



QUALITY SYSTEM

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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:** 09.11.22      **Version Number:** 02  
**Reason For Issue:** Removed the Gluten Free claim from the name  
**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,

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		Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
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
Dried Tomato (E551)	7%	China, Portugal
Spices (Paprika (E392), Cayenne (2%), White Pepper, Cumin)  E392 Rosemary extract added antioxidant (Dosage in accordance with reg EU 1129/2011) - 0.02% Valid It	<6%	Paprika – Peru, Spain, China Cayenne – India, China, Spain, Peru 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))	<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, 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
<b>Additive</b>	<b>E Number</b>	<b>Function in product</b>
Paprika Extract	E160c	Colour
Carmine (N2)	E120	Colour
Guar Gum	E412	Thickener
Silicon Dioxide	E551	Processing Aid
<b>Comments:</b>		

**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

**Chilled:** NA

**Frozen:** NA



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SECTION 7: FREE FROM DATA		
CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Yes	E160c, E120, E412, E551. Processing aids E535, E392, E551, E422, E525, E524
Artificial Flavourings	No	
Natural Flavourings	Yes	
Preservatives	No	May contain Sulphur
Artificial Preservatives	No	Dioxide
Natural Colours	Yes	E160c, E120
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Modified Starch, 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	
Seed Oil	Yes	Rapeseed oil in Carmine, Sunflower Oil in Natural Jalapeno Flavouring
Palm Oil	No	
Pine Nuts / Kernels	No	
Yeast	Yes	Yeast Extract
Mustard / Mustard Seeds / Mustard Derivatives	No	
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	
Lupin	No	
Sulphur Dioxide/Sulphites (ppm)	Yes	Sugar, Modified Starch, Maltodextrin, Yeast Extract <10ppm
Animal Products: Dairy	No	

Reason for Change: Added commodity & Meursing Code.

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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
<b>SUITABLE FOR:</b>		
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



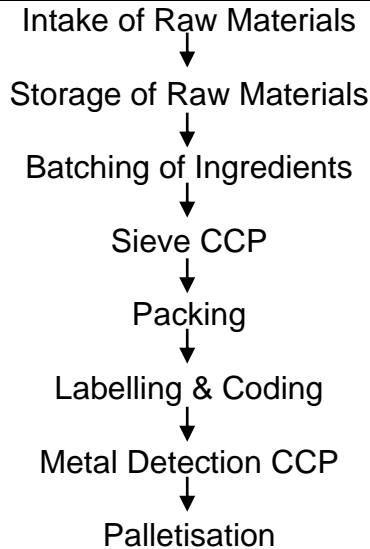
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**SECTION 11: PROCESS FLOW**



**SECTION 12: QUALITY CHECKS**

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per 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**


<b>PRODUCT DIGESTED</b>	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
<b>SKIN CONTACT</b>	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
<b>EYE CONTACT</b>	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists
<b>PRODUCT INHALED</b>	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.
<b>SPILLAGE</b>	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.
<b>FIRE</b>	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
<b>STORAGE PRECAUTIONS</b>	Original sealed containers should be stored in a cool dry place
<b>HANDLING PRECAUTIONS</b>	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**

<p><b>FOR MRC</b> Name Clare Joynson</p> <p>Signed </p> <p>Position Technical Co-ordinator</p> <p>Date 09.11.22</p>	<p><b>FOR CUSTOMER</b> Name</p> <p>Signed</p> <p>Position</p> <p>Date</p>
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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
03.03.22	01	New Range	C Joynson
09.11.22	02	Removed the Gluten Free claim from the name	C Joynson