

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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:	31/01/2023
Specification Version:	1.00
Issued by:	R Freeman
Position in Company:	Technical Advisor

Brand	Devil's Kitchen Ltd
Product Name	Jamaican Jerk Vegan Sausage 75g
Secondary description	An uncoated sausage made from pea protein, mixed vegetables, herbs and spices. Suitable for
Declared Quantity grams/kg	Average 75g each. Approx 70 per box
Has the HACCP plan been reviewed on site for this product?	Yes
VAT commodity code (for non-UK suppliers)	Yes

Shelf Life	18 months at -18°C or lower
Date Code System	MMM YY

Technical Contact	Rob Freeman
Specifications Contact	Rob Freeman
Sales Contact	Barry Jordan
Primary Email	barry.jordan@thedevilskitchen.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

PRODUCT DESCRIPTION

DETAILED DESCRIPTION OF PRODUCT SUPPLIED

An uncoated sausage made of pea protein, vegetables, herbs and spices. The product is free from, or below the legal declarable minimum, of the 14 major allergens. Suitable for Vegans. Not fried at manufacture and suitable for oven baking or griddling.

PROCESS / COOK METHOD & BRIEF DESCRIPTION OF METHOD USED

OVEN BAKE: Place the frozen sausages on a lightly oiled flat baking tray. Cook in a preheated oven at 170 °C for 12 -16 minutes until cooked with an even brown surface. Reduce temp to 165 °C for combi ovens.

BRIEF DESCRIPTION OF PACKING, STORAGE AND DISTRIBUTION

The product is supplied freeflow in a 5.250kg (net) cardboard box, lined with a home compostable bag.

Recipe

Ingredients List

Rehydrated Pea Protein
Diced Sweet Potato
Diced Spring Onions
Rapeseed Oil
Lime Juice
Date Syrup
Apple Juice Concentrate

Country(s) of Origin

France
Honduras, US, Spain, Peru, South Africa
China
UK
Spain, Mexico, Honduras
UAE
EU

Coconut Oil	Phillipines
Shea Oil	West Africa
Seasoning Blend	
Garlic Powder	India
Chilli Powder	India
All Spice	Mexico
Onion Powder	India
Ground Cassia Cinnamon	Indonesia
Ground Ginger	India
Smoked Paprika	Spain, Peru, China
Ground Black Pepper	Vietnam
Tomato Powder	Spain
Ground Fennel	Egypt, Turkey
Ground Thyme	Morocco, Turkey, Poland
Methylcellulose	Germany
Potato Starch	EU
Diced Jalapeno	India, China
Beetroot Powder	Hunday, Poland
Apple Extract	Germany
Pumpkin Powder	China, Uzbekistan
Fine Sea Salt	UK
Lime Zest	Spain, Mexico, Brazil
Alginate casing	UK

Nutritional Data at launch

Portion Size 75g

Test	Typical Value/ 100g	Typical Value/Portion	Theoretical or analytical	Lab result
RAW				
Energy-Kcals	203	152.0	Theoretical	
Energy-Kjoules	848	636.0	Theoretical	
Protein (g)	13	9.8	Theoretical	
Carbohydrate total (g)	11.9	8.9	Theoretical	
of which Starch	TBC	#VALUE!	Theoretical	
of which Sugar	5.8	4.4	Theoretical	
Fat Total (g)	12.1	9.1	Theoretical	
of which saturated	3	2.3	Theoretical	
of which mono-unsaturated	6.7	5.0	Theoretical	
of which poly-unsaturated	2.3	1.7	Theoretical	
Dietary Fibre (g)	4.2	3.2	Theoretical	

	Analysis	Do Not Delete conversion factors		Calculated Data
		kcal	kJ	kcal
Carbohydrate exc	11.9	4	17	47.6
Polyols	0	2.4	10	0.0
Protein	13	4	17	52.0
Fat (Total)	12.1	9	37	108.9
Ethanol	0	7	29	0.0
Organic Acid	0	3	13	0.0
Totals				208.5

Sodium (g)	0.34	0.3	Theoretical	
Salt (g)	0.85	0.6	Theoretical	

Microbiological Tests

Frozen Ready to Cook Products

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

Frequency of testing
To be agreed
To be agreed
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?	Y	
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?	Y	
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