



QUALITY SYSTEM

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SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

**SECTION 1: PRODUCT TITLE**

**Product Name:** Rosemary and Garlic Glaze  
**Product code:** 29922  
**Issue Date:** 28.03.23 **Version Number: 05**  
**Reason For Issue:** Updated Countries of Origin, Micro and Haccp flow  
**Weight:** 2.5kg  
**Commodity Code:** 2103909019  
**Meursing Code:** 7008

**Physical Properties**  
**Appearance:** Orange free flowing powder flecked with rosemary and parsley  
**Aroma:** Sweet with mild garlic and rosemary notes  
**Flavour:** Sweet with rich garlic and rosemary flavour

**SECTION 2: LEGAL REQUIREMENTS**

**Quid Requirements:** Yes  
**Country Of Origin:** UK  
**Pack Weight:** 2.5kg **Average Weight:** NA

**SECTION 3: ALLERGEN ADVICE**

For allergens, including cereals containing gluten, see ingredients in **bold**  
**May contain traces of:** Soya, Milk, Celery, Mustard, Sulphur Dioxide  
 No Nuts, Crustaceans/Molluscs or Fish are used on site

**SECTION 4: INGREDIENT DECLARATION**

Sugar, Dried Garlic (10.5%), Modified Starch, Acids (Sodium Diacetate, Citric Acid), Rusk (Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Salt, Dried Herbs (Rosemary (4.5%), Parsley), Yeast Extract (Yeast Extract, Salt), Natural Garlic Flavouring, Thickener (Guar Gum), Colour (Paprika Extract).

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<51%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast,

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		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	10.5%	China
Modified Starch (Pregelatinised Waxy Maize) (SO2 <10ppm) Valid It	<9%	UK, Italy, Netherlands
Acids (Sodium Diacetate, Citric Acid (Maize/Molasses – Cane/Beet)) Valid It/IP Supply Chain Certificate	<8%	Sodium Diacetate – Netherlands, USA, China, Citric Acid – Belgium, China
Rusk (Wheat Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt) (E535, E503ii, E504i)	<7%	UK, Germany, Denmark, France, USA, China, Netherlands.
Salt (E535)	<7%	UK, China
Dried Herbs (Rosemary (4.5%), Parsley)	<6%	Rosemary – Morocco, Turkey Parsley - UK
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<3%	Brazil
Natural Garlic Flavouring (Rapeseed Oil, Potato, SO2 <10ppm (E414, E1518)) Cert ID Complies To Regulation (EC) No. 1334/2008	<2%	France, Sudan, UK , China, Netherlands, Indonesia.
Thickener (Guar Gum)	<1%	Pakistan, India
Colour (Paprika Extract)	<0.5%	UK, India, China
Rapeseed Oil (Processing Aid) (E900) Valid It	<1%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay

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Additive	E Number	Function in product
Sodium Diacetate	E262ii	Acid
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Guar Gum	E412	Thickener
Calcium Carbonate	E170	Statutory Fortification
<b>Comments:</b>		

**SECTION 5: NUTRITIONAL INFORMATION**

Typical Values per 100g

Energy (kJ)	1505kJ
Energy (kcal)	355kcal
Fat	1.8g
Of which saturates	0.5g
Carbohydrate	76.5g
of which sugars	51.4g
Fibre	4.8g
Protein	3.9g
Salt	9.10g

**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	E262ii, E330, E160c, E412, E170. Processing

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		Aids E535, E414, E1518, E900, E503ii, E504i
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	Y	E160c – Paprika Extract
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Rusk
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Modified Starch, Citric Acid
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	Rapeseed Oil as Processing Aid, Rapeseed Oil in Natural Garlic 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, Modified Starch, Natural Garlic Flavouring, Yeast Extract <10ppm
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	

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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	Rusk
Lactose Intolerant	N	May contain Milk

**SECTION 8: MICROBIOLOGICAL STANDARDS**

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



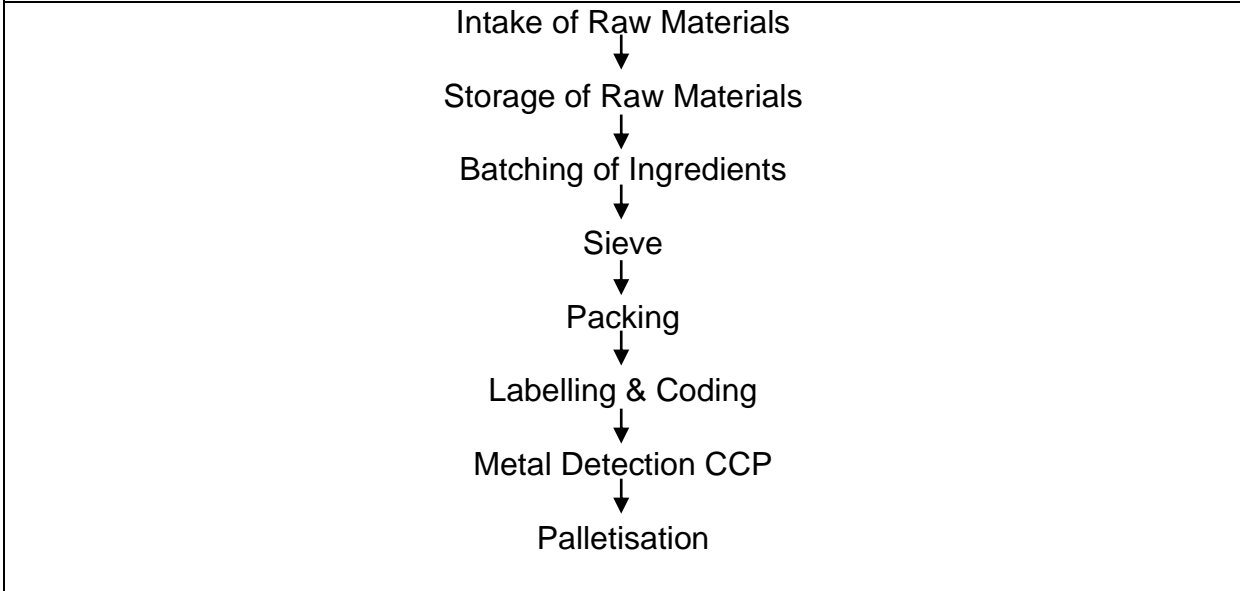
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**SECTION 11: PROCESS FLOW**



**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:** 2.5kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm)

**Inner Barcode:** 2.5kg - 5032457301961

**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)

**Outer Barcode:** 2.5kg - 05032457612869

**Coding Details:**

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

(Day) is denoted by the first 2 numbers

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(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

**Layers Per Pallet:** 3

**Cases Per Pallet:** 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.
<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

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**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**

<b>FOR MRC</b> Name <b>A. Croucher</b>  Signed <i>A L Croucher</i>  Position <b>Food Technologist</b>  Date <b>28.03.23</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
29.05.20	01	New Product	C Joynson
29.06.20	02	Updated Country of Origin	C Joynson
17.06.21	03	Updated Country of Origin	C Joynson
23.06.22	04	Updated Country of Origin and new spec version	C Joynson
28.03.23	05	Updated Countries of Origin, Micro and Haccp flow	A. Croucher

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