



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Chinese Glaze
Product code: 28545
Issue Date: 09.11.22 **Version Number: 02**
Reason For Issue: Removed the Gluten Free claim from the name
Weight: 2.5kg/10kg
Commodity Code: 2103909089
Meursing Code: 7008

Physical Properties

Appearance: Pinkish powder lightly flecked with spices
Aroma: Aniseed and garlic notes
Flavour: Aniseed, cinnamon, ginger and garlic notes.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: No

Country Of Origin: UK

Pack Weight: 2.5kg/10kg **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, Maltodextrin, Salt, Starch, Colours (Beetroot Red, Carmine, Plain Caramel, Paprika Extract and Natural Rosemary Flavouring), Spices (Star Anise, Cinnamon, Ginger), Dried Garlic, Dried Onion, Yeast Extract, Thickeners (Guar Gum, Xanthan Gum), Rapeseed Oil, Natural Flavouring, Natural Garlic Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<58%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi,

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		Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Maltodextrin (Maize) (SO ₂ <10ppm) Valid It	<15%	France, Turkey, India, Romania
Salt (E535)	<10%	UK, China
Starch (Pregelatinized Maize) (SO ₂ <10ppm) Valid It	<7%	Netherlands
Colours (Beetroot Red (E330 - Molasses, Maltodextrin - Potato), Carmine (E422, E524, E525, Rapeseed Oil), Plain Caramel (Glucose Syrup - Wheat), Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin. Paprika Extract and Natural Rosemary Flavouring (Rapeseed Oil, E306 - Tocopherols derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011) Natural Rosemary Flavouring - Classed as a Flavouring and not E392 Antioxidant Rosemary Extract according to EC Regulation 1334/2008.	<5%	Beetroot – Poland, Turkey, Austria, UK, Carmine – Belgium, France, Germany, Netherlands, UK, Peru, Italy, USA, Plain Caramel – UK, France, Paprika – India, France, UK, China, USA
Spices (Star Anise, Cinnamon, Ginger)	<3%	Star Anise – China, Vietnam, UK, Cinnamon – Indonesia, Vietnam, India, China, Ginger – India, Nigeria
Dried Garlic	<2%	China
Dried Onion (E551)	<2%	India, China
Yeast Extract (SO ₂ <10ppm)	<2%	Brazil
Thickeners (Guar Gum, Xanthan Gum (Maize)) IP Certificate	<0.5%	Guar – Pakistan, India Xanthan - China
Rapeseed Oil (E900)	<0.5%	UK, Netherlands, France,



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Valid It		Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark, Uruguay
Natural Flavouring (E414, Maltodextrin - Potato) Complies To Regulation (EC) No. 1334/2008	<0.5%	UK, Poland, France, Belgium, India
Natural Garlic Flavouring (E414, E1518) (Rapeseed Oil, Potato) (SO2 <10ppm) Complies To Regulation (EC) No. 1334/2008	<0.5%	France, Sudan, UK , China, Netherlands, Indonesia.
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Beetroot Red	E162	Colour
Carmine	E120	Colour
Paprika Extract	E160c	Colour
Xanthan Gum	E415	Thickener
Guar Gum	E412	Thickener
Silicon Dioxide	E551	Processing Aid
Plain Caramel	E150a	Colour
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

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TITLE: DRY SPECIFICATION

Energy (kJ)	1457kJ
Energy (kcal)	349kcal
Fat	0.8g
Of which saturates	0.0g
Carbohydrate	83.7g
of which sugars	58.6g
Fibre	1.1g
Protein	1.4g
Salt	9.5g

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	E162, E120, E160c, E412, E415, E551, E150a. Processing Aids E306, E330, E414, E422, E535, E525, E900, E1518, E551, E524
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	Y	E162, E160c, E150a, E120
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Glucose Syrup in Plain

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		Caramel - Further to EU reg 1169/2011 Annex II Wheat based dried glucose syrups are permanently exempted from the indication of wheat origin
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Starch, Maltodextrin, Xanthan Gum
Soya & Soya Derivatives	Y	E306 in Paprika Extract is derived from IP Soybean – Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011
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, Rapeseed Oil in Paprika Extract, Carmine and 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, Starch, Maltodextrin, Yeast Extract, Natural Garlic Flavouring <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	Y	Carmines
SUITABLE FOR:		
Vegetarians	N	Carmines
Vegans	N	Carmines
Coeliacs	N	May contain gluten
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.

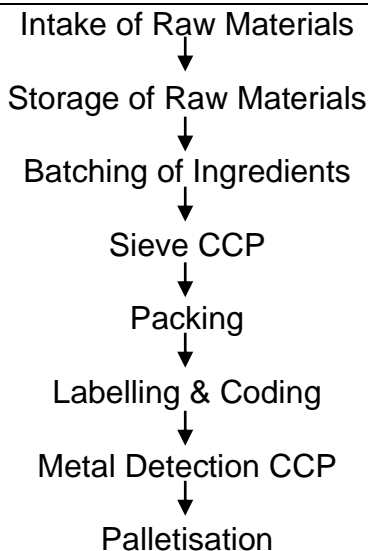
SECTION 10: STORAGE INSTRUCTIONS

Ambient storage in a cool, dark, dry place in the packaging specified

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SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per 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: 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 – 5032457700481, 10kg - 5032457701204

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 - 05032457611909



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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 per Layer

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

Cases Per Pallet: 2.5kg =27 /10kg = 48

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

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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
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SECTION 15: APPROVAL	
FOR MRC Name Clare Joynson Signed  Position Technical Co-ordinator Date 09.11.22	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
03.03.22	01	New Range	C Joynson
09.11.22	02	Removed the Gluten Free claim from the name	C Joynson

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