

Valid It		
Spices (Cumin, White Pepper, Coriander, Black Pepper, Clove)	<7%	Cumin – India; White Pepper – Vietnam, India, Indonesia, Brazil; Coriander – India, Russia, Morocco, Ukraine, Black Pepper – Vietnam, Indonesia, India, Sri Lanka, Brazil, Malabar; Clove – Indonesia, Spain, Madagascar, Comores, Vietnam
Dried Garlic	6%	China
Dried Onion (E551)	4%	India, China
Dried Herbs (Parsley, Mint)	<2%	Parsley – UK, Egypt; Mint – Egypt
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<2%	Brazil
Preservative (Sodium Metabisulphite) (SO2 660,000ppm)	<1%	Italy
Antioxidant (Sodium Ascorbate) (Maize) Valid It	<1%	China
Natural Spearmint Flavouring (Sunflower/Rapeseed Oil) (E330-Beet) Complies To Regulation (EC) No. 1334/2008	<0.5%	China, India, UK, France, Netherlands, Germany, Belgium, Hungary
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
Additive	E Number	Function in product
Sodium Ascorbate	E301	Antioxidant
Calcium Carbonate	E170	Statutory fortification
Sodium Metabisulphite	E223	Preservative
Comments:		



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TITLE: DRY SPECIFICATION

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1377kJ
Energy (kcal)	325kcal
Fat	2.8g
Of which saturates	0.3g
Carbohydrate	62.5g
of which sugars	3.7g
Fibre	5.7g
Protein	9.8g
Salt	16.71g

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	E223, E301, E170, Processing Aids E535, E551, E900, E330
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	Y	Sodium Metabisulphite
Artificial Preservatives	Y	Sodium Metabisulphite
Natural Colours	N	
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat Flour in

Reason for Change: Added commodity & Meursing Code.

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Rye/Oats/Barley/Spelt/Kamut	N	Breadcrumb
Maize & Maize Derivatives	Y	Starch, Sodium Ascorbate
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, Sunflower/Rapeseed Oil in Natural Spearmint Flavouring
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract, Breadcrumb
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	Sodium Metabisulphite 660, 000ppm. Starch, Yeast Extract <10ppm
Animal Products: Dairy	N	
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	May contain milk
Coeliacs	N	Breadcrumb
Lactose Intolerant	N	May contain milk



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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

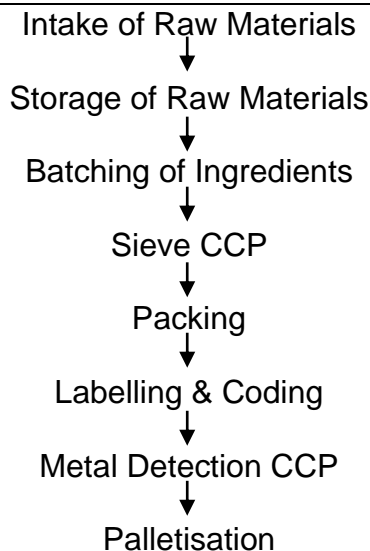
SECTION 9: DIRECTIONS FOR USE

860g of Meat, 90g of seasoning, 50g of water (optional). 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), 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm). 20kg Sack - Blue 150 Micron low density polyethylene sack, heat sealed 510 x 920mm (140g)

Inner Barcode: 2.5kg – 5032457502702, 10kg - 5032457708357



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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 - 05032457612388

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, 20kg - 5

Layers Per Pallet: 2.5kg - 3, 10kg – 4, 20kg - 5

Cases Per Pallet: 2.5kg - 27, 10kg – 48, 20kg - 25

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
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
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.



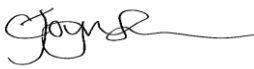
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FIRE	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
STORAGE PRECAUTIONS	Original sealed containers should be stored in a cool dry place
HANDLING PRECAUTIONS	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 Clare Joynson Signed  Position Technical Co-Ordinator Date 18.05.22	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.

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
14.01.20	02	Updated Country of Origins	C Joynson
30.06.20	03	Updated Country of Origins	C Joynson
11.01.21	04	Added weight – 20kg Sack	C Joynson

Reason for Change: Added commodity & Meursing Code.

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18.05.22	05	Updated Countries of Origin and new spec version	C Joynson
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Reason for Change: Added commodity & Meursing Code.

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