



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: Sticky Maple Flavour Glaze
Product code: 29353
Issue Date: 09.11.22 **Version Number: 02**
Reason For Issue: Removed the Gluten Free claim from the name
Weight: 2.5kg
Commodity Code: 2103909019
Meursing Code: 7008

Physical Properties

Appearance: Golden brown powder with visible parsley.
Aroma: Sweet with smoky maple and spice notes.
Flavour: Sweet with smoky maple and spice notes.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg **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, Modified Starch, Demerara Sugar, Salt, Acids (Sodium Diacetate, Citric Acid), Colours (Plain Caramel, Curcumin, Paprika Extract), Dried Garlic (3%), Dried Onion (3%), Dried Tomato (2%), Thickener (Guar Gum), Yeast Extract (Yeast Extract, Salt), Natural Flavourings, Dried Parsley, Hickory Smoked Sunflower Oil, Smoke Flavouring.

| Ingredients | % Wt Range | Country of Origin |
|-----------------------------------|------------|---|
| Sugar (SO2 <10ppm) (Cane or Beet) | <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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| | | |
|---|------|--|
| | | Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK. |
| Modified Starch (Maize & Modified Waxy Maize) (SO ₂ <10ppm) Valid It | <17% | Belgium, France, Spain, UK, Italy, Netherlands |
| Demerara Sugar (Cane or Beet) (SO ₂ <10ppm) | <8% | Argentina, Belgium, Algeria, Fiji, Colombia, Czech Republic, Iraq, India, Guatemala, France, Malawi, Indonesia, Paraguay, Germany, Mauritius, Laos, USA, Netherlands, Mozambique, Malaysia, Portugal, South Africa, UK, Swaziland. |
| Salt (E535) | <7% | UK, China |
| Acids (Sodium Diacetate, Citric Acid (Maize/Molasses – Cane/Beet)) Valid It/IP Supply Chain Certificate | <6% | Sodium Diacetate – Netherlands, USA, China, Citric Acid – Belgium, China |
| Colours (Plain Caramel (Wheat – Glucose Syrup), Curcumin (E1520), Paprika Extract (Sunflower Oil) Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin | <4% | Plain Caramel – UK, France, Curcumin - UK, India, Germany, Paprika Extract – China, India, UK, France, Belgium, Hungary |
| Dried Garlic | 3% | China |
| Dried Onion (E551) | 3% | India, China |
| Dried Tomato (E551) | 2% | Portugal, China |
| Thickener (Guar Gum) | <2% | Pakistan, India |
| Yeast Extract (Yeast Extract, Salt) (SO ₂ <10ppm) | <2% | Brazil |
| Natural Flavourings (E422, E1520) (Rapeseed Oil) (Maize) (Glucose Syrup – Wheat) Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are | <1% | France, Belgium, Germany, UK, USA, China, El Salvador, Peru, India, Netherlands, Spain, South Korea, South Africa |

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| | | |
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| permanently exempted from the indication of wheat origin Complies To Regulation (EC) No. 1334/2008 | | |
| Dried Parsley | <0.5% | UK |
| Hickory Smoked Sunflower Oil (E330) (Sugar Beet) High Oleic Sunflower Oil (oleic acid (C18:1) is between 75-90.7 %) smoked with natural smoke generated from the slow combustion of untreated wood chips. | <0.5% | Austria, Belgium, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, United Kingdom, Argentina, Bolivia, Russia, South Africa, Ukraine, Uruguay |
| Smoke Flavouring (E551) (Maltodextrin (Potato) carrier) (Hickory & Oak) SF-002 Zesti Code 10, Smoking by regenerated smoke is a process of treating food by exposing it to smoke which is regenerated by atomizing smoke flavourings in a smoking chamber under the time and temperature conditions similar to those for hot or cold smoking | <0.5% | UK, Netherlands |
| | | |
| Silicon Dioxide (Processing Aid) | <0.5% | Germany |
| | | |
| Additive | E Number | Function in product |
| Citric Acid | E330 | Acid |
| Sodium Diacetate | E262ii | Acid |
| Paprika Extract | E160c | Colour |
| Plain Caramel | E150a | Colour |
| Curcumin | E100 | Colour |
| Guar Gum | E412 | Thickener |
| Silicon Dioxide | E551 | Processing Aid |
| Comments: | | |



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SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

| | |
|--------------------|---------|
| Energy (kJ) | 1483kJ |
| Energy (kcal) | 349Kcal |
| Fat | 0.5g |
| Of which saturates | 0.1g |
| Carbohydrate | 81.9g |
| of which sugars | 61.9g |
| Fibre | 2.5g |
| Protein | 1.8g |
| Salt | 7.88g |

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 | E160c, E100, E330, E262ii, E412, E551, E150a. (Processing Aids E535, E1520, E551, E330, E422) |
| Artificial Flavourings | Y | Smoke Flavouring |
| Natural Flavourings | Y | |
| Preservatives | N | May contain Sulphur |
| Artificial Preservatives | N | Dioxide |
| Natural Colours | Y | Plain Caramel, Paprika Extract, Curcumin |
| Artificial Colours | N | |
| MSG | N | |

Reason for Change: Added commodity & Meursing Code.

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| | | |
|---|---|---|
| BHT/BHA | N | |
| Sweeteners | N | |
| Hydrolysed Vegetable Protein | N | |
| Wheat & Wheat Derivatives | Y | Glucose Syrup in Plain Caramel & Natural Flavourings - 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 | Modified Starch, Natural Flavourings, 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 | Hickory Smoked Sunflower Oil. Sunflower Oil in Paprika Extract. Rapeseed Oil in Natural Flavourings |
| 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, Demerara Sugar, Modified Starch, Yeast Extract <10ppm |
| Animal Products: Dairy | N | |
| Animal Products: Eggs | N | |
| Animal Products: Shellfish | N | |
| Animal Products: Fish (Other) | N | |
| Animal Products: Beef & | N | |



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| | | |
|--------------------------|---|--------------------|
| Derivatives | | |
| 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 | 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 |

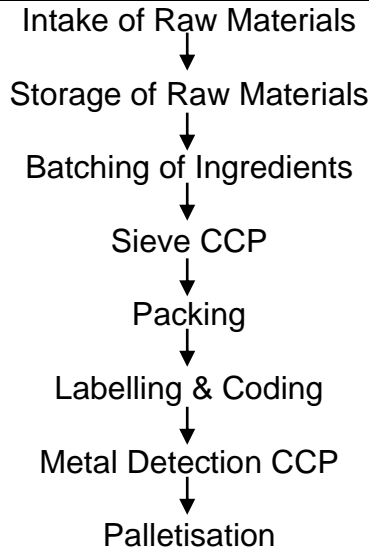
SECTION 9: DIRECTIONS FOR USE

Use at 8-10% on meat products 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 |
| 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 – 5032457302937

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: 05032457613040

Coding Details:

(day) (month) (year) (batch)

(Day) is denoted by the first 2 numbers

(Month) is denoted by the second 2 numbers



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(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 - 8 x 2.5kg x 9 Boxes per layer

Layers Per Pallet: 2.5kg – 3

Cases Per Pallet: 2.5kg – 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 |
| 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

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 |

Reason for Change: Added commodity & Meursing Code.

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