



Flava House  
Beta Court, Harper Road  
Sharston,  
M22 4XR

## FINISHED PRODUCT SPECIFICATION

### Product details

Sku code	800641/802719		
Product code	14822	Product name	Italian Glaze
Weight	2.5kg/10kg/25kg	Version	16
Commodity code	2103909019	Issue date	17/07/2023
Meursing code	7007	Reason for issue	Added 10kg information
Country of origin	UK	QUID required	Yes
Pack weight	2.5kg/10kg/25kg	Average weight	Yes
PAL	Soya, Milk, Celery, Mustard, Sulphur Dioxide		

### Ingredients

Ingredient declaration	
Sugar, Dried Tomato (17%), Modified Starch, Dried Herbs (Basil (2.3%), Oregano (2.3%)), Salt, Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Acids (Sodium Diacetate, Citric Acid), Yeast Extract (Yeast Extract, Salt), Natural Flavours, Maltodextrin, Dried Garlic (2%), Colours (Paprika Extract, Carmine), Black Pepper.	
Allergy advice: For allergens see ingredients highlighted	

Ingredient Name	% in product	Countries of origin
Sugar (Cane or Beet) (SO2 <10ppm)	<49%	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, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany.
Dried Tomato (E551)	17.0%	Portugal, China
Modified Starch (Maize & Pregelatinized Modified Waxy Maize) (SO2 <10ppm) Valid It	<9%	UK, Italy, France, Spain, Belgium, Netherlands
Dried Herbs (Basil (2.3%), Oregano (2.3%))	<5%	Oregano – Turkey Basil - Egypt
Salt (E535)	<5%	UK, China
Wheat Flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin)	<4%	UK, USA, India, China, France
Acids (Sodium Diacetate, Citric Acid (Maize/Molasses – Cane/Beet)) Valid It/IP Supply Chain Certificate	<4%	Sodium Diacetate – Netherlands, USA, China, Citric Acid – Belgium, China

Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<3%	Brazil
Natural Flavourings (E414, E1518, E1520) (Rapeseed Oil) (SO2 <10ppm) (Maltodextrin - Potato)		
Cert ID		
Complies To Regulation (EC) No. 1334/2008	<3%	UK, Germany, Spain, China, USA, France, Sudan, Netherlands, Indonesia, Poland, India
Maltodextrin (Maize) (SO2 <10ppm)		
Valid It	<3%	France, Turkey, India, Romania, China
Dried Garlic	2.0%	China
Colours (Paprika Extract, Carmine (E422, E524, E525, Rapeseed Oil) (Colour Cat N2)) (INSYTE)	<2%	Paprika Extract – UK, India, China, Carmine – Belgium, France, Germany, Netherlands, UK, Peru, Italy, USA
Black Pepper	<0.5%	Spain, Vietnam, Indonesia , Sri Lanka , India, Brazil
Rapeseed Oil (Processing Aid) (E900)		
Valid It	<2%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
Comments	-	

**Additives**

Name	E-Number	Function
Carmine (N2)	E120	Colour
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid

Sodium Diacetate	E262ii	Acid
Calcium Carbonate	E170	Statutory Fortification
Comments		

**Nutritional information**

Typical values per 100g

Energy (kJ)	1493
Energy (kcal)	352
Fat	2
Of which saturates	0.4
Carbohydrate	74.2
of which sugars	55.8
Fibre	5.1
Protein	5.3
Salt	5.91
Nutritional by	Calculation

**Free from information**

Additives	E120, E160c, E330, E262ii, E170, Processing Aids E551, E535, E414, E1518, E1520, E900, E422, E525, E524	Nut & Peanut Derivatives excl. Oil	No
Artificial Flavourings	No	Nut & Peanut Oil	No
Natural Flavourings	Yes	Seed Derivatives excl. Oil	No
Preservatives	Yes- May Contain Sulphur Dioxide	Seed Oil	Yes, Rapeseed Oil as Processing Aid, Rapeseed Oil in Carmine, Natural Flavourings
Artificial Preservatives	Yes- May Contain Sulphur Dioxide	Palm Oil	No
Natural Colours	Yes, Paprika Extract, Carmine	Pine Nuts / Kernels	No
Artificial Colours	No	Yeast	Yes, Yeast Extract
MSG	No	Kiwi Fruit	No
BHT/BHA	No	Animal Products: Beef & Derivatives	No
Sweeteners	No	Animal Products: Pork	No
Hydrolysed Vegetable Protein	No	Animal Products: Lamb	No

Maize & Maize Derivatives	Yes, Maltodextrin, Modified Starch, Citric Acid	Animal products: Poultry	No
Genetically Modified Ingredients	No	Animal products: Other	Yes Carmine

**Allergens**

Allergen	In product	On line	Handled on site
Gluten	Yes, in wheat Flour.	Yes	Yes
Barley	No	Yes	Yes
Wheat	Yes - Wheat Flour	Yes	Yes
Soya & Soya Derivatives	No	Yes	Yes
Tree Nuts	No	No	No
Peanuts	No	No	No
Sesame Seeds	No	No	No
Mustard / Mustard Seeds / Mustard	No	Yes	Yes
Celery / Celeriac	No	Yes	Yes
Milk and Milk Derivatives	No	Yes	Yes
Molluscs	No	No	No
Lupin	No	No	No
Sulphur Dioxide/Sulphites (>10ppm)	Yes, Sugar, Modified Starch, Natural Flavourings, Maltodextrin, Yeast Extract <10ppm	Yes	Yes
Egg	No	No	No
Crustaceans	No	No	No
Fish	No	No	No

**Suitable for**

Vegetarians	No	Coeliacs	No
Vegans	No	Lactose intolerant	No

**Micro**

E. Coli	<10
Salmonella	Absent 25g
Staph Aureus	<20

**Process summary**

Raw material intake
Raw material storage
Batching of raw materials
Mixing
Packing
Metal detection
Labelling and coding
Palletisation
Dispatch

**Storage****Organoleptic standards**

Ambient shelf life	12 Months	Appearance	Orange free flowing powder with herb particulates
Chilled shelf life	N/A	Aroma	Savoury tomato
Frozen shelf life	N/A	Flavour	Tomato, herby, tangy
Storage conditions	Store in a cool, dark and dry place		

**Quality checks****Packaging**

Weight check frequency	Per Tub/Pail/Box	Inner packaging description	2.5kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm), 10kg - 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).
Weight checks parameters	Fill weights to specification	Inner Barcode	2.5kg - 5032457301664, 10kg - 5032457714952
Coding checks frequency	Start of run & every 30 minutes	Outer packaging description	(370 x 370 x 340mm), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm). 25kg – Corrugated Cardboard Case (440g) (380 x 278 x 300mm)
Coding checks parameters	Clear, legible, correct	Outer barcode	2.5kg - 05032457612203
Seal checks frequency	Start of run & every 30 minutes	Pallet details	Wooden pallet

Seal checks parameters	Intact & clean	Cases per layer	8 x 2.5kg x 9 Boxes per layer / 10kg = 12 per layer / 25kg = 10 per layer
Metal detection checks frequency	Start and end of run plus every hour	layers per pallet	2.5kg – 3, 10kg – 4, 25kg – 4
Metal detection checks parameter	1.8mm Fe, 2mm Non Fe, 2.5mm SS	Cases per pallet	2.5kg = 27, 10kg = 48, 25kg = 40
Directions for use	Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.		
Coding format	(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		

**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	Fire	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
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	Storage Precautions	Original sealed containers should be stored in a cool dry place
Eye Contact	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists.	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

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.
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**Approval on behalf of the Flava People****Customer Approval**

Approved by	C Joynson	Approved by	
Position	Technical Co-ordinator	Position	
Date	17/07/2023	Date	