



QUALITY SYSTEM

Document ID	DATE	Revision 13	Page	APPROVED
QMS 2.32	03 March 2022		1 of 9	C Joynson

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Garden Mint Glaze
Product code: 27808
Issue Date: 09.11.22 **Version Number:** 02
Reason For Issue: Removed the Gluten Free claim from the name
Weight: 2.5kg/10kg
Commodity Code: 2103909019
Meursing Code: 7008

Physical Properties

Appearance: Orange powder with visible mint
Aroma: Tangy sweet mint
Flavour: Tangy sweet mint with savoury notes

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg/10kg **Average Weight:** NA

SECTION 3: ALLERGEN ADVICE

May contain traces of: Gluten, Soya, Milk, Celery, Mustard, Sulphur Dioxide

No Nuts, Crustaceans/Molluscs or Fish are used on site

SECTION 4: INGREDIENT DECLARATION

Sugar, Acids (Sodium Diacetate, Malic Acid), Dried Glucose Syrup, Modified Starch, Salt, Dried Mint (3.6%), Yeast Extract (Yeast Extract, Salt), Dried Tomato, Natural Flavouring, Colours (Paprika Extract and Natural Rosemary Flavouring, Curcumin), Thickeners (Xanthan Gum, Guar Gum), Natural Garden Mint Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (SO2 <10ppm) (Cane or Beet)	<56%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi,

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		Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Acids (Sodium Diacetate, Malic Acid)	<13%	Sodium Diacetate – Netherlands, USA, China, Malic Acid – China, South Korea
Dried Glucose Syrup (Maize, Wheat, Potato) (SO ₂ <10ppm) Valid It Further to EU reg 1169/2011 Annex II Wheat based dried glucose syrups are permanently exempted from the indication of wheat origin.	<9%	France, Belgium, Romania
Modified Starch (Pregelatinized Modified Waxy Maize) (SO ₂ <10ppm) Valid It	<8%	UK, Italy, Netherlands
Salt (E535)	<8%	UK, China
Dried Mint	3.6%	Egypt, Turkey
Yeast Extract (Yeast Extract, Salt) (SO ₂ <10ppm)	<3%	Brazil
Dried Tomato (E551)	<2%	Portugal, China
Natural Flavouring (E414) (Dextrose – Wheat) (Maltodextrin - Potato) Complies To Regulation (EC) No. 1334/2008 Wheat-based glucose syrups including dextrose, wheat-based maltodextrins and products thereof (such as polyols) are exempted from allergen labelling according to Annex II of Regulation (EU) n° 1169/2011	<2%	UK, Romania, Bulgaria, Hungary, Croatia, Italy, France, India, USA, China, Poland.
Colours (Paprika Extract and Natural Rosemary Flavouring) (Rapeseed Oil, E306 -Tocopherols derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011) Natural Rosemary Flavouring - Classed as a Flavouring and not E392 Antioxidant Rosemary Extract	<1.5%	Paprika Extract and Natural Rosemary Flavouring - India, China, UK, France, USA, Curcumin – UK, India, Germany

according to EC Regulation 1334/2008). Curcumin (E1520))		
Thickeners (Xanthan Gum (Maize), Guar Gum) IP Certificate	<0.5%	Xanthan Gum – China; Guar Gum – Pakistan, India
Natural Garden Mint Flavouring (Rapeseed Oil) Complies To Regulation (EC) No. 1334/2008	<0.5%	UK, India, France, China
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Curcumin	E100	Colour
Xanthan Gum	E415	Thickener
Guar Gum	E412	Thickener
Sodium Diacetate	E262ii	Acid
Malic Acid	E296	Acid
Silicon Dioxide	E551	Processing Aid
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1381kJ
Energy (kcal)	326Kcal
Fat	1.0g
Of which saturates	0.1g
Carbohydrate	73.5g
of which sugars	57.1g
Fibre	1.5g
Protein	2.5g
Salt	11.52g

Comments:

As calculated by Nutricalc

SECTION 6: SHELF LIFE



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 4 of 9	APPROVED C Joynson
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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Ambient: 12 Months

Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Yes	E100, E160c, E262ii, E296, E412, E415, E551. Processing Aids E535, E551, E414, E306, E1520
Artificial Flavourings	No	
Natural Flavourings	Yes	
Preservatives	No	May contain Sulphur Dioxide
Artificial Preservatives	No	
Natural Colours	Yes	Paprika Extract, Curcumin
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	Yes	Dried Glucose Syrup/Natural Flavouring - Further to EU reg 1169/2011 Annex II Wheat based dried glucose syrups/dextrose are permanently exempted from the indication of wheat origin
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Modified Starch, Dried Glucose Syrup, Xanthan Gum
Soya & Soya Derivatives	Yes	E306 in Paprika Extract is derived from IP Soybean – Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011
Genetically Modified Ingredients	No	

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F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 5 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

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Nuts & Peanuts	No	
Nut & Peanut Derivatives excl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Rapeseed Oil in Paprika Extract and Natural Garden Mint Flavouring
Palm Oil	No	
Pine Nuts / Kernels	No	
Yeast	Yes	Yeast Extract
Mustard / Mustard Seeds / Mustard Derivatives	No	
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	
Lupin	No	
Sulphur Dioxide/Sulphites (ppm)	Yes	Sugar, Modified Starch, Dried Glucose Syrup, Yeast Extract <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef & Derivatives	No	
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	No	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	May contain gluten
Lactose Intolerant	N	May contain milk

SECTION 8: MICROBIOLOGICAL STANDARDS

TEST	MAXIMUM
<i>ESHERICHIA COLI</i>	< 100cfu/g
<i>SALMONELLA</i>	Absent in 25g

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F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 6 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

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<i>STAPH AUREUS</i>	< 100 cfu/g
<i>B CEREUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

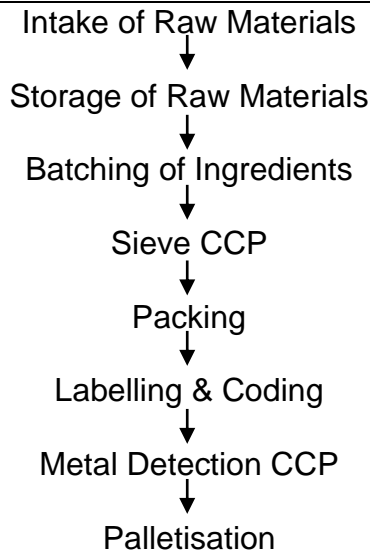
SECTION 9: DIRECTIONS FOR USE

Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.

SECTION 10: STORAGE INSTRUCTIONS

Ambient storage in a cool, dark, dry place in the packaging specified

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub/Pail Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 7 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

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Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run plus every hour	1.8mm Fe, 2mm Non Fe, 2.5mm SS

SECTION 13: PACKAGING STANDARDS

Inner Packaging Description: 2.5kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm), 10kg - 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: 2.5kg – 5032457700542, 10kg - 5032457701266

Outer Packaging Description: 2.5kg Polypropylene Co-Polymer tub and lid (140g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2.5kg - 05032457611961

Coding Details:

(day) (month) (year) (batch)

(Day) is denoted by the first 2 numbers

(Month) is denoted by the second 2 numbers

(Year) is denoted by the last number of year

(Batch) is denoted by the number of the actual batch on the production day

Pallet Details: Wooden Pallet

Cases Per Layer: 2.5kg x 8 x 9 Boxes per layer / 10kg = 12 per Layer

Layers Per Pallet: 2.5kg – 3, 10kg - 4

Cases Per Pallet: 2.5kg =27 /10kg = 48

SECTION 14: HEALTH AND SAFETY DATA

PRODUCT DIGESTED This product is designed for human consumption, and is safe when used at recommended levels. In the case of excessive ingestion, give patient water to drink and rest. If discomfort persists, seek medical advice

SKIN CONTACT Normal standard of hygiene and regular washing with water should prevent irritation; avoid prolonged contact with lips and tender parts of the body. Medical attention should be obtained in cases of sensitisation

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F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs




QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 8 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

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EYE CONTACT	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists
PRODUCT INHALED	Dust masks should be worn if the product is found to be irritating. In the case of inhalation remove casualty from exposure, rest and keep warm. In severe cases seek medical attention.
SPILLAGE	Sweep up and dispose of with non-hazardous wastes. Small spillages may be washed to drain with cold water. Consult local authorities when disposing of large quantities.
FIRE	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
STORAGE PRECAUTIONS	Original sealed containers should be stored in a cool dry place
HANDLING PRECAUTIONS	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling

SECTION 15: APPROVAL	
FOR MRC Name Clare Joynson Signed  Position Technical Co-Ordinator Date 09.11.22	FOR CUSTOMER Name Signed Position Date

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If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

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F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID	DATE	Revision 13	Page	APPROVED
QMS 2.32	03 March 2022		9 of 9	C Joynson

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

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SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
03.03.22	01	New Range	C Joynson
09.11.22	02	Removed the Gluten Free claim from the name	C Joynson

Reason for Change: Added commodity & Meursing Code.

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs