## **Breading and Coating Ltd**

Unit 7a/b, Hadham Industrial Estate, Little Hadham, Hertfordshire, SG11 2DY

P: 01279-771884, F: 01920-451923, drq@breadingandcoating.co.uk, Company No: 8059285, Vat No: 135449605

Product Specification Sheet					
Issue No:	1/23	Recipe Number:	885		
Product Name:	B&C HWM	Product Code:			
Dook Cino.	1 Va	Pau Cada	TDC		

Description of Product: Marination to make hot chicken wings

Breading and Coating only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.

Flavouring Salt (Salt, Flavour enhancer (E-621), Dextrose), Modified Starch (E-1422), Vegetable Oil, Onion Powder, Ingredients: Garlic Powder, Spice (Cayenne Pepper Powder, Black Pepper), Colour (E-160C), Acid (E-330), Natural Flavouring (Including Wheat). For Allergens: See ingredients in Bold.

Milk, Soya, Celery, Mustard, Barley, Sulphite May Contain:

## **Nutritional Value**

Per 100 g as sold Value (Based on raw ingredients specifications via Food Data Services N Pro Software)

Energy kJ 975.9 **Energy Kcals** 233.2 Fat (g) 1.81 of which saturates (g) 0.30 Carbohydrates (g) 50.13 of which sugar (g) 5.88 Protein (g) 7.24 Salt (g) 33.08

Shelf Life unopened 12 months Suitable for vegetarians Yes

Suggested method of application and related Instructions:

To marinate 1 kg of chicken meat before applying the breading, use a quantity ranging from 25 g to 30 g. Alternatively, you can follow this alternate method: Mix 1 part of the marinade with 4.5 parts of water, and then use this mixture to marinate the chicken.

Visual Appearance: Reddish free flowing powder.

Storage: Store in a cool dry place, away from strong odours and direct sunlight.

## INGREDIENTS WHICH MAY BE ASSOCIATED WITH HYPERSENSITIVITY IN SOME INDIVIDUALS THIS PRODUCT CONTAINS THE FOLLOWING (✓)

Milk & or Milk Products	Wheat & Derivatives	✓	Tree Nuts / Nut Derivatives	
Whey	Wheat Flour	✓	Peanuts	
Casein	Gluten		Walnuts	
Cheese	Starch		Almonds	
Skimmed Milk Powder	Rye		Brazil Nuts	
Lactose	Barley		Hazel Nuts	
Milk Solids	Oats		Cashew Nuts	
Yoghurt	Spelt		Pecan Nuts	
Butter	Kamut		Pistachio Nuts	
Animal Products & Or by				
Products	Hybrid Strains		Coconut	
e.g. Beef / Pork	Soya & Derivatives		Macadamia	
Eggs & Derivatives	Maize & Derivatives		Queensland Nuts	
Albumen	Beef / Beef Derivatives		Tomato Puree	
Egg Yolk	Sesame Seeds & Oils		Celery / Celeriac	
	Shell Fish		Mustard	·
Lupin	Molluscs & Crustaceans		Sulphite>10ppm	•

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

Primary: #N/A Secondary: #N/A

Material/Grade: Material/Grade
Dimensions: Dimensions
Unit Weight: Unit Weight
Units per outer case: Layers per pallet

Cases/sacks per layer Total cases/sacks per pallet

First Aid Measures:

Contact with skin: None Hazardous.

Contact with eyes: Immediately wash with copious amounts of water.

Swallowing:None HazardousInhalation:None Hazardous.

**Hazard Identification:** No Specific hazards under normal use.

No changes to be made to this specification or the product without prior notification to Breading and Coating Ltd

Please sign and return the slip below by way of your approval of this specification, otherwise Breading and Coating Ltd will assume this specification suits your requirements of both legality and quality.

For B&C

Name: Dr Muhammad Qureshi Position: Technical Director
Signature: Issue Date: 31 August 2023

For Customer

Company: Address:
Name: Position:
Signature: Date: