



QUALITY SYSTEM

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| Document ID | DATE | Revision 13 | Page | APPROVED |
| QMS 2.32 | 03 March 2022 | | 1 of 8 | C Joynson |

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Hot & Spicy Glaze
Product code: 14825
Issue Date: 07.02.23 **Version Number:** 03
Reason For Issue: Updated Countries of Origin, Micro and Haccp flow
Weight: 2.5kg, 10kg, 20kg
Commodity Code: 2103909019
Meursing Code: 7007

Physical Properties

Appearance: Orange free flowing powder with herb particulates.
Aroma: Savoury.
Flavour: Spicy, tangy.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 20kg **Average Weight:** NA

SECTION 3: ALLERGEN ADVICE

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

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

SECTION 4: INGREDIENT DECLARATION

Sugar, Salt, Modified Starch, Maltodextrin, Dried Tomato (7%), Spices (Paprika, Cayenne (2%), White Pepper, Cumin), Dried Garlic (4.5%), Dried Onion (2.5%), Dried Herbs (Parsley, Thyme, Sage, Oregano), Yeast Extract (Yeast Extract, Salt), Colours (Paprika Extract, Carmine), Thickener (Guar Gum), Natural Jalapeno Flavouring.

| Ingredients | % Wt Range | Country of Origin |
|-----------------------------------|------------|---|
| Sugar (Cane or Beet) (SO2 <10ppm) | <48% | Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, |

Reason for Change: Added commodity & Meursing Code.

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| | | |
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| | | Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany. |
| Salt (E535) | <11% | UK, China |
| Modified Starch (Maize & Pregelatinized Waxy Maize) (SO2 <10ppm) Valid It | <11% | UK, France, Belgium, Spain, Italy, Netherlands |
| Maltodextrin (Maize) (SO2 <10ppm) Valid It | <9% | France, Turkey, India, Romania, China |
| Dried Tomato (E551) | 7% | China, Portugal |
| Spices (Paprika, Cayenne (2%), White Pepper, Cumin) Valid It | <6% | Paprika – Peru, Spain, China Cayenne – India, China, Spain, Peru, Malawi, Uganda, Kenya. White Pepper – Vietnam, India, Indonesia, Brazil, Cumin – India |
| Dried Garlic | 4.5% | China |
| Dried Onion (E551) | 2.5% | India, China |
| Dried Herbs (Parsley, Thyme, Sage, Oregano) | <3% | Parsley – UK Thyme – Morocco, Turkey, Poland, Sage –Albania, Turkey; Oregano - Turkey |
| Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm) | <2% | Brazil |
| Colours (Paprika Extract), Carmine (E422, E524, E525 & Rapeseed Oil) (Colour Cat N2)) (INSYTE) | <1% | Paprika – UK, China, India, Carmine – Belgium, France, Germany, Netherlands, UK, Peru, Italy, USA |
| Thickener (Guar Gum) | <0.5% | Pakistan, India |
| Natural Jalapeno Flavouring (Sunflower Oil) Complies To Regulation (EC) No. 1334/2008 | <0.5% | Holland, UK, France, Belgium, Germany, Hungary, Russia, Ukraine, Austria, Spain, Poland, |

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| | | |
|----------------------------------|-----------------|--|
| | | Slovakia, Serbia, Czech Republic, Moldova, Argentina, India, Bulgaria, Croatia, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Portugal, Romania, Slovenia, Denmark, Estonia, Finland, Republic of Cyprus, Greece, USA, Malaysia, China. |
| Silicon Dioxide (Processing Aid) | <0.5% | Germany |
| Additive | E Number | Function in product |
| Paprika Extract | E160c | Colour |
| Carmine (N2) | E120 | Colour |
| Guar Gum | E412 | Thickener |
| Silicon Dioxide | E551 | Processing Aid |
| Comments: | | |

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

| | |
|--------------------|---------|
| Energy (kJ) | 1480kJ |
| Energy (kcal) | 349kcal |
| Fat | 1.6g |
| Of which saturates | 0.4g |
| Carbohydrate | 77.5g |
| of which sugars | 52.1g |
| Fibre | 4.9g |
| Protein | 3.6g |
| Salt | 10.36g |

Comments:
As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 12 Months

Reason for Change: Added commodity & Meursing Code.

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TITLE: DRY SPECIFICATION

Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA

| CONTAINS: | PRESENT (Y/N) | COMMENTS |
|---|---------------|---|
| Additives | Yes | E160c, E120, E412, E551. Processing aids E535, E551, E422, E525, E524 |
| Artificial Flavourings | No | |
| Natural Flavourings | Yes | May contain Sulphur Dioxide |
| Preservatives | No | |
| Artificial Preservatives | No | E160c, E120 |
| Natural Colours | Yes | |
| Artificial Colours | No | |
| MSG | No | |
| BHT/BHA | No | |
| Sweeteners | No | |
| Hydrolysed Vegetable Protein | No | |
| Wheat & Wheat Derivatives | No | |
| Rye/Oats/Barley/Spelt/Kamut | No | Modified Starch, |
| Maize & Maize Derivatives | Yes | Maltodextrin |
| Soya & Soya Derivatives | No | |
| Genetically Modified Ingredients | No | |
| Nuts & Peanuts | No | |
| Nut & Peanut Derivatives excl. Oil | No | |
| Nut & Peanut Oil | No | |
| Sesame Seeds | No | |
| Seed Derivatives excl. Oil | No | Rapeseed oil in Carmine, |
| Seed Oil | Yes | Sunflower Oil in Natural Jalapeno Flavouring |
| Palm Oil | No | |
| Pine Nuts / Kernels | No | Yeast Extract |
| Yeast | Yes | |
| Mustard / Mustard Seeds / Mustard Derivatives | No | |
| Celery / Celeriac | No | |
| Kiwi Fruit | No | |
| Milk and Milk Derivatives | No | |
| Molluscs | No | |
| Lupin | No | Sugar, Modified Starch, |

Reason for Change: Added commodity & Meursing Code.

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| | | |
|-------------------------------------|-----|---------------------------------------|
| Sulphur Dioxide/Sulphites (ppm) | Yes | Maltodextrin, Yeast Extract <10ppm |
| Animal Products: Dairy | No | |
| Animal Products: Eggs | No | |
| Animal Products: Shellfish | No | |
| Animal Products: Fish (Other) | No | |
| Animal Products: Beef & Derivatives | No | |
| Animal Products: Pork | No | |
| Animal Products: Lamb | No | |
| Animal products: Poultry | No | Carmine |
| Animal products: Other | Yes | |
| SUITABLE FOR: | | |
| Vegetarians | N | Carmine |
| Vegans | N | Carmine |
| Coeliacs | N | May Contain Gluten |
| 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



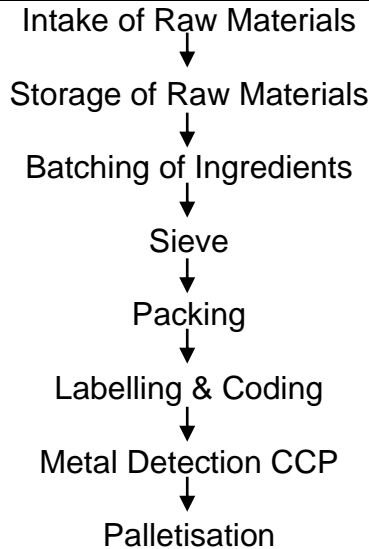
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SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

| CHECK | FREQUENCY | PARAMETERS |
|-------------------|---|--|
| Weights Coding | Per Sack, Tub/Pail 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: 20kg - Blue 150 Micron low density polyethylene sack, heat sealed 510 x 920mm (140g). 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 – 5032457700603, 10kg - 5032457307345

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 - 05032457612142

Coding Details:
(day) (month) (year) (batch)

Reason for Change: Added commodity & Meursing Code.

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(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, 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. |
| 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 |

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SECTION 15: APPROVAL

| | |
|--|---|
| FOR MRC Name A. Croucher Signed  Position Food Technologist Date 07.02.23 | 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 |
|----------|--------------|---|-------------|
| 03.03.22 | 01 | New Range | C Joynson |
| 09.11.22 | 02 | Removed the Gluten Free claim from the name | C Joynson |
| 07.02.23 | 03 | Updated Countries of Origin, Micro and Haccp flow | A. Croucher |

Reason for Change: Added commodity & Meursing Code.

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