





QUALITY SYSTEM

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SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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.
Salt (E535)	<11%	UK, China
Black Pepper	8%	Vietnam, Indonesia, India, Sri Lanka, Brazil, Malabar
Acid (Citric Acid (Maize/Molasses – Cane/Beet), Sodium Diacetate) Valid It/IP Supply Chain Certificates	<4%	Citric Acid – Belgium, China, Sodium Diacetate – Netherlands, USA, China
Dried Tomato	<2%	China
Natural Flavouring (E551, E306) (Dextrose –Maize)  E306 derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011.  Valid It Complies To Regulation (EC) No. 1334/2008	<2%	UK, Bulgaria, Hungary, Italy, China, USA.
Yeast Extract (SO2 <10ppm)	<1%	Brazil
Dried Parsley	<1%	UK
Natural Lemon Flavouring Complies To Regulation (EC) No. 1334/2008	<0.5%	UK, Spain, South Africa
Rapeseed Oil (Processing Aid) (E900) Valid It	<2%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay

Reason for Change: Added commodity & Meursing Code.

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Additive	E Number	Function in product
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Calcium Carbonate	E170	Statutory fortification
<b>Comments:</b>		

**SECTION 5: NUTRITIONAL INFORMATION**

Typical Values per 100g

Energy (kJ)	1494kJ
Energy (kcal)	352kcal
Fat	2.4g
Of which saturates	0.3g
Carbohydrate	70.2g
of which sugars	31.4g
Fibre	4.1g
Protein	6.8g
Salt	11.33g

**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	E330, E262ii, E170, Processing Aids E535, E900, E551, E306
Artificial Flavourings	N	
Natural Flavourings	Y	

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Preservatives	N	May contain Sulphur Dioxide	
Artificial Preservatives	N		
Natural Colours	N		
Artificial Colours	N		
MSG	N		
BHT/BHA	N		
Sweeteners	N		
Hydrolysed Vegetable Protein	N		
Wheat & Wheat Derivatives	Y		Wheat Flour in Breadcrumb
Rye/Oats/Barley/Spelt/Kamut	N		Citric Acid, Natural Flavouring Natural Flavouring - E306 derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011.
Maize & Maize Derivatives	Y		
Soya & Soya Derivatives	Y		
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 as Processing Aid	
Palm Oil	N	Yeast Extract, Breadcrumb	
Pine Nuts / Kernels	N		
Yeast	Y		
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, Yeast Extract <10ppm
Animal Products: Dairy	N		
Animal Products: Eggs	N		
Animal Products: Shellfish	N		
Animal Products: Fish (Other)	N		
Animal Products: Beef &	N		



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Derivatives		
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	Breadcrumb
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

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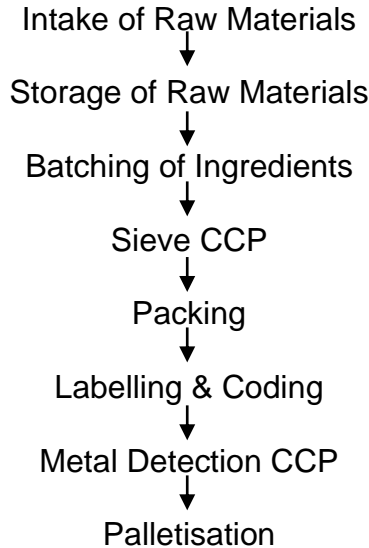
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**SECTION 11: PROCESS FLOW**



**SECTION 12: QUALITY CHECKS**

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub 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:** 2kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm)

**Inner Barcode: 2kg – 5032457402347**



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**Outer Packaging Description:** 2kg Polypropylene Co-Polymer tub and lid (145g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm)

**Outer Barcode:** 2kg - 05032457612449

**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:** 2kg x 8 x 9 Boxes per layer

**Layers Per Pallet:** 2kg - 3

**Cases Per Pallet:** 2kg - 27

**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.
<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.

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<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 <b>Technical Co-Ordinator</b> Date <b>16.05.22</b>	<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
18.07.19	01	New Product	C Joynson
13.01.20	02	Updated Countries of Origin	C Joynson
17.06.21	03	Updated Countries of Origin	C Joynson
16.05.22	04	Updated Countries of Origin and new spec version	C Joynson

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