



QUALITY SYSTEM

Document ID
QMS 2.33

DATE
03 March 2022

Revision 14

Page
2 of 9

APPROVED
C Joynson

SECTION ID: Level 4

DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

		Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany.
Dextrose (Maize/Wheat) (SO2 <10ppm) 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 Valid It	<6	Belgium, India
Salt (E535)	<5	UK, China.
Skimmed Milk Powder	<4	UK, Ireland.
Modified Starch (Waxy Maize) (SO2 <10ppm) Valid It / IP	<3	Netherlands, France, Germany, Italy.
Spices (Turmeric, Coriander, Cumin, Cayenne, Black Pepper, Cardamom, Ginger) Valid It	<3	Turmeric – India. Coriander - India Russia, Morocco. Cumin – India. Cayenne – India, China, Spain, Peru, Malawi, Uganda, Kenya. Black Pepper – Vietnam, Indonesia, India, Sri Lanka, Brazil, Malabar, Spain. Cardamom – Guatemala, Spain. Ginger – India, Nigeria
Rapeseed Oil (E900) Valid It	<3	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania,

Reason for Change: Added commodity & Meursing Code.

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



QUALITY SYSTEM

Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 3 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID: Level 4 | DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

		Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay.
Pineapple Juice Concentrate	<2	Germany, Thailand, Indonesia, Vietnam, Costa Rica, Philippines, Brazil, China (People's Republic), Guatemala, USA, Kenya, Honduras, Ivory Coast, Ghana.
Acid (Acetic Acid)	<2	UK.
Wheat Flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin)	<2	UK, USA, India, China, France.
Dried Onion (E551)	<2	India, China
Dried Garlic	<1	China
Thickener (Xanthan Gum) (Maize) Valid IT / IP Certificate	<0.5	China
Colour (Paprika Extract) (Sunflower Oil)	<0.5	India, China, UK, France, Belgium, Hungary
Additive	E Number	Function in product
Acetic Acid	E260	Acid
Xanthan Gum	E415	Thickener
Paprika Extract	E160c	Colour
Calcium Carbonate	E170	Statutory Fortification
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	779kJ
Energy (kcal)	184kcal
Fat	2.4g
of which saturates	0.2g
Carbohydrate	38.1g
of which sugars	32.7g
Fibre	1.0g
Protein	1.8g
Salt	4.06g



QUALITY SYSTEM

Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 4 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID: Level 4 | DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

Comments:

As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 6 Months

Chilled: Store chilled once opened use within 3 days – pails and 30 Days - Jars

Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E260, E415, E160c, E170 Processing Aids – E535, E330, E900, E551
Artificial Flavourings	N	
Natural Flavourings	N	
Preservatives	N	
Artificial Preservatives	N	
Natural Colours	Y	E160c
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat flour, Dextrose - Wheat-based glucose syrops 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
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Modified Starch, Xanthan Gum, Dextrose
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	

Reason for Change: Added commodity & Meursing Code.

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



QUALITY SYSTEM

Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 5 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID: Level 4 DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil. Sunflower Oil in Paprika Extract.
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	N	
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	Y	Skimmed Milk Powder
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Dextrose and Modified Starch SO2 <10ppm
Animal Products: Dairy	Y	Skimmed Milk Powder
Animal Products: Eggs	N	
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	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	Skimmed Milk Powder
Coeliacs	N	Wheat flour
Lactose Intolerant	N	Skimmed Milk Powder

SECTION 8: MICROBIOLOGICAL STANDARDS

TEST	START OF LIFE	END OF LIFE
TVC	< 1000 cfu/g	< 100,000 cfu/g
YEAST & MOULDS	< 1000 cfu/g	< 10000 cfu/g
ENTEROBACTERIACEAE	< 100 cfu/g	< 1000 cfu/g

Reason for Change: Added commodity & Meursing Code.

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



QUALITY SYSTEM

Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 6 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID: Level 4 | DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

<i>ESHERICHIA COLI</i>	< 10 cfu/g	< 10 cfu/g
<i>SALMONELLA</i>	Absent in 25g	Absent in 25g
<i>S. AUREUS</i>	< 20 cfu/g	< 20 cfu/g
<i>LACTIC ACID BACTERIA</i>	<1000 cfu/g	<10000 cfu/g
<i>CL. PERFRINGENS</i>	<100 cfu/g	<100 cfu/g

SECTION 9: DIRECTIONS FOR USE

Apply to substrate as required

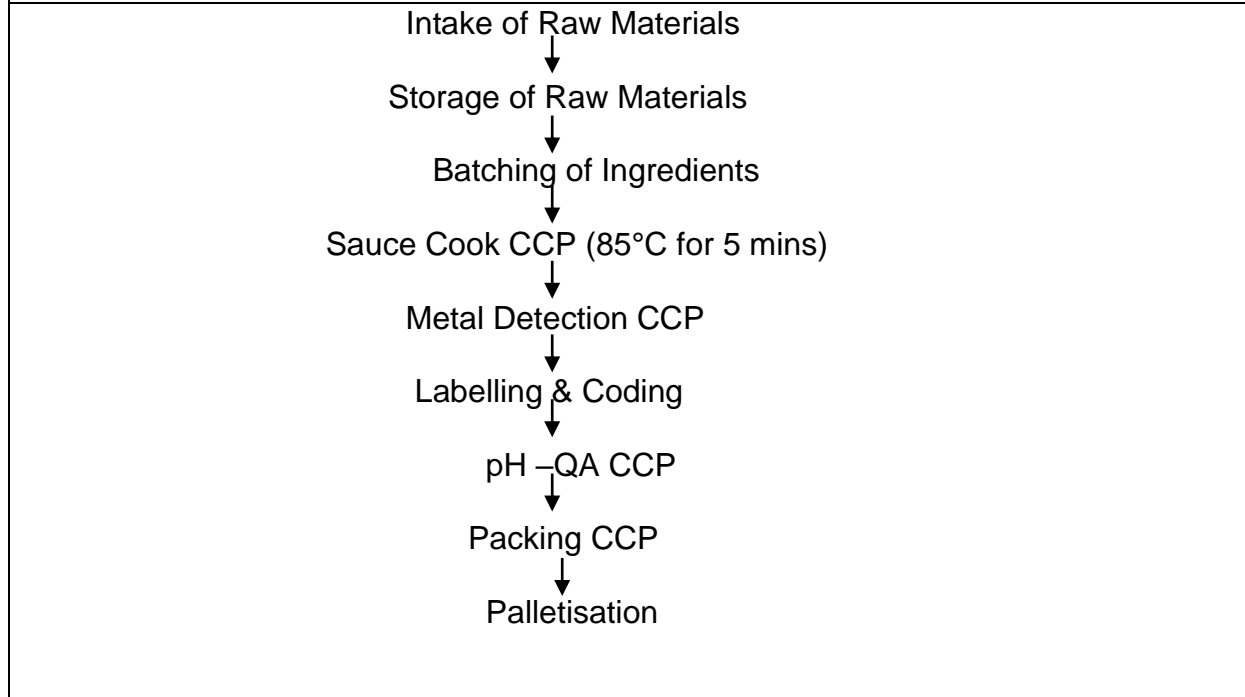
SECTION 10: STORAGE INSTRUCTIONS

Store ambient and once opened store chilled and use within 30 days – Jars, Pails 3 Days

SECTION 11: ANALYTICAL DATA

pH <4

SECTION 12: PROCESS FLOW





QUALITY SYSTEM

Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 7 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID: Level 4 DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

SECTION 13: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Jar/Pail 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	2mm Fe, 2mm Non Fe, 2.5mm SS

SECTION 14: PACKAGING STANDARDS

Inner Packaging Description: 2.5Kg- plastic Jar with white screw top lids, 230 x 140mm, (110g)
10kg/15kg Polypropylene Co-Polymer Food Grade Pail and lid (600g) (293 x 318 x 290mm)

Inner Barcode: 2.5kg -5032457602952

Outer Packaging Description: **2.5kg** - 2.5kg x 4 Jars per Corrugated Cardboard Case, 240 x 240 x 230mm, 205g

Outer Barcode: NA

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: 20 cases per layer / 4 Jars per case or 12 Pails per Layer

Layers Per Pallet: 2.5kg = 4, 10/15kg = 3


Cases Per Pallet: 2.5kg = 80, 10/15kg = 36

SECTION 15: 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

Reason for Change: Added commodity & Meursing Code.

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


	QUALITY SYSTEM				
	Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 8 of 9	APPROVED C Joynson
SECTION ID: Level 4	DOCUMENT TYPE : Working Document				
TITLE: WET SPECIFICATION					

	should be obtained in cases of sensitisation
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 16: APPROVAL	
FOR MRC Name Clare Joynson Signed  Position Technical Co-Ordinator Date 12.04.22	FOR CUSTOMER Name Signed Position Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

Reason for Change: Added commodity & Meursing Code.	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
---	---

	QUALITY SYSTEM				
	Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 9 of 9	APPROVED C Joynson
SECTION ID: Level 4	DOCUMENT TYPE : Working Document				
TITLE: WET SPECIFICATION					

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 17: LIST OF AMENDMENTS			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
16/07/10	01	New Product	C Joynson
29/05/12	02	Added 10kg Pails	C Joynson
10/07/12	03	Updated Countries of Origin	M Littler
16.07.14	04	New Format	C Jones
13.08.15	05	Changed shelf life once opened on 2.5kg only to 30 days	C Jones
02.09.16	06	Updated format and country of origins	C Shawmarsh-Smith
21/02/2018	07	Updated format and country of origins	Alan Owen
01.08.19	08	Updated Country of origins.	S Newman
09.01.2020	09	Updated Country of origins.	S Newman
30.06.20	10	Updated Country of origins.	S Newman
30.10.20	11	Updated Country of origins.	S Newman
22.06.21	12	Updated Countries of origin.	S Newman
21.10.21	13	Updated Countries of origin.	S Newman
12.04.22	14	Updated Countries of origin and new spec version	C Joynson

Reason for Change: Added commodity & Meursing Code.	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
---	---

Controlled document if printed on blue paper