



QUALITY SYSTEM

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QMS 2.32	03 March 2022		1 of 9	C Joynson

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Steakado Peppersteak
Product code: 4599
Issue Date: 27.01.2023 **Version Number:** 10
Reason For Issue: Updated Countries of Origin new spec format
Weight: 2kg and 10kg
Commodity Code: 2103909019
Meursing Code: 7000

Physical Properties

Appearance: A textured coater with visible herbs and spices
Aroma: A spicy peppery aroma
Flavour: A tangy peppery heat

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: No

Country Of Origin: UK

Pack Weight: 2kg, 10kg **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

Breadcrumb (Wheat flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast), Salt, Spices (Black Pepper, Paprika, **Celery**, Cracked Red Chilli), Dried Onion, Dried Garlic, Dried Tomato, Acid (Citric Acid), Flavour Enhancer (Monosodium Glutamate), Colour (Paprika Extract, Carmine), Dried Parsley, Natural Flavourings

Ingredients	% Wt Range	Country of Origin
Breadcrumb (Wheat flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Yeast) (E535)	<48	UK, Germany, Denmark, France, USA, China, Netherlands.
Salt (E535)	<23	UK, China
Spices (Black Pepper, Paprika (E392), Celery, Cracked Red Chilli)	<12	Black Pepper – Vietnam, Indonesia, India, Sri Lanka, Brazil, Malabar

Reason for Change: Added commodity & Meursing Code.

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E392 Rosemary extract added antioxidant (Dosage in accordance with reg EU 1129/2011) - 0.02% Valid It		Paprika – Peru, Spain, China Celery – India Cracked Red Chilli – India, Peru, China, South Africa, Malawi
Dried Onion	<5	China, India, Egypt
Dried Garlic	<5	China
Dried Tomato	<4	China
Acid (Citric Acid) (Maize/Molasses – Cane/Beet) Valid It/IP Supply Chain Certificate	<4	Belgium, China
Flavour Enhancer (Monosodium Glutamate) (Maize, Tapioca, Cane Molasses) IP Certificate	<2	China, Vietnam
Colours (Paprika Extract, Carmine (E422, E524, E525 & Rapeseed Oil) (Colour Cat N2))	<1	Paprika Extract – India, China, UK. Carmine – Belgium, France, Germany, Netherlands, UK, Peru, Italy, USA
Dried Parsley (Curley)	<1	UK
Natural Flavourings (E472e, E551, E306) (Dextrose - Maize) (Rapeseed & Sunflower Oil) E306 - derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011. Valid It & InSYTE Certificates Complies To Regulation (EC) No. 1334/2008	<0.5	UK, France, India, USA, Canada, Germany, Morocco, Bulgaria, Hungary, Italy, China
Rapeseed Oil (Processing Aid) (E900) Valid It	<0.5	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
Citric Acid	E330	Acid
Paprika Extract	E160c	Colour
Carmine (N2)	E120	Colour
Monosodium Glutamate	E621	Flavour Enhancer
Calcium Carbonate	E170	Statutory Fortification
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1131kJ
Energy (kcal)	281kcal
Fat	2.5g
Of which saturates	0.2g
Carbohydrate	56.3g
of which sugars	3.8g
Fibre	4.7g
Protein	10.6g
Salt	22.5g

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	Yes	E330, E160c, E120, E621, E170 (Processing Aids E535, E472e, E900, E422, E551, E525, E306, E524,



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Artificial Flavourings	No	E392)
Natural Flavourings	Yes	
Preservatives	No	May Contain Sulphur dioxide
Artificial Preservatives	No	Paprika Extract, Carmine
Natural Colours	Yes	
Artificial Colours	No	
MSG	Yes	Monosodium Glutamate
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	Yes	Breadcrumb
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Citric Acid, Natural Flavourings, Monosodium Glutamate
Soya & Soya Derivatives	Yes	Natural Flavourings – E306 - derived from IP Soybean – Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011
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	
Seed Oil	Yes	Rapeseed Oil (Processing Aid). Rapeseed Oil & Sunflower Oil in Natural Flavourings. Rapeseed Oil in Carmine
Palm Oil	No	
Pine Nuts / Kernels	No	
Yeast	Yes	Breadcrumb
Mustard / Mustard Seeds / Mustard Derivatives	No	
Celery / Celeriac	Yes	Celery
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	

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Lupin	No	
Sulphur Dioxide/Sulphites (ppm)	No	
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	
Animal products: Other	Yes	Carmines
SUITABLE FOR:		
Vegetarians	No	Carmines
Vegans	No	Carmines
Coeliacs	No	Breadcrumb
Lactose Intolerant	No	May contains 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% on chosen Meat.

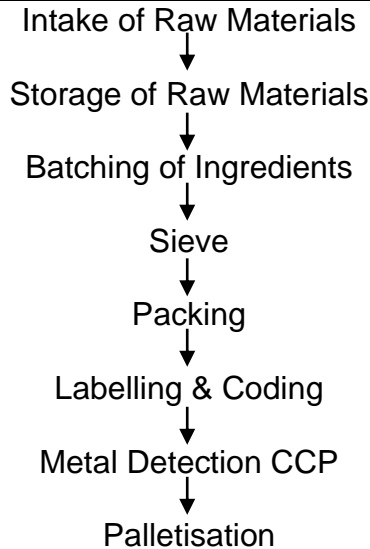
SECTION 10: STORAGE INSTRUCTIONS

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

Reason for Change: Added commodity & Meursing Code.

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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	<u>2kg and 10kg</u> 1.8mm Fe, 2mm Non Fe, 2mm SS

SECTION 13: PACKAGING STANDARDS

Inner Packaging Description: 2kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm), 25kg Blue Food Grade 50mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: NA



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TITLE: DRY SPECIFICATION

Outer Packaging Description: 2kg 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:

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 2kg x 9 Boxes per layer / 10kg = 12 per Layer

Layers Per Pallet: 2kg – 3, 10kg – 4

Cases Per Pallet: 2kg =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.

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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 27.01.23	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
05.08.09	01	New Product	J. Fallows
12.02.14	02	New Format	C.Jones
01.10.14	03	Increased shelf life to 12 months	C Jones
19.04.16	04	Updated Country of Origin	C Jones
01.09.16	05	New Format	C Shawmarsh-Smith

Reason for Change: Added commodity & Meursing Code.

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19.03.18	06	Updated Country of Origin	C Joynson
30.01.19	07	Updated Country of Origin	C Joynson
16.01.20	08	Updated Country of Origin	Alan Owen
10.07.20	09	Updated Country of Origin	Alan Owen
27.01.23	10	Updated Countries of Origin new spec format	C Joynson

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