	B	reading and Coating Ltd				
		dustrial Estate, Little Hadham, Hertford				
P: 01279-	•	@breadingandcoating.co.uk, Company	No: 8059285, Vat No: 135449605	_		
lanua Nas		oduct Specification Sheet	004			
Issue No:	1/23 B&C PERI MARINADE	Recipe Number: Product Code:	884	884		
Product Name: Pack Size:	2 Kg	Bar Code:	ТВС			
Description of Product:	Peri peri marinade to be use					
Breading and Coating only	use ingredients that are specif	ied free from nuts and their derivative	es and contain no genetically modif	ied materials.		
Ingredients:		r enhancer (E-621)), Spice (Cayenne Pe ium Carbonate, Iron, Niacin, Thiamine) avouring), Onion Powder.				
<b>FA</b>						
For Allergens:	See ingredients in <b>Bold</b> .					
May Contain:	Milk, Soya, Celery, Mustard	, Barley, Sulphite				
		Nutritional Value				
Per 100 g as sold		Value				
-	specifications via Food Data Serv					
Energy kJ			795.3			
Energy Kcals			190.1			
Fat (g)			3.84			
of which saturates (g)			0.66			
Carbohydrates (g)			35.63			
of which sugar (g)			2.79			
Protein (g)			5.48			
Salt (g)			36.12			
Shelf Life unopened		12 months				
Suitable for vegetarians		Yes				
<i>.</i>		powder, ensuring it is well incorporate of chicken, use 20 g of marinade powo				
<i>.</i>	s before cooking. For every 1 kg					
refrigerator for 12-24 hours	s before cooking. For every 1 kg rinade.					
refrigerator for 12-24 hours adding an extra 10 g of mar	s before cooking. For every 1 kg rinade. Reddish free flowing powder	of chicken, use 20 g of marinade powe	der. For an added boost of heat and t			
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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 <b>Khunam N</b>	Iuhammad Qureshi	For B&C Position: Issue Date: r Customer Address:		nical Director ugust 2023				
Name: Signature:			Position: Date:						