



QUALITY SYSTEM

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SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Sweet Chilli & Lime Coater

Product code: 28731

Issue Date: 23.06.22

Version Number: 04

Reason For Issue: Updated Countries of Origin and new spec version

Weight: 2.5kg

Commodity Code: 2103909089

Meursing Code: 7001

Physical Properties

Appearance: Sandy orange crumb with flecks of dried onion, dried green pepper, cracked red chilli and parsley

Aroma: Zesty lime

Flavour: Sweet and savoury notes with a chilli kick and fresh lime flavour

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg

Average Weight: NA

SECTION 3: ALLERGEN ADVICE

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

May contain traces of: Soya, Milk, Celery, 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), Sugar, Salt, Acids (Citric Acid, Malic Acid), Dried Onion, Dried Garlic, Spices (Cracked Red Chilli (2%), Cayenne), Dried Green Bell Pepper, Yeast Extract, Dried Parsley, Natural Lime Flavouring, Colours (Curcumin, Paprika Extract), Natural Jalapeno Flavouring.

Ingredients	% Wt Range	Country of Origin
Breadcrumb (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin,	<50%	UK, Germany, Denmark, France, USA, China,

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Thiamin), Water, Salt, Yeast) (E535) Sugar (Cane or Beet) (SO2 <10ppm)	<26%	Netherlands 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, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Salt (E535)	<10%	UK, China
Acids (Citric Acid (Maize/Molasses – Cane/Beet), Malic Acid) Valid It/IP Supply Chain Certificate	<5%	Citric – China, Belgium, Malic Acid – China, South Korea
Dried Onion (E551)	<5%	India, Egypt, China
Dried Garlic	<3%	China
Spices (Cracked Red Chilli (2%), Cayenne) Valid It	<3%	Cracked Red Chilli – India, Peru, China, South Africa, Malawi, Cayenne – India, China, Spain, Peru
Dried Green Bell Pepper	<2%	China
Yeast Extract (SO2 <10ppm)	<2%	Brazil
Dried Parsley	<2%	UK
Natural Lime Flavouring Complies To Regulation (EC) No. 1334/2008	<0.5%	UK, Mexico, Peru
Colours (Curcumin (E1520), Paprika Extract (Sunflower Oil))	<0.5%	Curcumin – UK, India, Germany, Paprika Extract - UK, India, China, France, Belgium, Hungary
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, Slovakia, Serbia, Czech Republic, Moldova, Argentina, India, Bulgaria,

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		Croatia, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Portugal, Romania, Slovenia, Denmark, Estonia, Finland, Republic of Cyprus, Greece, USA, Malaysia, China.
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
Citric Acid	E330	Acid
Malic Acid	E296	Acid
Paprika Extract	E160c	Colour
Curcumin	E100	Colour
Calcium Carbonate	E170	Statutory fortification
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1519kJ
Energy (kcal)	359kcal
Fat	2.7g
Of which saturates	0.3g
Carbohydrate	70.8g
of which sugars	29.7g
Fibre	4.3g
Protein	8.1g
Salt	10.02g

Comments:
As calculated by Nutricalc



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SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E330, E296, E160c, E100, E170, Processing Aids E535, E1520, E900, E551
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	Y	Paprika Extract, Curcumin
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat Flour in Breadcrumbs
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Citric Acid
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 Oil in Paprika Extract and Natural Jalapeno Flavouring
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract and Yeast in Breadcrumbs

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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, 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

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

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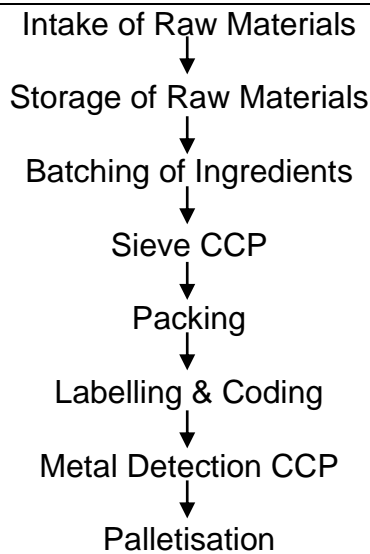
SECTION 9: DIRECTIONS FOR USE

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

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct

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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)

Inner Barcode: 2.5kg - 5032457402460

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)

Outer Barcode: 2.5kg - 05032457613163

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

Layers Per Pallet: 3

Cases Per Pallet: 27

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
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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
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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

SECTION 15: APPROVAL	
FOR MRC Name Clare Joynson Signed  Position Technical Co-Ordinator Date 23.06.22	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.

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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
18.07.19	01	New Product	C Joynson
14.01.20	02	Updated Countries of Origin	C Joynson
17.06.21	03	Updated Countries of Origin	C Joynson
23.06.22	04	Updated Countries of Origin and new spec version	C Joynson

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