		Breading a	and Coating Ltd					
	Unit 7a/b, Hadham	-	e, Little Hadham, Hertfo	rdshire, SG11 2DY				
P: 01279-	771884, F: 01920-451923, c	lrq@breadingar	ndcoating.co.uk, Compai	ny No: 8059285, Vat No: 135449605				
	F	Product Spe	ecification Sheet					
Issue No:	1/23		Recipe Number:	876				
Product Name:	B&C HDB		Product Code:	B&C274B				
Pack Size:	12.5 Kg		Bar Code:	TBC				
Description of Product:	Hot double breading to r	nake spicy wing	S					
Breading and Coating only	use ingredients that are sp	ecified free fror	n nuts and their derivat	ives and contain no genetically modifie	d materials.			
Ingredients:				e), Flavouring Salt (Salt, Flavour enhanc g Wheat), Colour (E-160C).	er (E-621)),			
For Allergens:	See ingredients in Bold .							
May Contain:	Milk, Soya, Celery, Must	ard, Barley, Sul	phite					
Por 100 g as cold			tional Value Value					
Per 100 g as sold (Based on raw ingredients s	pecifications via Food Data							
Energy kJ			onwarcy	1,251.4				
Energy Kcals		1,251.4 299.1						
Fat (g)		0.56						
of which saturates (g)				0.41				
Carbohydrates (g)				68.59				
of which sugar (g)				0.74				
Protein (g)				9.21				
Salt (g)				11.96				
Shelf Life unopened			12 months					
Suitable for vegetarians	cation and related Instructi		Yes					
Dampen the chicken wings	under cold water and allow	any extra water	to drain. Apply a genero	ous coating of hot double breading, then	remove any			
excess breading by giving the	nem a shake. Immerse the b	readed wings in	cold water and repeat t	he breading process. Shake off any surpl	us breading			
	using your preferred method	•	yer.					
Visual Appearance:	Orangish red free flowing							
Storage:	Store in a cool dry place,	•	•					
	INGREDIENTS WHICH MAY		TAINS THE FOLLOWING					
Milk & or Milk Products	Wheat & De	1	√	Tree Nuts / Nut Derivatives				
Whey	Wheat Flour		✓	Peanuts	1			
Casein	Gluten			Walnuts				
Cheese								
Skimmed Milk Powder	Starch			Almonds				
	Rye			Brazil Nuts				
Lactose	Rye Barley			Brazil Nuts Hazel Nuts				
Lactose Milk Solids	Rye Barley Oats			Brazil Nuts Hazel Nuts Cashew Nuts				
Lactose Milk Solids Yoghurt	Rye Barley Oats Spelt			Brazil Nuts Hazel Nuts Cashew Nuts Pecan Nuts				
Lactose Milk Solids Yoghurt Butter	Rye Barley Oats			Brazil Nuts Hazel Nuts Cashew Nuts				
Lactose Milk Solids Yoghurt Butter Animal Products & Or by	Rye Barley Oats Spelt Kamut	25		Brazil Nuts Hazel Nuts Cashew Nuts Pecan Nuts Pistachio Nuts				
Lactose Milk Solids Yoghurt Butter Animal Products & Or by Products	Rye Barley Oats Spelt Kamut Hybrid Strain			Brazil Nuts Hazel Nuts Cashew Nuts Pecan Nuts Pistachio Nuts Coconut				
Lactose Milk Solids Yoghurt Butter Animal Products & Or by Products e.g. Beef / Pork	Rye Barley Oats Spelt Kamut Hybrid Strain Soya & Deriv	vatives		Brazil Nuts Hazel Nuts Cashew Nuts Pecan Nuts Pistachio Nuts Coconut Macadamia				
Lactose Milk Solids Yoghurt Butter Animal Products & Or by Products	Rye Barley Oats Spelt Kamut Hybrid Strain	vatives ivatives		Brazil Nuts Hazel Nuts Cashew Nuts Pecan Nuts Pistachio Nuts Coconut				
Lactose Milk Solids Yoghurt Butter Animal Products & Or by Products e.g. Beef / Pork Eggs & Derivatives	Rye Barley Oats Spelt Kamut Hybrid Strain Soya & Deriv Maize & Der	vatives ivatives Derivatives		Brazil Nuts Hazel Nuts Cashew Nuts Pecan Nuts Pistachio Nuts Coconut Macadamia Queensland Nuts				
Lactose Milk Solids Yoghurt Butter Animal Products & Or by Products e.g. Beef / Pork Eggs & Derivatives Albumen	Rye Barley Oats Spelt Kamut Hybrid Strain Soya & Deriv Maize & Der Beef / Beef 1	vatives ivatives Derivatives		Brazil Nuts Hazel Nuts Cashew Nuts Pecan Nuts Pistachio Nuts Coconut Macadamia Queensland Nuts Tomato Puree				

Allergenic Ingredient Policy: Despite taking precautions, we cannot give an absolute guarantee that finished products are 100% Free from the list above. Breading and Coating Ltd takes all reasonable precautions to ensure the quality of our mixes. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. Information regarding the presence of allergens according to EU directives 2000/13/EC, 2003/89/EC, 2007/68/EC All packaging used by Breading and Coating Products is specified food safe. All Packaging materials used are tested within the overall migration limits specified in EC Directive 2002/72/EC										
	r 1: hanges to be made to	First <i>J</i> o this specification or the pr		copious amount ler normal use. tification to Brea	ts of water. ading and Coating Ltd					
Please sign and retu	rn the slip below by wo		ts of both legality and qu		ating Ltd will assume this	specification				
Name: Signature: Company:	Dr N Khunam N	Iuhammad Qureshi	For B&C Position: Issue Date: r Customer Address:		nical Director ugust 2023					
Name: Signature:			Position: Date:							