



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: WET SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Cantonese Sauce
Product code: 16006
Issue Date: 28.03.22 **Version Number: 12**
Reason For Issue: Updated Countries of origin and added 4kg jar
Weight: 2.5kg/4kg
Commodity Code: 2103909089
Meursing Code: 7002

Physical Properties

Appearance: A glossy dark brown sauce with red & green peppers and kibbled onions
Aroma: Sweet and savoury soy with garlic and ginger
Flavour: Sweet and savoury soy with garlic and ginger

SECTION 2: LEGAL REQUIREMENTS

Quid requirements: Yes

Country of origin: UK

Pack weight: 2.5kg/4kg **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

Sugar, Water, Spirit Vinegar, Soy Sauce (7%) (Water, Soybeans (**Soya**), Salt, Sugar, **Wheat** Flour), Garlic Puree (3.5%), Modified Starch, Ginger Puree, Dried Red & Green Bell Peppers, Dried Onion, Rapeseed Oil, Yeast Extract (Yeast Extract, Salt), Salt, Spices (Star Anise, Cayenne).

Ingredients	% Wt Range	Country of Origin
Sugar (Cane & Beet) (SO2 <10ppm)	<41%	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,



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		Reunion, Suriname, Swaziland, Tanzania, Zambia, UK, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany.
Water	<31%	UK
Spirit Vinegar (Ethanol)	<9%	UK, Netherlands, Belgium
Soy Sauce (Water, Soybeans (Soya), Salt, Sugar, Wheat Flour) (SO2 <10ppm) Naturally occurring glutamates No E535 in salt and Wheat Flour not fortified IP Certificate	<8%	China
Garlic Puree	<4%	China
Modified Starch (Waxy Maize) (SO2 <10ppm) Valid It/IP Certificate	<4%	Netherlands, France, Germany, Italy
Ginger Puree	<2%	China
Dried Red & Green Bell Peppers	<2%	China
Dried Onion	<2%	India
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
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<2%	Brazil
Salt (E535)	<2%	UK, China
Spices (Star Anise, Cayenne) Valid It	<1%	Star Anise – China, Vietnam Cayenne – Spain , Peru, China, India, Malawi, Uganda, Kenya.
Additive	E Number	Function in product
Comments:		



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SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	893kJ
Energy (kcal)	210kcal
Fat	1.2g
of which saturates	0.1g
Carbohydrate	47.0g
of which sugars	40.7g
Fibre	0.6g
Protein	1.9g
Salt	2.7g

Comments:

As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 9 Months

Chilled: Store chilled once opened use within 30 Days - Jars

Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	Processing Aids – E535, E900
Artificial Flavourings	N	
Natural Flavourings	N	
Preservatives	N	
Artificial Preservatives	N	
Natural Colours	N	
Artificial Colours	N	
MSG	Y	Naturally Occurring Glutamates due to fermentation process in Soy Sauce
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Soy Sauce
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Modified Starch
Soya & Soya Derivatives	Y	Soy Sauce
Genetically Modified Ingredients	N	

Reason for Change: Added commodity & Meursing Code.

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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	Y	Yeast Extract
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, Yeast Extract, Soy Sauce <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	N	Wheat in Soy Sauce
Lactose Intolerant	Y	

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

Reason for Change: Added commodity & Meursing Code.

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<i>ESHERICHIA COLI</i>	< 10 cfu/g	< 10 cfu/g
<i>SALMONELLA</i>	Absent in 25g	Absent in 25g
<i>S. AUREUS</i>	< 20 cfu/g	< 20 cfu/g
<i>LACTIC ACID BACTERIA</i>	<1000 cfu/g	<10000 cfu/g
<i>CL. PERFRINGENS</i>	<100 cfu/g	<100 cfu/g

SECTION 9: DIRECTIONS FOR USE

Apply to substrate as required

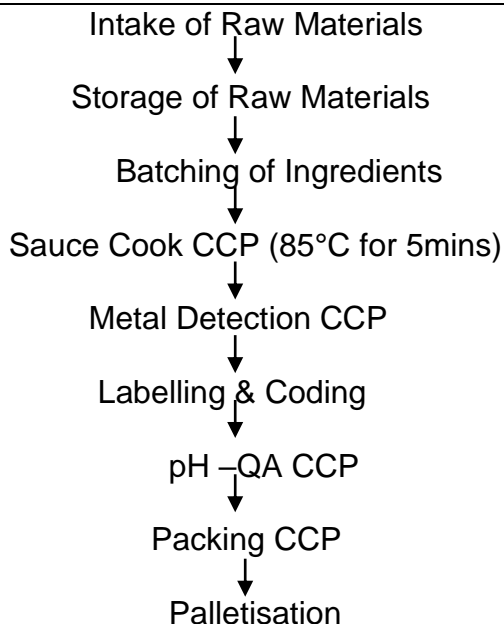
SECTION 10: STORAGE INSTRUCTIONS

Store ambient and once opened store chilled and use within 30 Days - Jars

SECTION 11: ANALYTICAL DATA

pH <4

SECTION 12: PROCESS FLOW





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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. 4kg Plastic jar and lid (170g), 255 x 155mm
Inner Barcode: 2.5kg – 5032457702591, 4kg - NA

Outer Packaging Description: **2.5kg** - 2.5kg x 4 Jars per Corrugated Cardboard Case, 240 x 240 x 230mm, 205g. 4kg Bear Jar Box – 313 x 267 x 255mm length, 345g weight

Outer Barcode: NA

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: 2.5kg: 20 cases, 4kg: 12 cases / 4 jars per case


Layers Per Pallet: 4

Cases Per Pallet: 2.5kg: 80, 4kg: 48

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
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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
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: Alan Owen Signed:  Position: Head of Technical Date 28.03.22	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.



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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 17: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
12.07.10	01	New Product	C Joynson
18.07.14	02	New Format	C Jones
27.01.15	03	Added quid and 15kg pails	C Jones
13.08.15	04	Changed shelf life once opened to 30 days for 2.5kg only	C Jones
01.09.16	05	Updated Format and country of origins	C Shawmarsh-Smith
21.06.18	06	Updated Format and country of origins	C Joynson
30.08.19	07	Updated Country of origins	Alan Owen
09.01.2020	08	Updated Country of origins and packaging	Alan Owen
10.07.20	09	Updated Country of origins	Alan Owen
30.10.20	10	Updated Countries of origin	Alan Owen
22.06.21	11	Updated Countries of origin	Alan Owen
28.03.22	12	Updated Countries of origin and added 4kg jar	Alan Owen

Reason for Change: Added commodity & Meursing Code.

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