



QUALITY SYSTEM

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SECTION ID : Level 4      DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

**SECTION 1: PRODUCT TITLE**

**Product Name:** Smoky BBQ Glaze

**Product code:** 28712

**Issue Date:** 16.05.22

**Version Number: 06**

**Reason For Issue:** Updated countries of origin and new spec version

**Weight:** 2.5kg/10kg/20kg/25kg

**Commodity Code:** 2103909019

**Meursing Code:** 7007

**Physical Properties**

**Appearance:** Light brown/red powder

**Aroma:** Smoky and savoury

**Flavour:** Smoky and savoury with tomato and garlic.

**SECTION 2: LEGAL REQUIREMENTS**

**Quid Requirements:** Yes

**Country Of Origin:** UK

**Pack Weight:** 2.5kg/10kg/20kg/25kg

**Average Weight:** NA

**SECTION 3: ALLERGEN ADVICE**

For allergens, including cereals containing gluten, see ingredients in **bold**

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

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

**SECTION 4: INGREDIENT DECLARATION**

Sugar, Acids (Sodium Diacetate, Citric Acid), Maltodextrin, Salt, Modified Starch, Starch, Spices (Smoked Paprika, Cayenne), Dried Tomato (4%), **Barley** Malt Extract, Dried Garlic, Thickener (Guar Gum), Hickory Smoked Sunflower Oil, Yeast Extract (Yeast Extract, Salt), Natural Flavouring, Smoke Flavouring, Smoked Salt, Colour (Paprika Extract)

Ingredients	% Wt Range	Country of Origin
Sugar (Cane & Beet) (SO2 <10ppm)	<47%	Angola, Australia, Barbados, Belize, Benin,

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		Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Netherlands, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK
Acids (Sodium Diacetate, Citric Acid (Maize/Molasses – Beet/Cane)) Valid It/IP Supply Chain Certificate	<11%	Sodium Diacetate – Netherlands, USA, China, Citric Acid – Belgium, China
Maltodextrin (Maize) (SO2 <10ppm) Valid It	<10%	France, Turkey, India, Romania
Salt (E535)	<8%	UK, China
Modified Starch (Pregelatinized Waxy Maize) (SO2 <10ppm) Valid It	<6%	UK, Italy, Netherlands
Starch (Maize) (SO2 <10ppm) Valid It	<6%	France, Spain, Belgium
Spices (Smoked Paprika (E392), Cayenne) E392 Rosemary extract added antioxidant (Dosage in accordance with reg EU 1129/2011) -0.02% The process take place in a smokehouse which has burners that using Holm oak wood; the smoke generated cross two filters before contacting the product. The product is distributed uniformly and the dried smoke is re-circulated by turbines in the smokehouse maintaining a constant temperature between 38 and 40°C Valid It	<5%	Smoked Paprika – Peru, Spain, China; Cayenne – India, China, Spain, Peru
Dried Tomato (E551)	4%	Portugal, China
Barley Malt Extract	<3%	UK

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Dried Garlic	<2%	China
Thickener (Guar Gum)	<2%	Pakistan, India
Hickory Smoked Sunflower Oil (E330) (Sugar Beet) High Oleic Sunflower Oil (oleic acid (C18:1) is between 75-90.7 %) Smoked with natural smoke generated from the slow combustion of untreated wood chips.	<2%	Austria, Belgium, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK, Argentina, Bolivia, Russia, South Africa, Ukraine, Uruguay
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<2%	Brazil
Natural Flavouring (E1518) (Rapeseed Oil, Ethyl Alcohol - Sugar Beet, Maltodextrin – Maize, Potato, Tapioca) IP Certificate Valid It Complies To Regulation (EC) No. 1334/2008	<1%	Belgium, Poland, USA, UK, Germany, China, India, Indonesia, Nigeria, Brazil, Spain, South Africa, Jamaica, Canada, France, Netherlands, Austria, Turkey.
Smoke Flavouring (E551) (Maltodextrin (Potato) carrier) (Hickory & Oak) SF-002 Zesti Code 10, Smoking by regenerated smoke is a process of treating food by exposing it to smoke which is regenerated by atomizing smoke flavourings in a smoking chamber under the time and temperature conditions similar to those for hot or cold smoking	<1%	UK, Netherlands
Smoked Salt (E551) Salt is placed in a smoke chamber, a smoke cloud is released into the smoke chamber and the salt absorbs the smoke. Smoked Salt is considered “foodstuffs”. It is not a flavour and therefore is not regulated by	<1%	UK

Regulation (EC) No 2065/2003 or Regulation (EC) No 1334/2008.		
Colour (Paprika Extract)	<0.5%	India, UK, China
Silicon Dioxide (Processing Aid)	<0.5%	Germany
<b>Additive</b>	<b>E Number</b>	<b>Function in product</b>
Paprika Extract	E160c	Colour
Guar Gum	E412	Thickener
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Silicon Dioxide	E551	Anti Caking Agent
<b>Comments:</b>		

**SECTION 5: NUTRITIONAL INFORMATION**

Typical Values per 100g

Energy (kJ)	1407kJ
Energy (kcal)	332kcal
Fat	1.9g
Of which saturates	0.3g
Carbohydrate	73.7g
of which sugars	49.3g
Fibre	3.8g
Protein	2.3g
Salt	11.58g

**Comments:**

As calculated by Nutricalc

**SECTION 6: SHELF LIFE**

**Ambient:** 12 Months

**Chilled:** NA

**Frozen:** NA

**SECTION 7: FREE FROM DATA**

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E160c, E412, E330,



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Artificial Flavourings	Y	E262ii, E551, Processing Aids E535, E551, E330, E392, E1518
Natural Flavourings	Y	Smoke Flavouring
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	Paprika Extract
Natural Colours	Y	
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	N	
Rye/Oats/Barley/Spelt/Kamut	Y	Barley Malt Extract
Maize & Maize Derivatives	Y	Starch, Modified Starch, Maltodextrin, Citric Acid, Natural Flavouring
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Hickory Smoked Sunflower Oil, Rapeseed Oil in Natural Flavouring
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Starch, Modified Starch, Maltodextrin, Yeast Extract (<10ppm)
Animal Products: Dairy	N	
Animal Products: Eggs	N	

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Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	
<b>SUITABLE FOR:</b>		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	Barley Malt Extract
Lactose Intolerant	N	May contain milk

**SECTION 8: MICROBIOLOGICAL STANDARDS**

TEST	MAXIMUM
<i>ESHERICHIA COLI</i>	< 100cfu/g
<i>SALMONELLA</i>	Absent in 25g
<i>STAPH AUREUS</i>	< 100 cfu/g
<i>B CEREUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

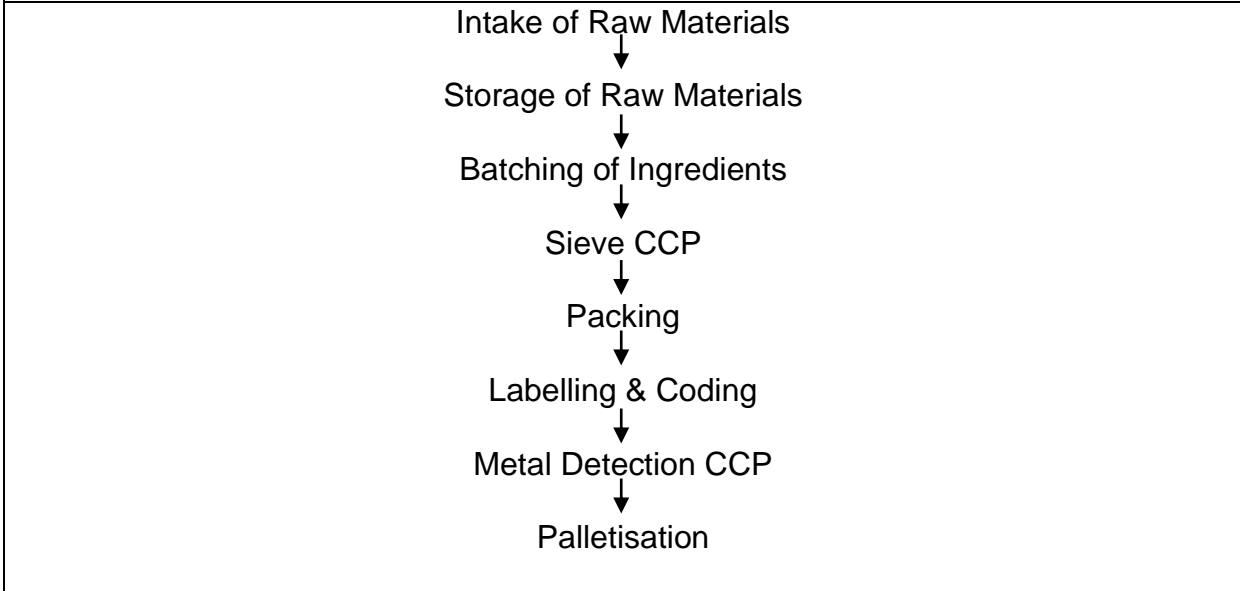
**SECTION 9: DIRECTIONS FOR USE**

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/Sack Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
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).  
20kg/25kg - Blue 125 Micron low density polyethylene sack, heat sealed (140g) (510 x 920mm)

**Inner Barcode: 2.5kg – 5032457700665, 10kg - 5032457307222**



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**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 - 05032457612920

**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 x9 Boxes per layer/10kg=12 per layer/20kg and 25kg=5 Sacks

**Layers Per Pallet:** 2.5kg – 3, 10kg– 4, 20kg/25kg – 5 Sacks

**Cases Per Pallet:** 2.5kg = 27, 10kg = 48, 20kg/25kg = 20 Sacks

**SECTION 14: HEALTH AND SAFETY DATA**

<b>PRODUCT DIGESTED</b>	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
<b>SKIN CONTACT</b>	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
<b>EYE CONTACT</b>	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists
<b>PRODUCT INHALED</b>	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.

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<b>SPILLAGE</b>	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.
<b>FIRE</b>	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
<b>STORAGE PRECAUTIONS</b>	Original sealed containers should be stored in a cool dry place
<b>HANDLING PRECAUTIONS</b>	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	
<b>FOR MRC</b> Name Clare Joynson  Signed  Position Technical Co-Ordinator  Date 16.05.22	<b>FOR CUSTOMER</b> 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.

SECTION 16: LIST OF AMENDMENTS			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY

Reason for Change: Added commodity & Meursing Code.

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18.07.19	01	New Product	C Joynson
21.11.19	02	Update of countries of origin to sugar	Alan Owen
13.01.20	03	Update of countries of origin	Alan Owen
30.06.20	04	Update of countries of origin	Alan Owen
17.06.21	05	Update of countries of origin	Alan Owen
16.05.22	06	Update of countries of origin and new spec version	C Joynson

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