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TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: GBB Chinese Marinade Product code: 28545 Issue Date: 03.03.22 Reason For Issue: Updated Countries of Origin and new spec version. Weight: 35g Commodity Code: 2103909089 Meursing Code: 7008 Physical Properties Appearance: Pinkish powder lightly flecked with spices Aroma: Aniseed and garlic notes Flavour: Aniseed, cinnamon, ginger and garlic notes.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 35g

Average Weight: 35g

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, Maltodextrin, Salt, Starch, Colours (Beetroot Red, Carmine, Plain Caramel, Paprika Extract and Natural Rosemary Flavouring), Spices (2.8%) (Star Anise, Cinnamon, Ginger), Dried Garlic, Dried Onion, Yeast Extract, Thickeners (Guar Gum, Xanthan Gum), Rapeseed Oil, Natural Flavouring, Natural Garlic Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<58%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi,

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		Mozambique, Nepal,
		Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania
		Swaziland, Tanzania, Zambia, UK.
Maltodextrin (Maize) (SO2 <10ppm)	<15%	France, Turkey, India,
Valid It	400/	Romania
Salt (E535)	<10%	UK, China
Starch (Pregelatinized Maize) (SO2 <10ppm) Valid It	<7%	Netherlands
Colours (Beetroot Red (E330 - Molasses, Maltodextrin - Potato), Carmine (E422, E524, E525, Rapeseed Oil), Plain Caramel (Glucose Syrup - Wheat), Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin. 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.	<5%	Beetroot – Poland, Turkey, Austria, UK, Carmine – Belgium, France, Germany, Netherlands, UK, Peru, Italy, USA, Plain Caramel – UK, France, Paprika – India, France, UK, China, USA
Spices (Star Anise, Cinnamon, Ginger)	2.8%	Star Anise – China, Vietnam, UK, Cinnamon – Indonesia, Vietnam, India, China, Ginger – India, Nigeria
Dried Garlic	<2%	China
Dried Onion (E551)	<2%	India, China
Yeast Extract (SO2 <10ppm)	<2%	Brazil
Thickeners (Guar Gum, Xanthan Gum (Maize)) IP Certificate	<0.5%	Guar – Pakistan, India Xanthan - China
Rapeseed Oil (E900) Valid It	<0.5%	UK, Netherlands, France, Germany, Hungary,

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					Slovakia, Czech Re Latvia, Litt Austral	a, Romania, Serbia, Poland, public, Belgium, huania, Austria, ia, Denmark, ruguay		
Natural Flavouring (E414, Maltodextrin - Potato) Complies To Regulation (EC) No. 1334/2008		<0	.5%	UK, Poland, France, Belgium, India				
Natural Garlic Flavouring (E414, E1518) (Rapeseed Oil, Potato) (SO2 <10ppm) Complies To Regulation (EC) No. 1334/2008		<0	.5%	China,	Sudan, UK , Netherlands, Jonesia.			
	Silicon Dioxide (Processing Aid)			.5%	Germany			
	· •							
Additive				umber		n in product		
Beetroot Re	ed		E	162	(Colour		

E120

E160c

E415

E412

E551

E150a

Colour

Colour

Thickener

Thickener

Processing Aid

Colour

Carmine

Paprika Extract

Xanthan Gum

Silicon Dioxide

Plain Caramel

Comments:

Guar Gum

	Typical Values per 100g	Per Portion (1/4 Pack) 8g
Energy (kJ)	1457kJ	117kJ
Energy (kcal)	349kcal	28kcal
Fat	0.8g	0.1g
Of which saturates	0.0g	0.0g
Carbohydrate	83.7g	6.7g
of which sugars	58.6g	4.7g
Fibre	1.1g	0.1g
Protein	1.4g	0.1g
Salt	9.5g	0.8g

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Comments:

As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 18 Months

Chilled: NA

Frozen: NA

CONTAINS	5:	PRESENT (Y/N)	COMMENTS
Additives		Y	E162, E120, E160c, E412, E415, E551, E150a. Processing Aids E306, E330, E414, E422, E535, E525, E900, E1518, E551, E524
Artificial Flavourings		Ν	
Natural Flavourings		Y	
Preservatives		Ň	May contain Sulphur
Artificial Preservatives		N	Dioxide
Natural Colours		Y	E162, E160c, E150a, E120
Artificial Colours		Ν	
MSG		Ν	
BHT/BHA		Ν	
Sweeteners		Ν	
Hydrolysed Vegetable	Protein	Ν	
Wheat & Wheat Deriva		Y	Glucose Syrup in Plain Caramel - 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	Ν	

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	Maize & M	aize Derivatives		Y		Starch, Ma	Iltodextrin,
						Xanthan G	-
	Soya & So	ya Derivatives		Y			aprika Extract is m IP Soybean –
						Not declar considered	able as not allergenic to Annex II of
	Genetically	Modified Ingred	lients	N		Lonogin	00/2011
	Nuts & Pea			N			
		nut Derivatives e	xl. Oil	N			
	Nut & Pear	nut Oil	-	N			
	Sesame Se	eeds		N			
	Seed Deriv	atives excl. Oil		N			
	Seed Oil			Y		Rapeseed	Oil, Rapeseed
							ika Extract, nd Natural ouring
	Palm Oil			N			
	Pine Nuts /	[/] Kernels		N			
	Yeast			Y		Yeast Extr	act
		Austard Seeds /		N			
	Mustard De						
	Celery / Ce	eriac		N			
	Kiwi Fruit	ille Dorivativas		N			
	Molluscs	ilk Derivatives		N N			
	Lupin			N N			
		oxide/Sulphites	(nnm)	Ý		Sugar, Sta	rch
		onide/Odiprittes	(ppm)	1		Maltodextr	
							atural Garlic
						Flavouring	
	Animal Pro	ducts: Dairy		N			·····
		ducts: Eggs		N			
		ducts: Shellfish		N			
	Animal Products: Fish (Other)			N			
	Animal Products: Beef &		N				
	Derivatives						
		ducts: Pork		N			
		ducts: Lamb		N			
		ducts: Poultry		N		. .	
		ducts: Other		Y		Carmine	
	SUITABLE					. .	
	Vegetarian			N		Carmine	
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Vegans	N	Carmine
Coeliacs	N	May Contain Gluten
Lactose Intolerant	N	May Contain Milk

SECTION 8: MICROBIOLOGICAL STANDARDS			
TEST	MAXIMUM		
ESHERICHIA COLI	< 100cfu/g		
SALMONELLA	Absent in 25g		
STAPH AUREUS	< 100 cfu/g		
B CEREUS	< 10000 cfu/g		
CL PERFRINGENS	< 100cfu/g		

SECTION 9: DIRECTIONS FOR USE

Cover meat evenly with the seasoning, 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

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SECTION	11: PROCESS F	LOW				
	<u>Dry Bossar</u>		Mespa	<u>ack</u>		
Int	Intake of Raw Materials		Intake of Ray	Intake of Raw Materials		
Ct			Storage of P	↓ Storage of Raw Materials		
50	Storage of Raw Materials ↓					
Ba	Batching of Ingredients		Batching of I	Batching of Ingredients		
	Siava CCP		Sieve C	♦ Sieve CCP		
	Sieve CCP					
Me	Metal Detection CCP		Packing			
	Packing		Labelling & Coding			
	Packing ↓			County		
La	belling & Coding		Metal Detect	ion CCP		
	↓ Palletisation		Pollotiant	tion		
	Failelisation		Palletisat	uon		

SECTION 12: QUALITY CHECKS					
CHECK	FREQUENCY	PARAMETERS			
Weights	Per Sachet	Fill weights to specification			
Coding	Start of run & every 30 minutes	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, 4.5mm Non Fe, 6mm SS			

SECTION 13: PACKAGING STANDARDS Inner Packaging Description: Laminate 50CCP/12PE/12METPET/23 SURLYN (COEX), 150 x 110mm, 3.4g.

Inner Barcode: 5032457711777

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: 05032457618441 - Skillet

Coding Details: (day) (month) (year) (batch)

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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: 12 x 12 x 12 x 35g

Layers Per Pallet: 4 Layers per pallet

Cases Per Pallet: 48 Cases per Pallet

SECTION 14: HEALTH A	
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 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	FOR CUSTOMER
Name Clare Joynson	Name
Joonse	Signed
Signed	Position
Position Technical Co-ordinator	Date
Date 03.03.22	

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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		
29.04.19	01	New Brand – GBB	C Joynson		
09.01.2020	02	Updated Country of Origins	C Joynson		
19.05.21	03	Updated Countries of Origin	C Joynson		
03.03.22	04	Updated Countries of Origin and new spec version	C Joynson		