretical or analytical	Lab result
	RAW			
Energy- Kcals	182	0.0	Theoretical	TBC
Energy- Kjoules	760	0.0	Theoretical	TBC
Protein (g)	13.2	0.0	Theoretical	TBC
Carbohydrate total (g)	8.6	0.0	Theoretical	TBC
of which Starch	TBC	#VALUE!	Theoretical	TBC

Nutritional data required	Analysis	Do Not Delete conversion factors		Calculated Data
		kcal	kJ	kcal
Carbohydrate excl polyols	8.6	4	17	34.4
Polyols	0	2.4	10	0.0
Protein	13.2	4	17	52.8

of which Sugar	2	0.0	Theoretical	TBC
Fat Total (g)	11.1	0.0	Theoretical	TBC
of which saturated	1	0.0	Theoretical	TBC
of which mono-unsaturated	tbc	#VALUE!	Theoretical	TBC
of which poly-unsaturated	tbc	#VALUE!	Theoretical	TBC
Dietary Fibre (g)	4.6	0.0	Theoretical	TBC
Sodium (g)	0.34	0.0	Theoretical	TBC
Salt (g)	0.85	0.0	Theoretical	TBC

Fat (Total)	11.1	9	37	99.9
Ethanol	0	7	29	0.0
Organic Acid	0	3	13	0.0
Totals				187.1

Microbiological Tests

Frozen Ready to Cook Products

Test	Target	Report if	Latest Result	Method of testing	Frequency of testing
Escherichia coli	<10	>10	Available on request	Method of testing has been accredited by UKAS	To be agreed
Listeria spp detection/25g	Not detected	Detected	Available on request	Method of testing has been accredited by UKAS	To be agreed
Salmonella spp	Not detected	Detected	Available on request	Method of testing has been accredited by UKAS	To be agreed

Laboratory Information

Laboratory Name	One Scientific
Laboratory Address	Bristol
Laboratory Accredited by:	UKAS 2048

Dietary Information

ALL STATEMENTS BELOW ARE MADE FOR PRODUCT AS SOLD AND WE CANNOT ACCEPT ANY RESPONSIBILITY FOR CROSS CONTAMINATION AT THE POINT OF USE

Mandatory Statements	Yes/ No (Y/N)	Comment/Additional Information
Is the product suitable for Vegetarians?	Y	
Is the product suitable for Vegans?	Y	

Is the product suitable for Halal requirements?	Y	Not certified as such
Is the product suitable for Kosher requirements?	Y	Not certified as such
Is the product packaged in a protective atmosphere?	N	
Is the product made with the help of Genetically Modified Organisms (eg Enzymes)	N	
Is the product free from Genetically Modified Processing aids?	Y	
Is the product free from Genetically Modified Ingredients?	Y	
Dietary Statements	Yes/ No (Y/N)	Comment/Additional Information
Is the product free from all Additives?	Y	
Is the product free from all Artificial Sweeteners?	Y	
Is the product free from Azo Colours?	Y	
Is the product free from all Colours?	Y	
Is the product free from Artificial Colours?	Y	
Is the product free from Benzoates?	Y	
Is the product free from BHA/BHT?	Y	
Is the product free from all Preservatives?	Y	
Is the product free from Artificial Preservatives?	Y	
Is the product free from added MSG?	Y	
Is the product free from a possible source of histamine?	Y	
Is the product free from Caffeine?	Y	
Is the product free from Egg/Egg Derivatives?	Y	
Is the product free from Flavourings?	N	Contains natural flavourings
Is the product free from Artificial Flavourings?	Y	
Is the product free from Glutamate?	Y	
Is the product free from Cows Milk/Milk Derivatives?	Y	
Is the product free from plain whole milk (Fresh or UHT)	Y	
Is the product free from Shellfish?	Y	
Is the product free from Soya/Soya Derivatives?	Y	
Is the product free from Sulphur Dioxide?	Y	Below 10ppm
Is the product free from Mustard/Mustard Derivatives?	Y	
Is the product free from Celery/Celeriac?	Y	
Is the product free from Kiwi Fruit?	Y	
Is the product free from Lupin?	Y	
Is the product free from Sesame Seeds?	Y	
Is the product free from Gluten?	Y	
Is the product suitable for Coeliacs?	Y	
Is the product suitable for people with a Nut/Seed Allergy?	Y	
Is the product free from Wheat/Wheat Derivatives?	Y	
Is the product free from Yeast?	N	
Is the product high in Omega 3?	N	
Is the product free from Potassium base salt substitutes?	Y	

Is the product free from Molluscs/Molluscs derivatives?	Y	
Supplementary Dietary Information	Yes/ No (Y/N)	Comment/Additional Information
Does the product contain Nuts and/or Seeds?	N	
Do Nuts and/or Seeds go down the same line?	N	
Are there Nuts and/or Seeds in the same plant?	N	
Miscellaneous Statements	Yes/ No (Y/N)	Comment/Additional Information
Does the product conform to legislation on Heavy Metals?	Y	
Is the product packed in an environment using latex?	N	
Is the product suitable for Home Freezing?	Y	
Does the product require Defrosting before use?	N	
Is the product 'ready to eat' after defrost?	N	
Additional	Yes/ No (Y/N)	Comment/Additional Information
Are any of the ingredients used in this products subject to issues relating to illegal dyes:		
SUDAN I - IV	N	
PARA RED	N	
ORANGE II	N	
RHODAMINE B	N	

PACKAGING INFORMATION

Shelf Life	
Shelf Life	Best before end 18 months
Minimum In to Depot	12 months
Storage Conditions (if Chilled)	n/a
Storage Conditions (If Frozen)	- 18 deg C

ADDITIONAL INFORMATION

Additional Comments:


The manufacturing site is free from, or below the legal declarable minimum of, all of the 14 EU listed allergens and has no products of animal origin on site

Supplier Authorisation

Name	
Position Held	
Signature	
Date	

It will be assumed that you accept this specification if we do not hear from you within 7 days of issue

The Devil's Kitchen sign off:

Name	Barry Jordan
Position Held	Director
Signature	
Date	01/06/2023