

**SECTION 1: PRODUCT TITLE**

**Product Name:** GBB Hot & Spicy Marinade  
**Product code:** 28805  
**Issue Date:** 03.03.22   **Version Number: 4**  
**Reason For Issue:** Updated Countries of Origin and new spec version  
**Weight:** 35g  
**Commodity Code:** 2103909019  
**Meursing Code:** 7007

**Physical Properties**

**Appearance:** Orange free flowing powder with chilli and tomato.  
**Aroma:** Chilli, garlic and lemon.  
**Flavour:** Spicy Chilli, garlic and lemon.

**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, Starch, Maltodextrin, Spices (9.3%) (Paprika, Cracked Red Chilli, Cayenne), Salt, Dried Tomato, Dried Garlic, Dried Onion, Acid (Citric Acid), Yeast Extract (Yeast Extract, Salt), Natural Flavourings, Colour (Paprika Extract), Thickener (Guar Gum), Natural Capsicum Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (SO2 <10ppm) (Cane or Beet)	<35%	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, Mozambique, Nepal,

		Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Starch (Maize and Pregelatinized Maize) (SO <sub>2</sub> <10ppm) Valid It	<15%	Netherlands, France, Spain, Belgium
Maltodextrin (Maize) (SO <sub>2</sub> <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	9.3%	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)	<8%	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 <sub>2</sub> <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.	<0.5%	UK, India, France



**QUALITY SYSTEM**

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 3 of 8	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4      DOCUMENT TYPE : Working Document

**TITLE: DRY SPECIFICATION**

1334/2008		
<b>Additive</b>	<b>E Number</b>	<b>Function in product</b>
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Guar Gum	E412	Thickener
<b>Comments:</b>		

<b>SECTION 5: NUTRITIONAL INFORMATION</b>		
	Typical Values per 100g	Per Portion (1/4 Pack) 8g
Energy (kJ)	1294kJ	104kJ
Energy (kcal)	326kcal	26kcal
Fat	2.0g	0.2g
Of which saturates	0.7g	0.1g
Carbohydrate	69.3g	5.5g
of which sugars	37.2g	3.0g
Fibre	4.1g	0.3g
Protein	4.6g	0.4g
Salt	9.4g	0.8g
<b>Comments:</b>		
As calculated by Nutricalc		

<b>SECTION 6: SHELF LIFE</b>
<b>Ambient:</b> 18 Months
<b>Chilled:</b> NA
<b>Frozen:</b> NA

<b>SECTION 7: FREE FROM DATA</b>		
<b>CONTAINS:</b>	<b>PRESENT (Y/N)</b>	<b>COMMENTS</b>
Additives	Yes	E330, E412, E160c. (Processing Aids E535, E551, E472e, E900, E471, E392, E306)

Reason for Change: Added commodity & Meursing Code.

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

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 4 of 8	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4      DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Artificial Flavourings	No	
Natural Flavourings	Yes	
Preservatives	No	May contain Sulphur Dioxide
Artificial Preservatives	No	
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	



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 5 of 8	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4      DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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	
<b>SUITABLE FOR:</b>		
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**

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.

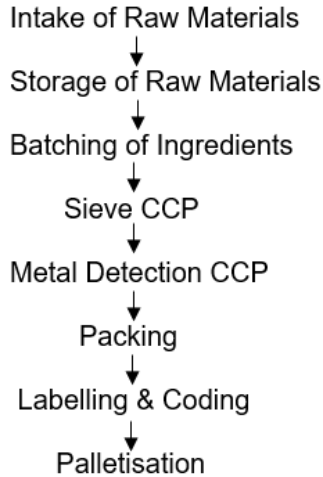
4 servings per sachet

**SECTION 10: STORAGE INSTRUCTIONS**

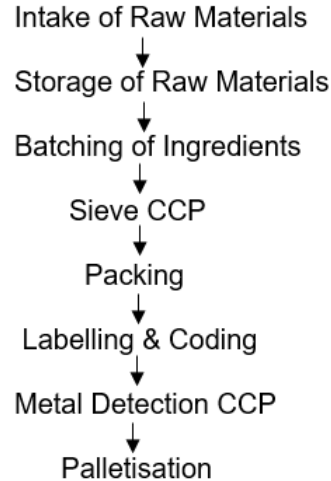
Ambient storage in a cool, dark, dry place in the packaging specified

**SECTION 11: PROCESS FLOW**

Dry Bossar



Mespack



**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, 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: 5032457711890**

**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: 05032457618564 - Skillet**

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



QUALITY SYSTEM

Document ID QMS 2.32	DATE 03 March 2022	Revision 13	Page 7 of 8	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

(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
<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




QUALITY SYSTEM

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

SECTION ID : Level 4      DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

<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
-----------------------------	--

<b>SECTION 15: APPROVAL</b>	
<b>FOR MRC</b> Name Clare Joynson  Signed  Position Technical Co-ordinator  Date 03.03.22	<b>FOR CUSTOMER</b> 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 3<sup>rd</sup> 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.

<b>SECTION 16: LIST OF AMENDMENTS</b>			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
29.04.19	1	New Brand – GBB	C Joynson
09.01.2020	2	Updated Country of Origins	C Joynson
19.05.21	3	Updated Countries of Origin	C Joynson
03.03.22	4	Updated Countries of Origin and new spec version	C Joynson

Reason for Change: Added commodity & Meursing Code.

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