

		Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Starch (Maize and Pregelatinized Maize) (SO ₂ <10ppm) Valid It	<15%	Netherlands, France, Spain, Belgium
Maltodextrin (Maize) (SO ₂ <10ppm) Valid It	<11%	France, Turkey, India, Romania
Spices (Paprika (E392), Cracked Red Chilli (4%), Cayenne) E392 Rosemary extract added antioxidant (Dosage in accordance with reg EU 1129/2011) - 0.02% Valid It	<10%	Paprika – Peru, Spain, China Cracked Red Chilli – India, Peru, China, South Africa, Malawi Cayenne – India, China, Spain, Peru
Salt (E535)	<10%	UK, China
Dried Tomato (E551)	7%	China, Portugal
Dried Garlic	<7%	China
Dried Onion (E551)	<4%	India, China
Acid (Citric Acid) (Maize/Molasses – Beet/Cane) Valid It/IP Supply Chain Certificate	<3%	Belgium, China
Yeast Extract (Yeast Extract, Salt) (SO ₂ <10ppm)	<3%	Brazil
Natural Flavourings (Dextrose – Maize, Sunflower & Rapeseed Oil, E472e, E551, E306) E306 derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011. Valid It Complies To Regulation (EC) No. 1334/2008	<2%	USA, Chile, Peru, India, China, Indonesia, Sri Lanka, Brazil, Vietnam, Ecuador, Belgium, Canada, Morocco, Bulgaria, Russia, Ukraine, Italy, UK, Netherlands, Hungary, Egypt, Italy
Colour (Paprika Extract)	<0.5%	UK, India, China
Thickener (Guar Gum)	<0.5%	Pakistan, India
Natural Capsicum Flavouring (E471, E900) (Rapeseed Oil) InSYTE Certificate Complies To Regulation (EC) No. 1334/2008	<0.5%	UK, India, France

Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Guar Gum	E412	Thickener
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1294kJ
Energy (kcal)	326kcal
Fat	2.0g
Of which saturates	0.7g
Carbohydrate	69.3g
of which sugars	37.2g
Fibre	4.1g
Protein	4.6g
Salt	9.4g

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, E412, E160c. (Processing Aids E535, E551, E472e, E900, E471, E392, E306)
Artificial Flavourings	No	

Natural Flavourings	Yes	
Preservatives	No	May contain Sulphur
Artificial Preservatives	No	Dioxide
Natural Colours	Yes	E160c
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	Starch, Maltodextrin, Natural Flavourings, Citric Acid
Soya & Soya Derivatives	Yes	Natural Flavourings - E306 derived from Soybean oil - 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 & Sunflower Oil in Natural Flavourings, Rapeseed Oil in Natural Capsicum 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, Starch, Yeast Extract, Maltodextrin, <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	



QUALITY SYSTEM

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TITLE: DRY SPECIFICATION

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	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

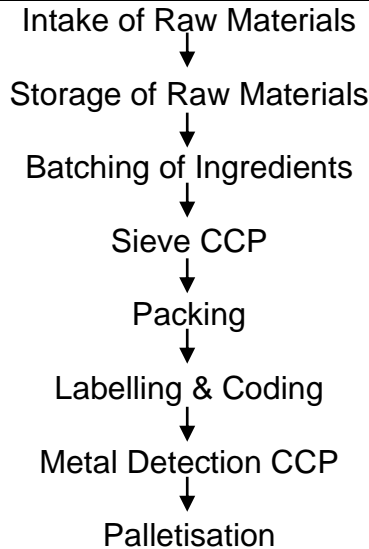
SECTION 9: DIRECTIONS FOR USE

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

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	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), 10kg/25kg- 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: 2.5kg – 5032457307161, 10kg - 5032457708234

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 - 05032457612807

Coding Details:

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TITLE: DRY SPECIFICATION

(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 2.5kg x 9 Boxes per layer / 10kg = 12 per layer

Layers Per Pallet: 2.5kg – 3, 10kg – 4

Cases Per Pallet: 2.5kg = 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.

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




QUALITY SYSTEM

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TITLE: DRY SPECIFICATION

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 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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