



QUALITY SYSTEM

Document ID
QMS 2.33

DATE
03 March 2022

Revision 14

Page
1 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Sweet & Sour Sauce

Product code: 16004

Issue Date: 15.08.22

Version Number: 11

Reason For Issue: Updated countries of origin and new spec version

Weight: 2.5kg

Commodity Code: 2103909019

Meursing Code: 7001

Physical Properties

Appearance: A glossy reddish orange sauce flecked with red & green peppers.

Aroma: Sweet fruity notes with a slight acidic sour note.

Flavour: Sweet tomato & pineapple notes with savoury garlic and a vinegar back note

SECTION 2: LEGAL REQUIREMENTS

Quid requirements: Yes

Country of origin: UK

Pack weight: 2.5kg

Average weight: NA

SECTION 3: ALLERGEN ADVICE

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

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

SECTION 4: INGREDIENT DECLARATION

Water, Sugar, Dextrose, Spirit Vinegar (12%), Tomato Paste (10%), Crushed Pineapple (5%) (Pineapple, Pineapple Juice, Acidity Regulator (Citric Acid)), Dried Red & Green Bell Peppers, Garlic Puree (2%), Modified Starch, Salt, Dried Onion, Rapeseed Oil.

Ingredients	% Wt Range	Country of Origin
Water	<34	UK
Sugar (Cane or Beet) SO2 <10ppm	<16	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos,

Reason for Change: Added commodity & Meursing Code.

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



QUALITY SYSTEM

Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 2 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

		Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Dextrose (Maize/Wheat) (SO2 <10ppm) 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	<16	Germany, Spain, Italy, Belgium.
Spirit Vinegar (Ethanol)	12	UK, Netherlands, Belgium
Tomato Paste	10	Spain
Crushed Pineapple (Pineapple, Pineapple Juice, Acidity Regulator (Citric Acid)) (Molasses & Sugars)	5	Thailand
Dried Red & Green Bell Peppers	<3	China
Garlic Puree	2	China
Modified Starch (Waxy Maize) (SO2 <10ppm) Valid It	<3	Netherlands
Salt (E535)	<3	UK, China
Dried Onion (E551)	<2	India, China
Rapeseed Oil (E900) Valid It	<2	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
Additive	E Number	Function in product
Citric Acid	E330	Acidity Regulator
Comments:		



QUALITY SYSTEM

Document ID
QMS 2.33

DATE
03 March 2022

Revision 14

Page
3 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	681kJ
Energy (kcal)	160kcal
Fat	1.1g
of which saturates	0.1g
Carbohydrate	35.1g
of which sugars	30.8g
Fibre	0.8g
Protein	1.1g
Salt	2.03g

Comments:

As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 6 Months

Chilled: Store chilled once opened use within 30 days

Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E330. Processing Aids – E535, E900, E551
Artificial Flavourings	N	
Natural Flavourings	N	
Preservatives	N	
Artificial Preservatives	N	
Natural Colours	N	
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Dextrose - Wheat-based glucose syrups including dextrose, wheat-based

Reason for Change: Added commodity & Meursing Code.

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



QUALITY SYSTEM

Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 4 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

		maltodextrins and products thereof (such as polyols) are exempted from allergen labelling according to Annex II of Regulation (EU) n° 1169/2011
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Modified Starch, Dextrose
Soya & Soya Derivatives	N	
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
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	N	
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, Modified Starch, Dextrose <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	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	Y	
Coeliacs	Y	
Lactose Intolerant	Y	



QUALITY SYSTEM

Document ID
QMS 2.33

DATE
03 March 2022

Revision 14

Page
5 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

SECTION 8: MICROBIOLOGICAL STANDARDS

TEST	START OF LIFE	END OF LIFE
TVC	< 1000 cfu/g	< 100,000 cfu/g
YEAST & MOULDS	< 1000 cfu/g	< 10000 cfu/g
ENTEROBACTERIACEAE	< 100 cfu/g	< 1000 cfu/g
ESHERICHIA COLI	< 10 cfu/g	< 10 cfu/g
SALMONELLA	Absent in 25g	Absent in 25g
LISTERIA	Absent in 25g	Absent in 25g
S. AUREUS	< 20 cfu/g	< 20 cfu/g
B.CEREUS	< 100 cfu/g	< 100 cfu/g
LACTIC ACID BACTERIA	<1000 cfu/g	<10000 cfu/g
CL. PERFRINGENS	<100 cfu/g	<100 cfu/g

SECTION 9: DIRECTIONS FOR USE

Apply to substrate as required

SECTION 10: STORAGE INSTRUCTIONS

Store ambient and once opened store chilled and use within 30 days

SECTION 11: ANALYTICAL DATA

pH	<4
----	----



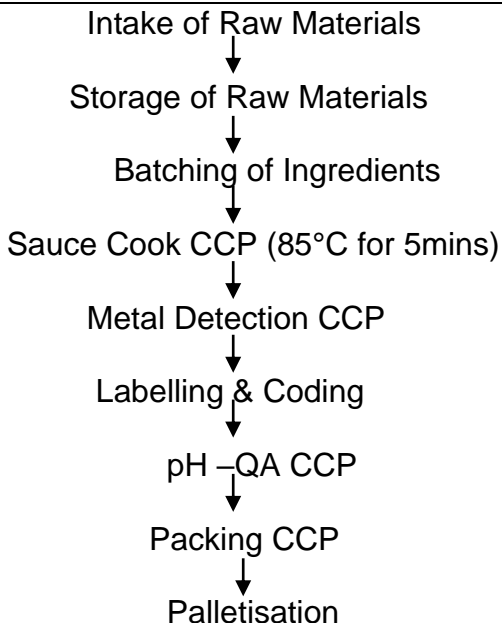
QUALITY SYSTEM

Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 6 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

SECTION 12: PROCESS FLOW



SECTION 13: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Jar 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	2mm Fe, 2mm Non Fe, 2.5mm SS

SECTION 14: PACKAGING STANDARDS

Inner Packaging Description: 2.5Kg- plastic Jar with white screw top lids, 230 x 140mm, (110g)

Inner Barcode: 2.5kg - 5032457702713

Outer Packaging Description: 2.5kg x 4 Jars per Corrugated Cardboard Case, 240 x 240 x 230mm, 205g

Outer Barcode: NA

**QUALITY SYSTEM**Document ID
QMS 2.33DATE
03 March 2022

Revision 14

Page
7 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

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:** 20 cases per layer / 4 jars per case**Layers Per Pallet:** 4**Cases Per Pallet:** 80**SECTION 15: 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			
	Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 8 of 9
SECTION ID : Level 4	DOCUMENT TYPE : Working Document			
TITLE: WET 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
-----------------------------	--

SECTION 16: APPROVAL	
FOR MRC Name Clare Joynson Signed  Position Technical Co-ordinator Date 15.08.22	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 17: LIST OF AMENDMENTS			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
12/07/10	01	New Product	C Joynson
27.02.14	02	New Format	C Jones
13.08.15	03	Changed shelf life once opened to 30 days	C Jones
01.09.16	04	New Format and Updated country of origins	C Shawmarsh-Smith
22.06.18	05	Updated Country of origins	C Joynson

Reason for Change: Added commodity & Meursing Code.	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
---	---



QUALITY SYSTEM

Document ID QMS 2.33	DATE 03 March 2022	Revision 14	Page 9 of 9	APPROVED C Joynson
-------------------------	-----------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

30.08.19	06	Updated Country of origins	C Joynson
09.01.2020	07	Updated Country of origins and packaging	C Joynson
10.07.20	08	Updated Country of origins	C Joynson
30.10.20	09	Updated Countries of origin	C Joynson
22.06.21	10	Updated Countries of origin	C Joynson
15.08.22	11	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