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SECTION 1: PRODUCT TITLE

Product Name: Thai Glaze

Product code: 29949

Issue Date: 14.11.22

Version Number: 02

Reason For Issue: Removed the Gluten Free claim from the name

Weight: 2.5kg

Commodity Code: 2103909089

Meursing Code: 7007

Physical Properties

Appearance: Orange powder with visible parsley

Aroma: Sweet with lemongrass, coconut and spice notes.

Flavour: Sweet with tangy lemongrass, coconut and medium heat spice note

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg

Average Weight: NA

SECTION 3: ALLERGEN ADVICE

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

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

SECTION 4: INGREDIENT DECLARATION


Sugar, Maltodextrin, Starch, Salt, Spices (Cayenne (2%), Cumin (2%), Ginger), Dried Onion, Dried Garlic, Acids (Sodium Diacetate, Citric Acid, Lactic Acid, Calcium Lactate), Yeast Extract (Yeast Extract, Salt), Dried Herbs (Parsley, Coriander Leaf), Natural Flavourings, Colour (Paprika Extract), Natural Lemongrass Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (SO2 <10ppm) (Cane or Beet)	<37%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory

Reason for Change: Added commodity & Meursing Code.

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		Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Maltodextrin (Maize) (SO2 <10ppm) Valid It	<20%	France, Turkey, India, Romania
Starch (Maize & Pregelatinised Maize) (SO2 <10ppm) Valid It	<14%	Netherlands, France, Spain Belgium
Salt (E535)	<11%	UK, China
Spices (Cayenne (2%), Cumin (2%), Ginger) Valid It	<6%	Cayenne – India, China, Spain, Peru, Cumin – India, Ginger – India, Nigeria
Dried Onion (E551)	<5%	India, China
Dried Garlic	<5%	China
Acids (Sodium Diacetate, Citric Acid (Maize/Molasses – Cane/Beet), Lactic Acid, Calcium Lactate) (E551) Valid It/IP Supply Chain Certificate	<5%	Sodium Diacetate – Netherlands, USA, China; Citric Acid – Belgium, China; Lactic Acid & Calcium Lactate – Netherlands, China
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<3%	Brazil
Dried Herbs (Parsley, Coriander Leaf)	<1%	Parsley – UK; Coriander Leaf - Egypt
Natural Flavourings (E551, E414, E1520) (Potato/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 Complies To Regulation (EC) No. 1334/2008	<1%	UK, Spain, China, Germany, USA, Malaysia, France, Madagascar, Poland
Colour (Paprika Extract)	<0.5%	UK, India, China
Natural Lemongrass Flavouring Complies To Regulation (EC) No. 1334/2008	<0.5%	India, UK

Reason for Change: Added commodity & Meursing Code.	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
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Additive	E Number	Function in product
Sodium Diacetate	E262ii	Acid
Citric Acid	E330	Acid
Lactic Acid	E270	Acid
Calcium Lactate	E327	Acid
Paprika Extract	E160c	Colour
Comments:		

SECTION 5: NUTRITIONAL INFORMATION	
Typical Values per 100g	
Energy (kJ)	1424kJ
Energy (kcal)	336kcal
Fat	1.3g
Of which saturates	0.3g
Carbohydrate	76.2g
of which sugars	38.8g
Fibre	2.5g
Protein	3.0g
Salt	11.64g
Comments:	
As calculated by Nutricalc	

SECTION 6: SHELF LIFE
Ambient: 12 Months
Chilled: NA
Frozen: NA

SECTION 7: FREE FROM DATA		
CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Yes	E262ii, E330, E270, E327, E160c, Processing Aids E535, E551, E1520, E414
Artificial Flavourings	No	
Natural Flavourings	Yes	
Preservatives	No	May contain Sulphur
Artificial Preservatives	No	Dioxide


Reason for Change: Added commodity & Meursing Code.	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
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Natural Colours	Yes	Paprika Extract
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	Yes	Natural Flavourings - Wheat-based glucose syrops 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
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Starch, Maltodextrin, Citric Acid
Soya & Soya Derivatives	No	
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	No	
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, Maltodextrin, Yeast Extract <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	

Reason for Change: Added commodity &
Meursing Code.

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Animal Products: Beef & Derivatives	No	
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	No	
SUITABLE FOR:		
Vegetarians	Yes	
Vegans	No	May contain milk
Coeliacs	No	May contain gluten
Lactose Intolerant	No	May contain milk

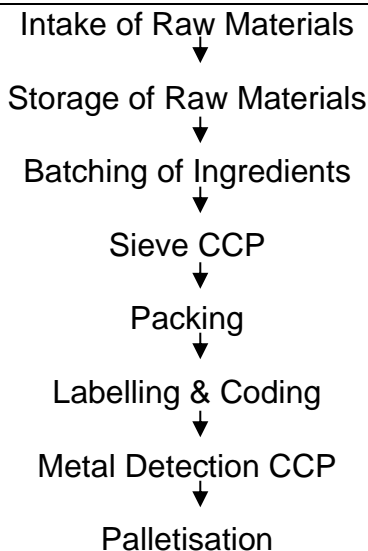
SECTION 8: MICROBIOLOGICAL STANDARDS	
TEST	MAXIMUM
<i>ESHERICHIA COLI</i>	< 100cfu/g
<i>SALMONELLA</i>	Absent in 25g
<i>STAPH AUREUS</i>	< 100 cfu/g
<i>B CEREUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

SECTION 9: DIRECTIONS FOR USE
Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption

SECTION 10: STORAGE INSTRUCTIONS
Ambient storage in a cool, dark, dry place in the packaging specified

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SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights	Per Tub	Fill weights to specification
Coding	Start of run & every 30 minutes	Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run plus every hour	1.8mm Fe, 2mm Non Fe, 2.5mm SS

SECTION 13: PACKAGING STANDARDS

Inner Packaging Description: 2.5kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm)

Inner Barcode: 2.5kg - 5032457302029

Outer Packaging Description: 2.5kg Polypropylene Co-Polymer tub and lid (140g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm)

Outer Barcode: 2.5kg - 05032457611602


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

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(Batch) is denoted by the number of the actual batch on the production day

Pallet Details: Wooden Pallet

Cases Per Layer: 8 x 2.5kg x 9 boxes per layer

Layers Per Pallet: 3

Cases Per Pallet: 27

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

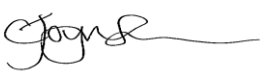
Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.

STORAGE PRECAUTIONS

Original sealed containers should be stored in a cool dry place

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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
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SECTION 15: APPROVAL	
FOR MRC Name Clare Joynson  Signed Position Technical Co-ordinator Date 14.11.22	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
03.03.22	01	New Range	C Joynson
14.11.22	02	Removed the Gluten Free claim from the name	C Joynson