



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Garlic & Butter Glaze
Product code: 29985
Issue Date: 28.03.23 **Version Number:** 03
Reason For Issue: Updated Countries of Origin, Micro and Haccp flow
Weight: 2.5kg/10kg
Commodity Code: 2103909089
Meursing Code: 7871

Physical Properties

Appearance: Orangey yellow powder flecked with parsley
Aroma: Garlic and butter notes
Flavour: Garlic and butter notes

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg/10kg

Average Weight: NA

SECTION 3: ALLERGEN ADVICE

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

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

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

SECTION 4: INGREDIENT DECLARATION

Maize Starch, Salt, Maltodextrin, Sugar, Dried Garlic (9.5%), Modified Maize Starch, Rusk (Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Non-Dairy Creamer (High Oleic Sunflower Oil, Glucose Syrup, Modified Maize Starch, Free Flowing Agent (Silicon Dioxide)), Whole **Milk** Powder, Dried Parsley (3%), Colours (Carrot Extract, Curcumin, Paprika Extract), Butter Powder 72% Fat, (Butter (**Milk**), Skimmed **Milk**), Rapeseed Oil, White Pepper, Natural Flavouring, Natural Garlic Flavouring.

Ingredients	% Wt Range	Country of Origin
Maize Starch (SO2 <10ppm) Valid It	<19%	France, Spain, Belgium
Salt (E535)	<16%	UK, China
Maltodextrin (Maize) (SO2 <10ppm)	<15%	France, Turkey, India,

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Valid It		Romania, China.
Sugar (Cane or Beet) (SO2 <10ppm)	<11%	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, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany.
Dried Garlic	9.5%	China
Modified Maize Starch (Pregelatinised Modified Waxy Maize) (SO2 <10ppm)	<9%	UK, Italy, Netherlands
Valid It		
Rusk (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt) (E503ii, E535, E504i)	<9%	UK, Germany, Denmark, France, USA, China, Netherlands.
Non-Dairy Creamer (High Oleic Sunflower Oil, Glucose Syrup (Wheat), Modified Maize Starch (SO2 <10ppm), Free Flowing Agent (Silicon Dioxide)) Glucose Syrup - Wheat derived, Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin.	<6%	Romania, France, Spain, Russia, Ukraine, Hungary, Slovakia, Netherlands, Germany, Belgium, USA
Valid It		
Whole Milk Powder	<6%	Ireland, UK, Northern Ireland
Dried Parsley	3%	UK
Colours (Carrot Extract, (E306 (Soya), E433, E414, E300 (Maize), E1520, Rapeseed Oil), Curcumin (E1520), Paprika Extract (Sunflower Oil)) Tocopherols E306 derived from	<2%	Carrot Extract – UK, Belgium, Singapore, Germany, Spain, USA, China, France, Curcumin – UK, India, Germany,

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Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011 Valid It & IP Certificate		Paprika Extract - UK, India, China, France, Belgium, Hungary
Butter Powder 72% Fat (Butter, (Milk), Skimmed Milk)	<2%	Germany, UK, France, Italy, Spain, Poland, Romania, Netherlands, Belgium, Greece, Portugal, Czech Republic, Hungary, Sweden, Austria, Bulgaria, Denmark, Finland, Slovakia, Ireland, Lithuania, Slovenia, Latvia, Estonia, Cyprus, Luxembourg, Malta
Rapeseed Oil (E900) Valid It	<0.5%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
White Pepper	<0.5%	Vietnam, India, Indonesia, Brazil
Natural Flavouring (E414) (Potato) Complies To Regulation (EC) No. 1334/2008	<0.5%	Poland, France, UK, USA, Bulgaria, Hungary, China
Natural Garlic Flavouring (E414, E1518, Potato, Rapeseed Oil, SO2 <10ppm) Cert ID Certificate Complies To Regulation (EC) No. 1334/2008	<0.5%	France, Sudan, UK, China, Netherlands, Indonesia.
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Curcumin	E100	Colour
Paprika Extract	E160c	Colour
Carrot Extract	E160aii	Colour
Calcium Carbonate	E170	Statutory Fortification
Silicon Dioxide	E551	Processing Aid
Comments:		



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SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1483kJ
Energy (kcal)	351kcal
Fat	6.5g
Of which saturates	1.8g
Carbohydrate	66.4g
of which sugars	14.6g
Fibre	3.0g
Protein	4.6g
Salt	15.30g

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	E100, E160c, E160aai, E170, E551. Processing Aids E535, E503ii, E504i, E306, E433, E414, E300, E900, E1518, E1520
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	Y	Curcumin, Paprika Extract, Carrot Extract
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	

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Wheat & Wheat Derivatives	Y	Rusk, Non-Dairy Creamer - Glucose Syrup - Wheat derived, Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Maize Starch, Modified Maize Starch, Maltodextrin, Non-Dairy Creamer, Carrot Extract
Soya & Soya Derivatives	Y	E306 in Carrot Extract is derived from IP Soybean – Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011
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	Rapeseed Oil. High Oleic Sunflower Oil in Non-Dairy Creamer, Sunflower Oil in Paprika Extract, Rapeseed Oil in Natural Garlic Flavouring and Carrot 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	Whole Milk Powder, Butter Powder 72% Fat
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Maize Starch, Sugar,

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Animal Products: Dairy	Y	Modified Maize Starch, Maltodextrin, Natural Garlic Flavouring, Non- Dairy Creamer <10ppm Whole Milk Powder, Butter Powder 72% Fat
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	Whole Milk Powder, Butter Powder 72% Fat Rusk Whole Milk Powder, Butter Powder 72% Fat
Vegans	N	
Coeliacs	N	
Lactose Intolerant	N	

SECTION 8: MICROBIOLOGICAL STANDARDS

TEST	MAXIMUM
<i>ESHERICHIA COLI</i>	< 10cfu/g
<i>SALMONELLA</i>	Absent in 25g
<i>STAPH AUREUS</i>	< 20 cfu/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

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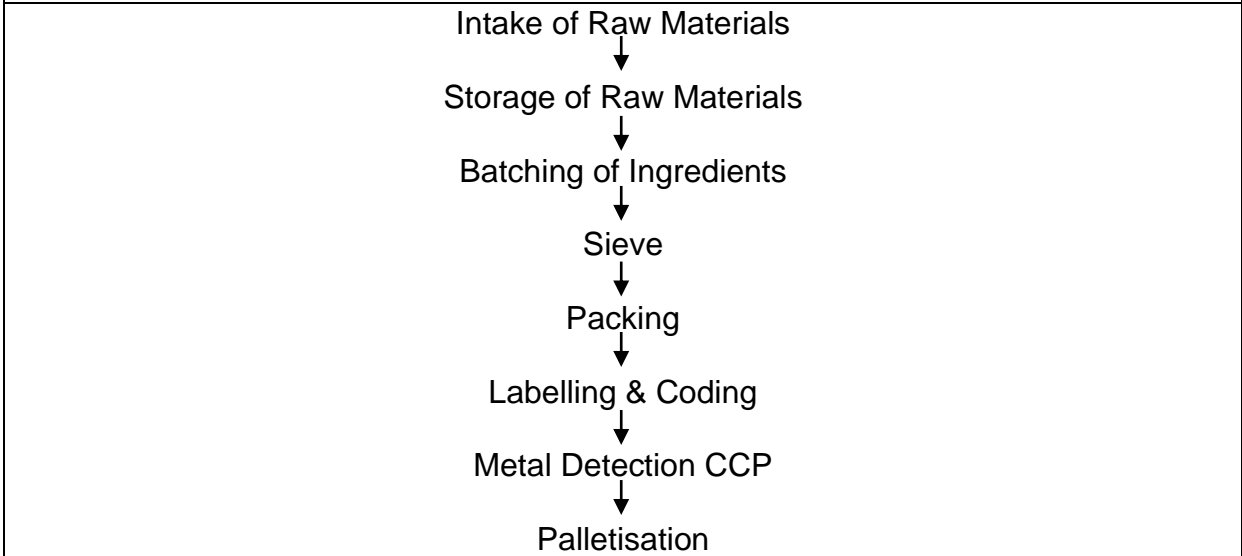
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SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights	Per Tub/Pail	Fill weights to specification
Coding	Start of run & every 30 minutes	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).

Inner Barcode: 2.5kg – 5032457301787, 10kg - 5032457307284

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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 - 05032457612029

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
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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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EYE CONTACT	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists
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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.
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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.
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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 A. Croucher Signed  Position Food Technologist Date 28.03.23	FOR CUSTOMER Name Signed Position Date

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SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
12.02.21	01	New Product	C Joynson
23.06.22	02	Updated Countries of origin and new spec version	C Joynson
28.03.23	03	Updated Countries of Origin, Micro and Haccp flow	A. Croucher

Reason for Change: Added commodity & Meursing Code.

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