



QUALITY SYSTEM

Document ID QMS 2.32		DATE 03 March 2022	Revision 13	Page 1 of 9	APPROVED C Joynson
SECTION ID : Level 4	DOCUMENT TYPE : Working Document				
TITLE: DRY SPECIFICATION					

**SECTION 1: PRODUCT TITLE**

<b>Product Name:</b> GBB Peppersteak Coater
<b>Product code:</b> 28722
<b>Issue Date:</b> 08.03.23 <b>Version Number: 04</b>
<b>Reason For Issue:</b> Updated Countries of Origin
<b>Weight:</b> 35g
<b>Commodity Code:</b> 2103909019
<b>Meursing Code:</b> 7001
<b>Physical Properties</b>
<b>Appearance:</b> Coarse orange crumb with visible particulates
<b>Aroma:</b> Savoury with pepper and lemon notes
<b>Flavour:</b> Savoury with pepper and lemon notes

**SECTION 2: LEGAL REQUIREMENTS**

<b>Quid Requirements:</b> Yes
<b>Country Of Origin:</b> UK
<b>Pack Weight:</b> 35g <b>Average Weight:</b> 35g

**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), Salt, Sugar, Spices (10%) (Black Pepper (7%), Paprika, Cracked Red Chilli), Dried Onion, Dried Garlic, Acid (Citric Acid), Dried Tomato, Dried Parsley, Yeast Extract, Colour (Paprika Extract and Natural Rosemary Flavouring), Natural Flavourings.

<b>Ingredients</b>	<b>% Wt Range</b>	<b>Country of Origin</b>
Breadcrumb (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast) (E535)	<42%	UK, Germany, Denmark, France, USA, China, Netherlands.
Salt (E535)	<20%	UK, China
Sugar (Cane or Beet) (SO2 <10ppm)	<15%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso,

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QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 2 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany
Spices (10%) (Black Pepper (7%), Paprika, Cracked Red Chilli)  Valid It	10%	Black Pepper –Spain, Vietnam, Indonesia , Sri Lanka; Paprika – Peru, Spain, China; Cracked Red Chilli – India, China, Malawi, Uganda, Kenya.
Dried Onion	<5%	India, China, Egypt
Dried Garlic	<5%	China
Acid (Citric Acid) (Maize/Molasses – Cane/Beet) Valid It/IP Supply Chain Certificate	<4%	Belgium, China
Dried Tomato	<3%	China
Dried Parsley	<1%	UK
Yeast Extract (SO2 <10ppm)	<1%	Brazil
Colour (Paprika Extract and Natural Rosemary Flavouring) (Rapeseed Oil, E306 -Tocopherols derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011) Natural Rosemary Flavouring - Classed as a Flavouring and not E392 Antioxidant Rosemary Extract according to EC Regulation 1334/2008.	<0.5%	UK, France, India, China, USA
Natural Flavourings (Rapeseed Oil) (E551, E1518, E306) (Maize) E306 derived from Soybean oil - not declarable as not considered allergenic	<0.5%	UK, Germany, China, USA, Bulgaria, Hungary, Italy, France.

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F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 3 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

according to Annex II of EC Reg 1169/2011.  Valid It Complies To Regulation (EC) No. 1334/2008		
Rapeseed Oil (Processing Aid) (E900) Valid It	<0.5%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
<b>Additive</b>	<b>E Number</b>	<b>Function in product</b>
Citric Acid	E330	Acid
Paprika Extract	E160c	Colour
Calcium Carbonate	E170	Statutory fortification
<b>Comments:</b> A dry marinade seasoning made with spices and herbs.		

**SECTION 5: NUTRITIONAL INFORMATION**

	Typical Values per 100g	Per Portion (1/4 Pack) 8g
Energy (kJ)	1333kJ	107kJ
Energy (kcal)	314kcal	25kcal
Fat	2.2g	0.2g
Of which saturates	0.4g	<0.1g
Carbohydrate	60.5g	4.8g
of which sugars	19.8g	1.6g
Fibre	5.7g	0.5g
Protein	7.9g	0.6g
Salt	19.93g	1.6g

**Comments:**  
As calculated by Nutricalc

**SECTION 6: SHELF LIFE**

**Ambient:** 18 Months

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QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 4 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4      DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

**Chilled:** NA

**Frozen:** NA

**SECTION 7: FREE FROM DATA**

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E330, E160c, E170, Processing Aids E535, E900, E551, E1518, E306
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	Paprika Extract
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat Flour in Breadcrumb
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Natural Flavourings, Citric Acid
Soya & Soya Derivatives	Y	E306 in Paprika Extract and Natural Flavourings are derived from IP Soybean – Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011
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, Rapeseed Oil in Paprika Extract, Natural Flavourings

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Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract, Breadcrumb
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	
<b>SUITABLE FOR:</b>		
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>	< 10cfu/g
<i>SALMONELLA</i>	Absent in 25g
<i>STAPH AUREUS</i>	< 20 cfu/g

**SECTION 9: DIRECTIONS FOR USE**

Cover meat evenly with the coater, then oven cook, BBQ, grill or stir fry (make sure its cooked through before eating), For extra flavour leave for 10 minutes or marinade overnight in the fridge.

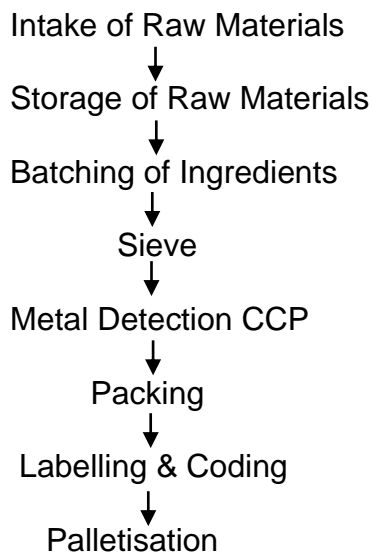
4 servings per sachet

**SECTION 10: STORAGE INSTRUCTIONS**

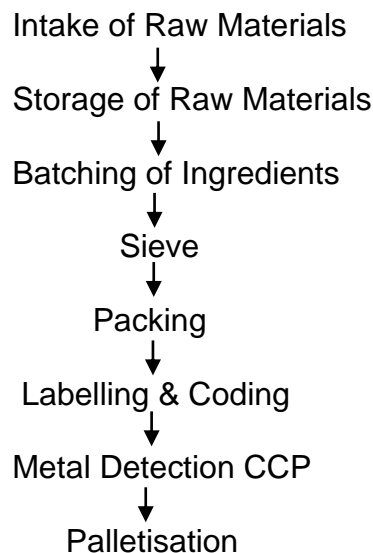
Ambient storage in a cool, dark, dry place in the packaging specified

**SECTION 11: PROCESS FLOW**

OLD DRY BOSSAR



NEW MESPACK SACHET MACHINE



**SECTION 12: QUALITY CHECKS**

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Sachet 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	1.5mm Fe, 2mm Non Fe, 3mm SS or 3mm Fe,



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 7 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		4.5mm Non Fe, 6mm SS
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**SECTION 13: PACKAGING STANDARDS**

**Inner Packaging Description:** Laminate 50CCP/12PE/12METPET/23 SURLYN (COEX), 150 x 110mm, 3.4g.

**Inner Barcode:** 5032457715737

**Outer Packaging Description:** 12 x 35g - Corrugated Cardboard Skillet, 44g, 160 x 110 x 120mm, 12 x 12 x 35g - Corrugated Cardboard Box, 300g, 365 x 227 x 316mm

**Outer Barcode:** 05032457622226

**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:** 12 x 12 x 12 x 35g

**Layers Per Pallet:** 4 Layers per pallet

**Cases Per Pallet:** 48 Cases per Pallet

**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
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<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
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<b>EYE CONTACT</b>	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists
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<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
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F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



**QUALITY SYSTEM**


Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 8 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4      DOCUMENT TYPE : Working Document

**TITLE: DRY SPECIFICATION**

	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

**SECTION 15: APPROVAL**

<p><b>FOR MRC</b> Name <b>Clare Joynson</b></p> <p>Signed </p> <p>Position <b>Technical Co-ordinator</b></p> <p>Date <b>08.03.23</b></p>	<p><b>FOR CUSTOMER</b> Name</p> <p>Signed</p> <p>Position</p> <p>Date</p>
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**SECTION 16: LIST OF AMENDMENTS**

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
03.07.20	1	New Product	C Joynson

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F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs





QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 9 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4      DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

19.05.21	2	Updated Countries of Origin	C Joynson
04.03.22	3	Updated Countries of Origin and new spec version	C Joynson
08.03.23	4	Updated Countries of Origin	C Joynson

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F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

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