



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: GBB Garden Mint Glaze
Product code: 21973
Issue Date: 03.03.22 **Version Number: 04**
Reason For Issue: Updated Countries of Origin and new spec version
Weight: 35g
Commodity Code: 2103909019
Meursing Code: 7008

Physical Properties

Appearance: Orange powder with dark green flecks
Aroma: Sweet mint
Flavour: Sweet mint

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 35g **Average Weight:** 35g

SECTION 3: ALLERGEN ADVICE

For allergens, including cereals containing gluten, see ingredients in **bold**

May contain traces of: Milk, Celery, Mustard, Sulphur Dioxide

No Nuts, Crustaceans/Molluscs or Fish are used on site

SECTION 4: INGREDIENT DECLARATION

Sugar, Acids (Sodium Diacetate, Malic Acid), Salt, Starch, Dried Mint (3.6%), Yeast Extract (Yeast Extract, Salt), Dried Tomato, Natural Flavourings (Contains **Soya, Wheat, Barley**), Colour (Paprika Extract), Ginger, **Barley** Malt Extract, Natural Garden Mint Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (SO ₂ <10ppm) (Cane or Beet)	<61%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast,

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		Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Acids (Sodium Diacetate, Malic Acid)	<12%	Sodium Diacetate – China, Netherlands, USA, Malic Acid – China, South Korea
Salt (E535)	<9%	UK, China
Starch (Maize & Pregelatinized Maize) (SO2 <10ppm) Valid It	<8%	Netherlands, France, Spain, Belgium
Dried Mint	3.6%	Egypt, Turkey
Yeast Extract (Yeast Extract, Salt) (SO2<10ppm)	<3.6%	Brazil
Dried Tomato (E551)	<3%	Portugal, China
Natural Flavourings (Soya, Wheat, Barley) (E535, E414, E330 - Maize, E341iii, E1520, Sunflower Oil, Maltodextrin - Potato, Wheat, Dextrose - Wheat) Wheat-based glucose syrups including dextrose, wheat-based maltodextrins and products thereof (such as polyols) are exempted from allergen labelling according to Annex II of Regulation (EU) n° 1169/2011 Valid It Complies To Regulation (EC) No. 1334/2008	<2%	Netherlands, Italy, Spain, UK, Germany, China, USA, India, Nigeria, Romania, Russia, Ukraine, Hungary, Austria, France, Poland, Slovakia, Serbia, Czech, Republic, Moldavia, Bulgaria, Argentina, Vietnam.
Colour (Paprika Extract)	<0.5%	India, China, UK
Ginger	<0.5%	India, Nigeria
Barley Malt Extract	<0.1%	UK
Natural Garden Mint Flavouring (Rapeseed Oil) Complies To Regulation (EC) No. 1334/2008	<0.1%	UK, India, France, China
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, Uruguay
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Sodium Diacetate	E262ii	Acid
Malic Acid	E296	Acid
Paprika Extract	E160c	Colour
Silicon Dioxide	E551	Processing Aid
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

	Typical Values per 100g	Per Portion (1/4 Pack) 8g
Energy (kJ)	1388kJ	111kJ
Energy (kcal)	331kcal	27kcal
Fat	0.4g	0.0g
Of which saturates	0.0g	0.0g
Carbohydrate	70.8g	5.7g
of which sugars	61.1g	4.9g
Fibre	1.3g	0.1g
Protein	2.9g	0.2g
Salt	13.1g	1.1g
Comments: As calculated by Nutricalc		

SECTION 6: SHELF LIFE

Ambient: 18 Months
Chilled: NA
Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Yes	E262ii, E296, E160c, E551. (Processing Aids)



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TITLE: DRY SPECIFICATION

Artificial Flavourings	No	E535, E900, E551, E341iii, E330, E1520, E414)
Natural Flavourings	Yes	
Preservatives	No	May contain Sulphur Dioxide
Artificial Preservatives	No	E160c
Natural Colours	Yes	
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	Yes	Natural Flavourings
Rye/Oats/Barley/Spelt/Kamut	Yes	Malt Extract, Natural Flavourings
Maize & Maize Derivatives	Yes	Starch, Natural Flavourings
Soya & Soya Derivatives	Yes	Natural Flavourings
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. Sunflower Oil in the Natural Flavourings, Rapeseed Oil in Natural Garden Mint Flavouring
Palm Oil	No	
Pine Nuts / Kernels	No	
Yeast	Yes	Yeast
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 <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	

Reason for Change: Added commodity & Meursing Code.

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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	Natural Flavourings, 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 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.

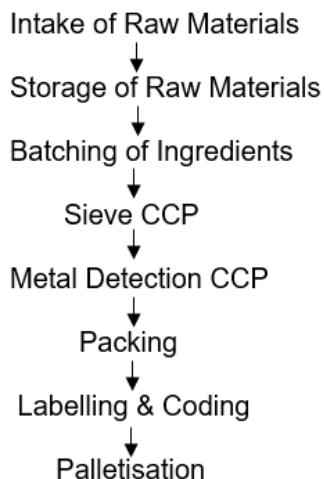
4 servings per sachet

SECTION 10: STORAGE INSTRUCTIONS

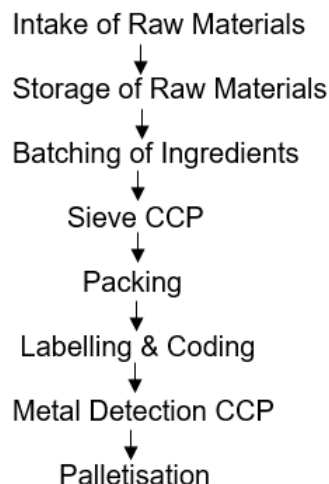
Ambient storage in a cool, dark, dry place in the packaging specified

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: 5032457711838



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TITLE: DRY SPECIFICATION

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: 05032457618502

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

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.

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STORAGE PRECAUTIONS	Original sealed containers should be stored in a cool dry place
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 Name Clare Joynson Signed  Position Technical Co-ordinator Date 03.03.22	FOR CUSTOMER Name Signed Position Date

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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	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

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