



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 1 of 9	APPROVED C Joynson
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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Cajun Glaze
Product code: 14821
Issue Date: 30.01.23 **Version Number: 13**
Reason For Issue: Updated Countries of Origin, Micro and Haccp flow
Weight: 2.5kg/10kg/25kg
Commodity Code: 2103909089
Meursing Code: 7006

Physical Properties

Appearance: Orange/Brown free flowing powder with herb particulates
Aroma: Savoury
Flavour: Savoury, spicy

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: yes

Country Of Origin: UK

Pack Weight: 2.5kg/10kg/25kg

Average Weight: NA

SECTION 3: ALLERGEN ADVICE

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

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

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

SECTION 4: INGREDIENT DECLARATION

Maltodextrin, Sugar, Spices (Paprika (8.8%), Cayenne (3%), Cumin, **Celery**, Black Pepper), Salt, Rusk (Wheat flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Modified Starch, Dried Garlic, Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Dried Herbs (Oregano (2.2%), Thyme (2%)), Natural Garlic Flavouring, Colours (Carmine, Paprika Extract)

Ingredients	% Wt Range	Country of Origin
Maltodextrin (Maize) (SO2 <10ppm) Valid It	<22%	France, Turkey, India, Romania, China
Sugar (Cane or Beet) (SO2 <10ppm)	<17%	Angola, Australia, Barbados, Belize, Benin,

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



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 2 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

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, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany.
Spices (Paprika 8.8%) Cayenne (3%), Cumin, Celery, Black Pepper) Valid It	<16%	Paprika – Peru, Spain, China; Cayenne – India, China, Spain, Peru, Malawi, Uganda, Kenya; Cumin – India; Celery – India; Black Pepper – Spain, Vietnam, Indonesia , Sri Lanka
Salt (E535)	<13%	UK, China
Rusk (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt) (E504i, E503ii, E535)	<10%	UK, Germany, Denmark, France, USA, China, Netherlands.
Modified Starch (Pregelatinized Modified Waxy Maize) (SO2 <10ppm) Valid It	<9%	UK, Italy, Netherlands
Dried Garlic	<5%	China
Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin)	<5%	UK, USA, India, China, France
Dried Herbs (Oregano (2.2%), Thyme (2%))	<5%	Oregano – Turkey; Thyme – Turkey, Morocco, Poland
Natural Garlic Flavouring (Rapeseed Oil) (SO2 <10ppm) (E414, E1518) (Maltodextrin - Potato) Cert ID Complies to Regulation (EC) No 1334/2008	<2%	France, Sudan, UK, China, Netherlands, Indonesia.
Colours (Carmine (E422, E524, E525)	<1%	Carmine – Belgium,

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



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 3 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

(Rapeseed Oil) (Colour Cat N2), Paprika Extract)		France, Germany, Netherlands, UK, Peru, Italy, USA; Paprika Extract –India, China, UK
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
Additive	E Number	Function in product
Carmine (N2)	E120	Colour
Paprika Extract	E160c	Colour
Calcium Carbonate	E170	Statutory Fortification
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1497kJ
Energy (kcal)	354kcal
Fat	4.6g
Of which saturates	0.7g
Carbohydrate	69.4g
of which sugars	19.9g
Fibre	8.1g
Protein	4.8g
Salt	12.4g

Comments:
As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

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



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 4 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 7: FREE FROM DATA		
CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E120, E160c, E170, Processing Aids E535, E504i, E503ii, E414, E1518, E422, E900, E525, E524, E392
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	Y	Paprika Extract, Carmine
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat Flour and Wheat Flour in Rusk
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Maltodextrin, Modified Starch
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 Carmine, Natural Garlic Flavouring
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	N	
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	Y	Celery
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	

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

Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Modified Starch, Natural Garlic Flavouring, Maltodextrin, <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	Y	Carmine
SUITABLE FOR:		
Vegetarians	N	Carmine
Vegans	N	Carmine
Coeliacs	N	Wheat Flour and 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>	< 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



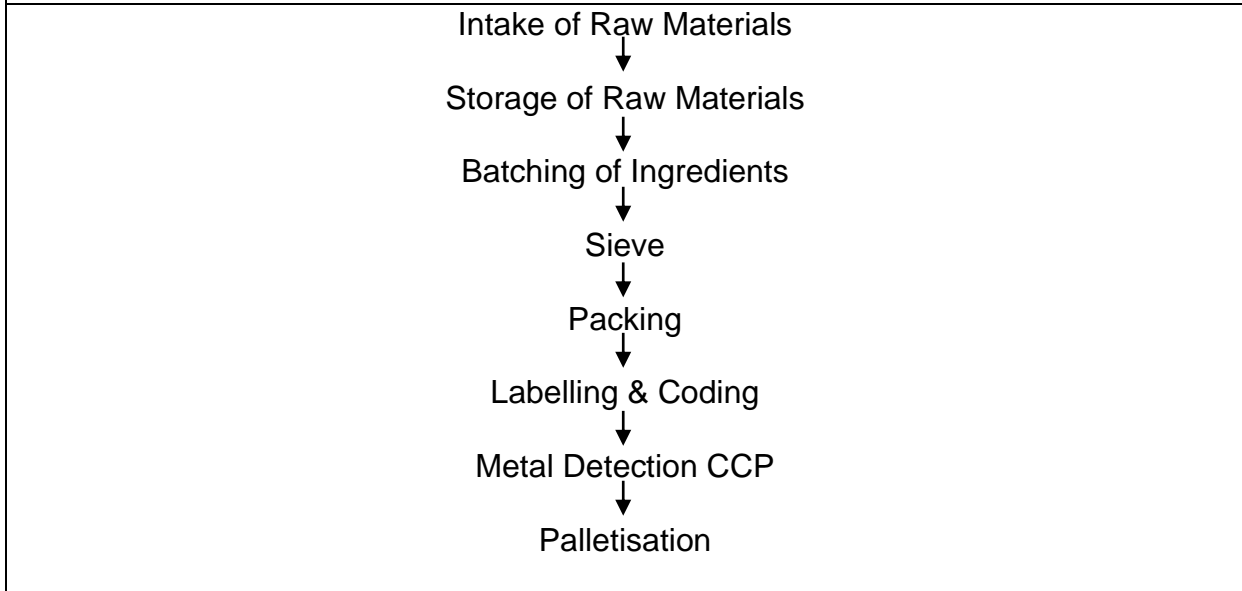
QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 6 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub/Pail/Box 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), 10kg - 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: 2.5kg – 5032457301848, 10kg - 5032457708296

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



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 7 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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).

25kg – Corrugated Cardboard Case (440g) (380 x 278 x 300mm)

Outer Barcode: 2.5kg - 05032457611725

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: 8 x 2.5kg x 9 Boxes per layer / 10kg = 12 per layer / 25kg = 10 per layer

Layers Per Pallet: 2.5kg – 3, 10kg – 4, 25kg – 4

Cases Per Pallet: 2.5kg = 27, 10kg = 48, 25kg = 40

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.

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




QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 8 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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 15: APPROVAL	
FOR MRC Name A. Croucher Signed  Position Food Technologist Date 30.01.23	FOR CUSTOMER 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
30.03.10	01	New Product	C Joynson
08.08.11	02	Added 25kg Information	C Joynson

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



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 9 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

17.04.14	03	New Format	C Jones
12.09.14	04	Added fortification	C Jones
20.04.16	05	Updated Countries of origin	C Joynson
21.07.16	06	New Format	C Joynson
23.10.17	07	Updated Countries of Origin	C Joynson
06.02.19	08	Updated Countries of Origin	C Joynson
04.06.20	09	Updated Countries of Origin	C Joynson
16.06.21	10	Updated Countries of Origin	C Joynson
16.10.21	11	Updated Countries of origin	C Joynson
13.05.22	12	Updated Countries of origin and new spec version	C Joynson
30.01.23	13	Updated Countries of Origin, Micro and Haccp flow	A. Croucher

Reason for Change: Added commodity & Meursing Code.

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