



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: GBB Smoky Barbecue Marinade

Product code: 28585

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: 7003

Physical Properties

Appearance: Orangey brown powder flecked with dried tomato and red bell peppers

Aroma: Sweet and savoury BBQ notes.

Flavour: Sweet and savoury smoky tomato with garlic and black pepper

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: Soya, Milk, Celery, Mustard, Sulphur Dioxide

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

SECTION 4: INGREDIENT DECLARATION

Sugar, Salt, Maltodextrin, Dried Tomato, Yeast Extract (Yeast Extract, Salt), Dried Garlic, Spices (2.5%) (Smoked Paprika, Black Pepper), Acids (Sodium Diacetate, Citric Acid), Starch, Dried Onion, Thickener (Guar Gum), Dried Red Bell Pepper, Hickory Smoked Sunflower Oil, Smoke Flavouring, **Barley** Malt Extract, Colour (Paprika Extract).

Ingredients	% Wt Range	Country of Origin
Sugar (SO ₂ <10ppm) (Cane or Beet)	<66%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast,

Reason for Change: Added commodity & Meursing Code.

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		Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Salt (E535)	<8%	UK, China
Maltodextrin (Maize) (SO2 <10ppm) Valid It	<7%	France, Turkey, India, Romania
Dried Tomato (E551)	<4%	China, Portugal
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<4%	Brazil
Dried Garlic	<3%	China
Spices (Smoked Paprika (E392), Black Pepper) E392 Rosemary extract added antioxidant (Dosage in accordance with reg EU 1129/2011) -0.02% Valid It The process take place in a smokehouse which has burners that using Holm oak wood; the smoke generated cross two filters before contacting the product. The product is distributed uniformly and the dried smoke is re-circulated by turbines in the smokehouse maintaining a constant temperature between 38 and 40°C. The process takes 24 hours.	2.5%	Smoked Paprika – Peru, Spain, China, Black Pepper – Vietnam, India, Indonesia, Sri Lanka, Brazil, Malabar
Acids (Sodium Diacetate, Citric Acid (Maize/Molasses – Cane/Beet)) Valid It/IP Supply Chain Certificate	<2.5%	Sodium Diacetate – Netherlands, USA, China, Citric Acid – Belgium, China
Starch (Pregelatinised Maize) (SO2 <10ppm) Valid It	<2.5%	Netherlands
Dried Onion (E551)	<2%	India, China
Thickener (Guar Gum)	<2%	Pakistan, India
Dried Red Bell Pepper	<1%	China
Hickory Smoked Sunflower Oil (E330) (Sugar Beet)	<1%	Austria, Belgium, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark,



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High Oleic Sunflower Oil (oleic acid (C18:1) is between 75-90.7 %) smoked with natural smoke generated from the slow combustion of untreated wood chips		Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK, Argentina, Bolivia, Russia, South Africa, Ukraine, Uruguay
Smoke Flavouring (E551) (Maltodextrin (Potato) carrier) (Hickory & Oak) SF-002 Zesti Code 10 Smoking by regenerated smoke is a process of treating food by exposing it to smoke which is regenerated by atomizing smoke flavourings in a smoking chamber under the time and temperature conditions similar to those for hot or cold smoking	<1%	UK, Netherlands
Barley Malt Extract	<1%	UK
Colour (Paprika Extract) (Sunflower Oil)	<0.5%	UK, India, China, France, Belgium, Hungary
Additive	E Number	Function in product
Sodium Diacetate	E262ii	Acid
Paprika Extract	E160c	Colour
Guar Gum	E412	Thickener
Citric Acid	E330	Acid
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

	Typical Values per 100g	Per Portion (1/4 Pack) 8g
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Reason for Change: Added commodity & Meursing Code.

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TITLE: DRY SPECIFICATION

Energy (kJ)	1484kJ	119kJ
Energy (kcal)	352kcal	28kcal
Fat	0.9g	0.1g
Of which saturates	0.1g	0.0g
Carbohydrate	80.5g	6.4g
of which sugars	67.6g	5.4g
Fibre	2.0g	0.2g
Protein	3.0g	0.2g
Salt	8.4g	0.7g

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, E330, E412, E160c, (Processing Aids E535, E330, E551, E392)
Artificial Flavourings	Yes	Smoke Flavouring
Natural Flavourings	No	
Preservatives	No	May contain Sulphur
Artificial Preservatives	No	Dioxide
Natural Colours	Yes	Paprika Extract
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	Yes	Barley Malt Extract
Maize & Maize Derivatives	Yes	Starch, Maltodextrin, Citric Acid
Soya & Soya Derivatives	No	
Genetically Modified Ingredients	No	

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Nuts & Peanuts	No	
Nut & Peanut Derivatives excl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Hickory Smoked Sunflower Oil, Sunflower Oil in Paprika Extract
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	
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	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	Barley 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

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<i>B CEREUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

SECTION 9: DIRECTIONS FOR USE

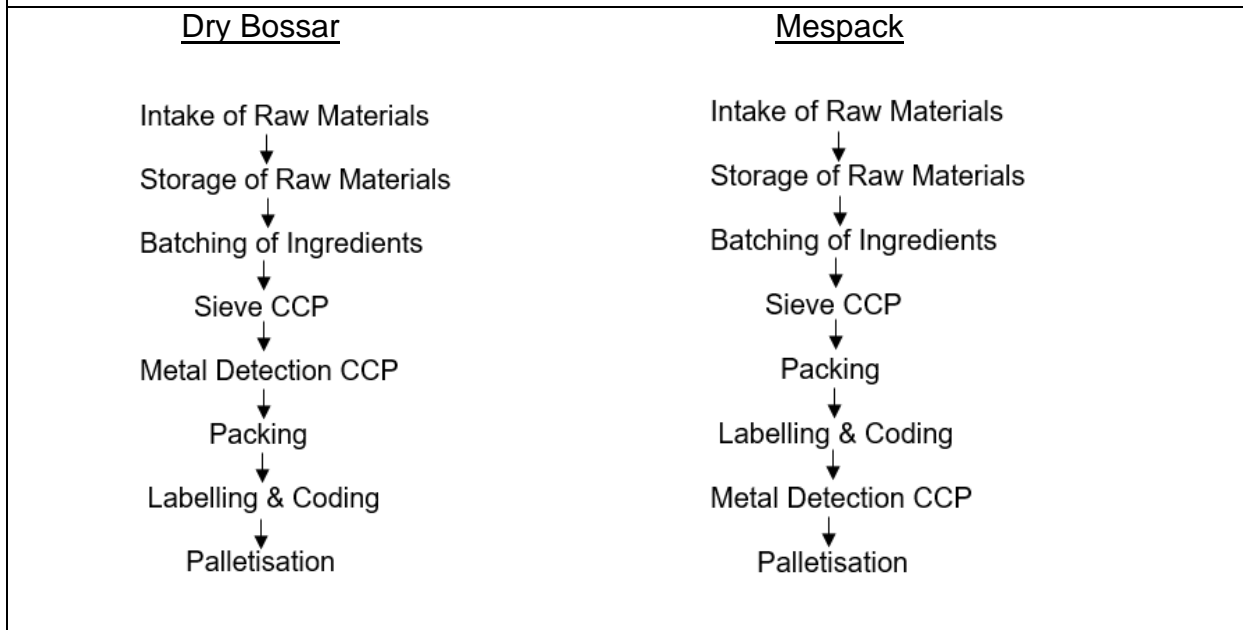
Cover meat evenly with the seasoning, then oven cook, BBQ, grill or stir fry (make sure its cooked through before eating), For extra flavour leave for 10 minutes or marinade overnight in the fridge.

4 servings per sachet

SECTION 10: STORAGE INSTRUCTIONS

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

SECTION 11: PROCESS FLOW



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	Intact & clean

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Metal Detection	minutes 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
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SECTION 13: PACKAGING STANDARDS

Inner Packaging Description: Laminate 50CCP/12PE/12METPET/23 SURLYN (COEX), 150 x 110mm, 3.4g.

Inner Barcode: 5032457711951

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: 05032457618625

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



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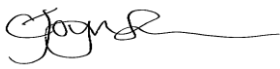
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PRODUCT INHALED	Dust masks should be worn if the product is found to be irritating. In the case of inhalation remove casualty from exposure, rest and keep warm. In severe cases seek medical attention.
SPILLAGE	Sweep up and dispose of with non-hazardous 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 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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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

Reason for Change: Added commodity & Meursing Code.

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