

**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:** Barbecue Glaze**Product code:** 21966**Issue Date:** 18/07/22**Version Number:** 08**Reason For Issue:** Updated Countries of Origin and new spec version**Weight:** 10kg**Commodity Code:** 2103909019**Meursing Code:** 7003**Physical Properties****Appearance:** Brown free flowing powder.**Aroma:** Smoky Barbecue.**Flavour:** Smoky Barbecue flavour.**SECTION 2: LEGAL REQUIREMENTS****Quid Requirements:** Yes**Country Of Origin:** UK**Pack Weight:** 10kg**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 DECLARATIONSugar, Salt, Maltodextrin, Yeast Extract (Yeast Extract, Salt), Dried Tomato (3%), Spices (Smoked Paprika, Black Pepper), Dried Garlic (2.5%), Acids (Sodium Diacetate, Citric Acid), Starch, Dried Onion, Thickener (Guar Gum), Smoked Water, Smoke Flavouring, **Barley Malt Extract**, Colour (Paprika Extract).

Ingredients	% Wt Range	Country of Origin
Sugar (SO2 <10ppm) (Cane or Beet)	<66%	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)	<8%	UK, China
Maltodextrin (Maize) (SO2 <10ppm) Valid It	<7%	France, Turkey
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<4%	Brazil
Dried Tomato (E551)	3%	Portugal
Spices (Smoked Paprika (E392), Black Pepper) E392 Rosemary extract added antioxidant (Dosage in accordance with reg EU 1129/2011) -0.02% The process take place in a smokehouse which has burners that using Holm oak wood; the smoke generated cross two filters before contacting the product. The product is distributed uniformly and the dried smoke is re-circulated by turbines in the smokehouse maintaining a constant temperature between 38 and 40°C. Valid It	<4%	Smoked Paprika – Peru, Spain, China, Black Pepper – Vietnam, India, Indonesia, Sri Lanka, Brazil, Malabar
Dried Garlic	2.5%	China
Acids (Sodium Diacetate, Citric Acid (Maize/Molasses – Cane/Beet)) Valid It/IP Supply Chain Certificate	<3%	Sodium Diacetate – Netherlands, USA, China, Citric Acid – Belgium, China
Starch (Pregelatinised Maize) (SO2 <10ppm) Valid It	<3%	Netherlands
Dried Onion (E551)	<2%	India, China
Thickener (Guar Gum)	<2%	Pakistan, India
Smoked Water	<1%	USA
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	<1%	UK, Netherlands

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		
Barley Malt Extract	<1%	UK
Colour (Paprika Extract)	<0.5%	India, China, UK
Rapeseed Oil (Processing Aid) (E900)	<1%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark, Uruguay.
Additive	E Number	Function in product
Sodium Diacetate	E262ii	Acid
Paprika Extract	E160c	Colour
Guar Gum	E412	Thickener
Citric Acid	E330	Acid
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1435kJ
Energy (kcal)	358kcal
Fat	0.5g
Of which saturates	0.0g
Carbohydrate	80.3g
of which sugars	66.5g
Fibre	2.0g
Protein	2.9g
Salt	8.5g

Comments:
As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 12 Months



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Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Yes	E262ii, E330, E412, E160c, (Processing Aids E535, E392, E551, E900)
Artificial Flavourings	No	Smoke Flavouring
Natural Flavourings	No	
Preservatives	No	May contain Sulphur Dioxide
Artificial Preservatives	No	
Natural Colours	Yes	Paprika Extract
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	Yes	Malt Extract
Maize & Maize Derivatives	Yes	Starch, Maltodextrin, Citric Acid
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 (Processing Aid).
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, Starch, Yeast

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Animal Products: Dairy	No	Extract, Maltodextrin, <10ppm,
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	No	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	Malt Extract
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 CEREBUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

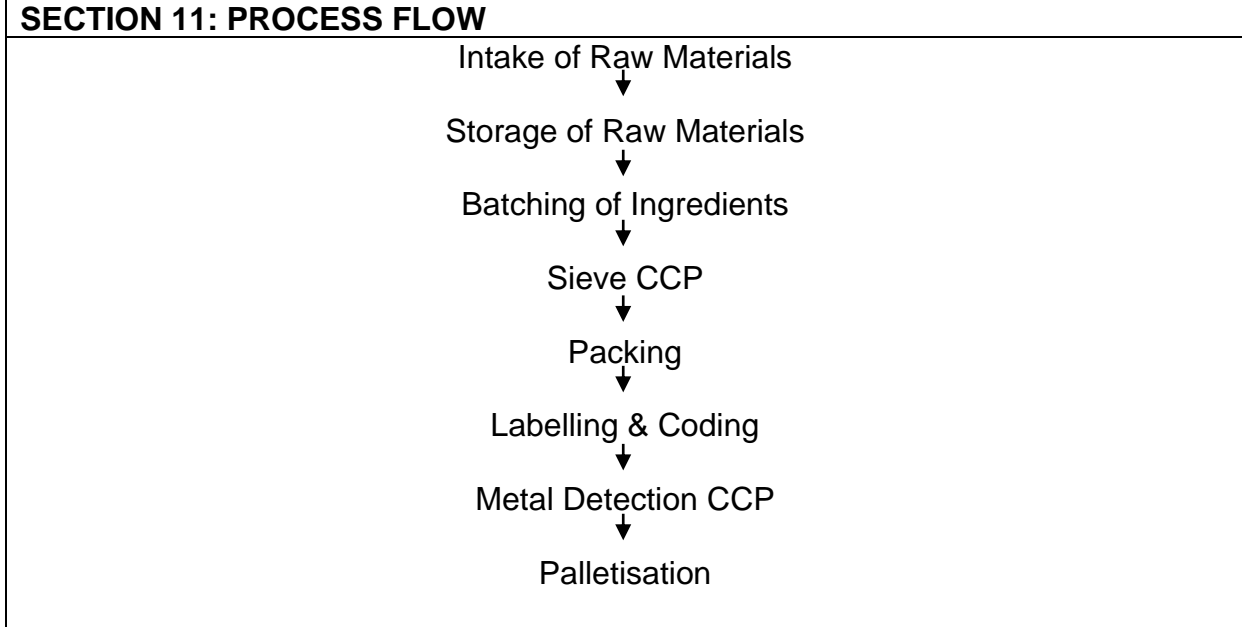
SECTION 9: DIRECTIONS FOR USE

Use at 8-10% or as required 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 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

<p>Inner Packaging Description: 10kg - 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).</p> <p>Inner Barcode: NA</p>
<p>Outer Packaging Description: 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).</p> <p>Outer Barcode: NA</p> <p>Coding Details:</p>



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(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: 10kg = 12 per Layer

Layers Per Pallet: 10kg – 4

Cases Per Pallet: 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 18.07.22	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
30/10/14	1	New Product	C.Joynson
04/09/15	2	Updated Country of origins changed, MSG and Egg removed from allergen may contain	C Shawmarsh-Smith
24.02.16	3	Updated Country of origins	C Shawmarsh-Smith
21.07.16	4	New Format	C Shawmarsh-Smith
24.10.17	5	Updated Countries of Origin	C Joynson

Reason for Change: Added commodity & Meursing Code.

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13/03/2018	6	Updated Countries of Origin and added 20kg packaging format	Alan Owen
27.02.19	7	Updated Countries of Origin	Alan Owen
18.07.22	8	Updated Countries of Origin and new spec version	C Joynson

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