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DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

> SECTION 1: PRODUCT TITLE Product Name: Chinese Glaze Product code: 28545 Issue Date: 17.06.21 Version Number: 04 Reason For Issue: Updated Countries of Origin. Weight: 2.5kg/10kg **Physical Properties** Appearance: Pinkish powder lightly flecked with spices Aroma: Aniseed and garlic notes Flavour: Aniseed, cinnamon, ginger and garlic notes.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: No

Country Of Origin: UK

Pack Weight: 2.5kg/10kg

Average Weight: 2.5kg on PFM Line

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, Salt, Starch, Colours (Beetroot Red, Carmine, Plain Caramel, Paprika Extract and Natural Rosemary Flavouring), Spices (Star Anise, Cinnamon, Ginger), Dried Garlic, Dried Onion, Yeast Extract, Thickeners (Guar Gum, Xanthan Gum), Rapeseed Oil, Natural Flavouring, Natural Garlic Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)		Angola, Australia,
		Barbados, Belize, Benin,
		Brazil, Burkina Faso,
		Colombia, Costa Rica,
		Dominican republic,
	<58%	Ethiopia, Fiji, Guadeloupe,
		Guatemala, Guyana,
		Honduras, Ivory Coast,
		Jamaica, Kenya, Laos,
		Madagascar, Malawi,
		Mozambique, Nepal,

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		Nicaragua, Panama, Reunion, Surinam
		Swaziland, Tanzar
		Zambia, UK.
Maltodextrin (Maize) (SO2 <10ppm)	<15%	France, Turkey
Salt (E535)	<10%	UK, China
Starch (Pregelatinized Maize) (SO2 <10ppm)	<7%	Netherlands
Colours (Beetroot Red(E330 Molasses, Potato), Carmine (E422, E524, E525, Rapeseed Oil), Plain Caramel(Wheat), Paprika Extract and Natural Rosemary Flavouring (E306 and Rapeseed Oil))	<5%	Beetroot – Poland, Tu Austria, Carmine – F UK, Germany, Belg USA, Plain Caramel Paprika – India, Fra UK, China, USA
Spices (Star Anise, Cinnamon, Ginger)	<3%	Star Anise – Chin Vietnam, UK, Indi Cinnamon – Indone Vietnam, Ginger – I
Dried Garlic	<2%	China
Dried Onion (E551)	<2%	India, China
Yeast Extract (SO2 <10ppm)	<2%	Brazil
Thickeners (Guar Gum, Xanthan Gum (Maize))	<0.5%	Guar – Pakistan, Ir Xanthan - China
Rapeseed Oil (E900)	<0.5%	UK, Netherlands, Fra Germany, Hungar Bulgaria, Romani Slovakia, Serbia, Po Czech Republic, Bel Latvia, Lithuania, Au Australia, Denmark Uruguay
Natural Flavouring (E414, Potato, Rice Flour)	<0.5%	USA, France, Mexico Cambodia, Egypt, Ir Portugal, Burma, Pu Rico, Spain, Braz Guyana, Paragua Uruguay, Thailan
Natural Garlic Flavouring (E414, E1518) (Rapeseed Oil, Potato) (SO2 <10ppm)	<0.5%	France, Sudan, U Mexico, Netherlan
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Eunction in produ
Auultive		Function in produ

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Beetroot Red	E162	Colour
Carmine	E120	Colour
Paprika Extract	E160c	Colour
Xanthan Gum	E415	Thickener
Guar Gum	E412	Thickener
Silicon Dioxide	E551	Processing Aid
Plain Caramel	E150a	Colour
Comments:		

SECTION 5: NUTRITIONAL INFORMATION				
Typical Values per 100g				
Energy (kJ)	1457kJ			
Energy (kcal)	349kcal			
Fat	0.8g			
Of which saturates	0.0g			
Carbohydrate	83.7g			
of which sugars	58.6g			
Fibre	1.1g			
Protein	1.4g			
Salt	9.5g			
Comments:	!			
As calculated by Nutricalc				

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

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SECTION 7: FREE FR	OM DATA		
CONTAINS		PRESENT (Y/N)	COMMENTS
Additives		Y	E162, E120, E160c, E412,
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		E415, E551, E150a. Processing Aids E306, E330, E414, E422, E535, E525, E900, E1518, E551, E524
Artificial Flavourings	N	
Natural Flavourings	Y	Man antain Outstand
Preservatives Artificial Preservatives	N	May contain Sulphur Dioxide
Natural Colours	N Y	E162, E160c, E150a,
Natural Colours	T	E102, E1000, E150a, E120
Artificial Colours	Ν	2120
MSG	Ν	
BHT/BHA	Ν	
Sweeteners	Ν	
Hydrolysed Vegetable Protein	Ν	
Wheat & Wheat Derivatives	Y	Glucose Syrup in Plain Caramel - Further to EU reg 1169/2011 Annex II Wheat based dried glucose syrups are permanently exempted from the indication of wheat origin
Rye/Oats/Barley/Spelt/Kamut	Ν	5
Maize & Maize Derivatives	Y	Starch, Maltodextrin,
		Xanthan Gum
Soya & Soya Derivatives	Y	E306 in Paprika Extract is derived from IP Soybean – Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011
Genetically Modified Ingredients	Ν	
Nuts & Peanuts	Ν	
Nut & Peanut Derivatives exl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds Seed Derivatives excl. Oil	N N	
Seed Derivatives excl. Oli Seed Oil	N Y	Rapeseed Oil, Rapeseed
Seed On	Ι	Oil in Paprika, Carmine And Natural Garlic Flavouring

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TLE: DRY SPECIF	FICATION					
Palm Oil			Ν			
Pine Nuts /	Kernels N					
Yeast	Y		Y	'east Extr	act	
Mustard / M	ustard Seeds / N					
Mustard De	erivatives					
Celery / Ce						
Kiwi Éruit			Ν			
	k Derivatives N		N			
Molluscs		N				
Lupin	N					

Milk and Milk Derivatives	IN	
Molluscs	Ν	
Lupin	Ν	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Starch,
		Maltodextrin, Yeast
		Extract, Natural Garlic
		Flavouring <10ppm
Animal Products: Dairy	Ν	
Animal Products: Eggs	Ν	
Animal Products: Shellfish	Ν	
Animal Products: Fish (Other)	Ν	
Animal Products: Beef &	Ν	
Derivatives		
Animal Products: Pork	Ν	
Animal Products: Lamb	Ν	
Animal products: Poultry	Ν	
Animal products: Other	Y	Carmine
SUITABLE FOR:		
Vegetarians	Ν	Carmine
Vegans	Ν	Carmine
Coeliacs	Ν	May Contain Gluten
Lactose Intolerant	Ν	May Contain Milk

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

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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

SECTION 11: PROCESS FLOW	
Intake of Raw Materials	
\checkmark	
Storage of Raw Materials	
- ↓	
Batching of Ingredients	
- + -	
Sieve CCP	
\checkmark	
Packing	
Labelling & Coding	
\checkmark	
Metal Detection CCP	
\checkmark	
Palletisation	

SECTION 12: QUALITY CH	IECKS	
CHECK	FREQUENCY	PARAMETERS
Weights	Per Tub/Pail	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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 1.8mm Fe, 2mm Non Fe, 2.5mm SS

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SECTION 13: PACKAGING STANDARDS

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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).

Inner Barcode: 2.5kg - 5032457700481, 10kg - 5032457701204

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), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2.5kg - 05032457611909

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 x 8 x 9 Boxes per layer / 10kg = 12 per Layer

Lavers Per Pallet: 2.5kg - 3, 10kg - 4

Cases Per Pallet: 2.5kg = 27 /10kg = 48

SECTION 14: HEALTH A	ND 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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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	FOR CUSTOMER
Name Clare Joynson	Name
Jograf	Signed
Signed	Position
Position Technical Co-ordinator	Date
Date 17.06.21	

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SECTION 16: LIST OF AMENDMENTS					
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY		
18.07.19	01	New Product	C Joynson		
09.01.20	02	Updated Countries of Origin	C Joynson		
01.07.20	03	Updated Countries of Origin	C Joynson		
17.06.21	04	Updated Countries of Origin	C Joynson		

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DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

> **SECTION 1: PRODUCT TITLE** Product Name: Cajun Glaze Product code: 14821 Version Number: 10 Issue Date: 16.06.21 Reason For Issue: Updated Countries of Origin Weight: 2.5kg/10kg/25kg **Physical Properties Appearance:** Orange/Brown free flowing powder with herb particulates Aroma: Savoury, tomato. Flavour: Savoury, spicy

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: yes

Country Of Origin: UK

Pack Weight: 2.5kg/10kg/25kg

Average Weight: PFM Only

SECTION 3: ALLERGEN ADVICE

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

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

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

SECTION 4: INGREDIENT DECLARATION

Maltodextrin, Sugar, Spices (Paprika (8.8%), Cavenne (3%), Cumin, Celery, Black Pepper), Salt, Rusk (Wheat flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Modified Starch, Dried Garlic, Wheat Flour (Wheat Flour, Calcium) Carbonate, Iron, Niacin, Thiamin), Dried Herbs (Oregano (2.2%), Thyme (2%)), Natural Garlic Flavouring, Colours (Carmine, Paprika Extract)

Ingredients	% Wt Range	Country of Origin
Maltodextrin (Maize) (SO2 <10ppm)	<22%	France, Turkey
Sugar (Cane or Beet) (SO2 <10ppm)	<17%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican republic,

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	prika 8.8%) (E39 3%), Cumin, Cele		<1	6%	Guatem Hondura Jamaica Madaga Mozam Nicaragua Reunic Swazila Zar Paprika China; Ca China, S	Fiji, Guadeloupe, nala, Guyana, s, Ivory Coast, , Kenya, Laos, ascar, Malawi, bique, Nepal, , Panama, Peru, n, Suriname, nd, Tanzania, mbia, UK. – Peru, Spain, ayenne – India, Spain; Cumin – ery – India; Black
					Peppe Indone Lar	er – Vietnam, sia, India, Sri Ika, Brazil
Salt (E535)				3%		K, China
Calcium Ca	at flour (Wheat fl arbonate, Iron, Ni Salt) (E504i, E503	acin,	<1	0%	Netherlan	SA, Sweden, ds, India, China, ay, Germany
	arch (Pregelatini axy Maize) (SO2		<	9%	UK, Ita	aly, Hungary
Dried Garlie			<	5%		China
	r (Wheat flour, Ca Iron, Niacin, Thi		<	5%		len, USA, India, China
Dried Herbs (2%))	s (Oregano (2.2%	6), Thyme	<	5%	– Turkey,	- Turkey; Thyme Egypt, Morocco, Poland
	rlic Flavouring (R 10ppm) (E414, E	•	<	2%		r, Sudan, UK, , Netherlands
Colours (Ca (Rapeseed	armine (E422, E5 Oil) (Colour Cat tract (Rapeseed	N2),	<	1%	Germany Paprika USA, P	e – Peru, UK, , Belgium, USA; Extract –India, eru, Morocco, , China, UK

<2%

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UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania,

Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria,

Rapeseed Oil (Processing Aid) (E900)

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		Australia, Denmark and Uruguay
Additive	E Number	Function in product
Carmine (N2)	E120	Colour
Paprika Extract	E160c	Colour
Calcium Carbonate	E170	Statutory Fortification
Comments:		

SECTION 5: NUTRITION	AL INFORMATION
Typical Values per 100g	
Energy (kJ)	1497kJ
Energy (kcal)	354kcal
Fat	4.6g
Of which saturates	0.7g
Carbohydrate	69.4g
of which sugars	19.9g
Fibre	8.1g
Protein	4.8g
Salt	12.4g
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	Y	E120, E160c, E170,				
		Processing Aids E535,				
		E504i, E503ii, E414,				
		E1518, E422, E900, E525,				
		E524, E392				
Artificial Flavourings	Ν					

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Natural Flavourings	Y	
Preservatives	Ν	May contain Sulphur
Artificial Preservatives	Ν	Dioxide
Natural Colours	Y	Paprika Extract, Carmine
Artificial Colours	N	
MSG	Ν	
BHT/BHA	Ν	
Sweeteners	Ν	
Hydrolysed Vegetable Protein	Ν	
Wheat & Wheat Derivatives	Y	Wheat Flour and Wheat
		Flour in Rusk
Rye/Oats/Barley/Spelt/Kamut	Ν	
Maize & Maize Derivatives	Y	Maltodextrin, Modified
		Starch
Soya & Soya Derivatives	Ν	
Genetically Modified Ingredients	Ν	
Nuts & Peanuts	Ν	
Nut & Peanut Derivatives exl. Oil	Ν	
Nut & Peanut Oil	Ν	
Sesame Seeds	Ν	
Seed Derivatives excl. Oil	Ν	
Seed Oil	Y	Rapeseed Oil as
		Processing Aid, Rapeseed
		Oil in Carmine, Paprika
		Extract and Natural Garlic
		Flavouring
Palm Oil	Ν	C C
Pine Nuts / Kernels	Ν	
Yeast	Ν	
Mustard / Mustard Seeds /	Ν	
Mustard Derivatives		
Celery / Celeriac	Y	Celery
Kiwi Fruit	Ν	
Milk and Milk Derivatives	Ν	
Molluscs	Ν	
Lupin	Ν	

Sugar, Modified Starch, Natural Garlic Flavouring, Maltodextrin, <10ppm

Animal Products: Dairy Ν Animal Products: Eggs Ν Animal Products: Shellfish Ν Animal Products: Fish (Other) Ν

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Sulphur Dioxide/Sulphites (ppm)

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Animal Products: Beef &	N	
Derivatives		
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	Y	Carmine
SUITABLE FOR:		
Vegetarians	N	Carmine
Vegans	N	Carmine
Coeliacs	N	Wheat Flour and Rusk
Lactose Intolerant	N	May contain milk

SECTION 8: MICROBIOLOGICAL STANDARDS		
TEST	MAXIMUM	
ESHERICHIA COLI	< 100cfu/g	
SALMONELLA	Absent in 25g	
STAPH AUREUS	< 100 cfu/g	
B CEREUS	< 10000 cfu/g	
CL PERFRINGENS	< 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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TITLE: DRY SPECIFICATION						
SECTION 11: PROCESS FLOW						
Intake of Raw Materials						



SECTION 12: QUALITY CHECKS			
CHECK	FREQUENCY	PARAMETERS	
Weights	Per Tub/Pail/Box	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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 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), 10kg - 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: 2.5kg - 5032457301848, 10kg - 5032457708296

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TITLE: DRY SPECIFICATION

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), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

25kg - Corrugated Cardboard Case (440g) (380 x 278 x 300mm)

Outer Barcode: 2.5kg - 05032457611725

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: 8 x 2.5kg x 9 Boxes per layer / 10kg = 12 per layer / 25kg = 10 per layer

Layers Per Pallet: 2.5kg – 3, 10kg – 4, 25kg – 4

Cases Per Pallet: 2.5kg = 27, 10kg = 48, 25kg = 40

SECTION 14: HEALTH A	ND 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.

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TITLE: DRY SPECIFICATION

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	FOR CUSTOMER		
Name Clare Joynson	Name		
Gogysk			
Signed	Signed		
Position Technical Co-ordinator	Position		
Date 16.06.21			
	Date		

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SECTION 16: LIST OF AMENDMENTS					
DATE	ISSUE NUMBER	APPROVED BY			
30.03.10	01	New Product	C Joynson		
08.08.11	02	Added 25kg Information	C Joynson		

Reason for Change: New logo added and egg	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
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17.04.14	03	New Format	C Jones
12.09.14	04	Added fortification	C Jones
20.04.16	05	Updated Countries of origin	C Joynson
21.07.16	06	New Format	C Joynson
23.10.17	07	Updated Countries of Origin	C Joynson
06.02.19	08	Updated Countries of Origin	C Joynson
04.06.20	09	Updated Countries of Origin	C Joynson
16.06.21	10	Updated Countries of Origin	C Joynson

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DATE Document ID 31 May 2016

DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

> **SECTION 1: PRODUCT TITLE** Product Name: Garlic & Butter Glaze Product code: 29985 **Issue Date:** 12.02.21 Version Number: 01 Reason For Issue: New Product Weight: 2.5kg/10kg **Physical Properties Appearance:** Orangey yellow powder flecked with parsley Aroma: Garlic and butter notes Flavour: Garlic and butter notes

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg/10kg

Average Weight: NA

SECTION 3: ALLERGEN ADVICE

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

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

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

SECTION 4: INGREDIENT DECLARATION

Maize Starch, Salt, Maltodextrin, Sugar, Dried Garlic (9.5%), Modified Maize Starch, Rusk (Wheat Flour, Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Non-Dairy Creamer (High Oleic Sunflower Oil, Glucose Syrup, Modified Maize Starch, Free Flowing Agent (Silicon Dioxide)), Whole Milk Powder, Dried Parsley (3%), Colours (Carrot Extract, Curcumin, Paprika Extract), Butter Powder 72% Fat, (Butter (Milk), Skimmed Milk), Rapeseed Oil, White Pepper, Natural Flavouring, Natural Garlic Flavouring.

J		
Ingredients	% Wt Range	Country of Origin
Maize Starch (SO2 <10ppm)	<19%	France, Spain, Belgium
Salt (E535)	<16%	UK, China
Maltodextrin (Maize) (SO2 <10ppm)	<15%	France, Turkey
Sugar (Cane or Beet) (SO2 <10ppm)	<11%	Angola, Australia,
		Barbados, Belize, Benin,

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs Reason for Change: New logo added and egg removed

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	y 2016	Revision 12	Page 2 of 10	APPROVED C Joynson	
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			Colombia Domini Ethiopia, F Guatem Hondura Jamaica Madaga Mozam Nicaragua Reunio Swazila	Burkina Faso, a, Costa Rica, can republic, fiji, Guadeloupe, hala, Guyana, s, Ivory Coast, , Kenya, Laos, hscar, Malawi, bique, Nepal, , Panama, Peru, n, Suriname, nd, Tanzania, nbia, UK.	
Dried Garlic	9	5%		China	
Modified Maize Starch (Pregelatini Modified Waxy Maize) (SO2 <10p	ised <	9%	UK, Italy, Hungary		
Rusk (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt) (E503ii, E535, E50	<	9%	China,	Sweden, India, Netherlands, ly, Germany	
Non-Dairy Creamer (High Oleic Sunflower Oil, Glucose Syrup (Wh Modified Maize Starch (SO2 <10p Free Flowing Agent (Silicon Dioxid Glucose Syrup - Wheat derived, Further to EU reg 1169/2011 Anne Wheat based glucose syrups are permanently exempted from the indication of wheat origin.	ieat), pm), le))	6%	Hunga	France, Spain, ry, Slovakia, nds, Germany, USA	
Whole Milk Powder	<	6%		reland	
Dried Parsley		3%		UK	
Colours (Carrot Extract, (E306 (So E433, E414, E300 (Maize), E1520 Sunflower & Rapeseed Oil), Curcu (E1520), Paprika Extract (Sunflow Oil)) Tocopherols E306 derived from Soybean oil - not declarable as no considered allergenic according to Annex II of EC Reg 1169/2011	, ımin er t	2%	Germany Belgium France, C India, Ger Extract - U	Extract – UK, /, China, USA, n, Singapore, Curcumin – UK, rmany, Paprika IK, India, China, ce, Belgium	
Butter Powder 72% Fat (Butter, (M Skimmed Milk)		2%	Italy, S	y, UK, France, pain, Poland, I, Netherlands,	
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		Belgium, Greece, Portugal, Czech Republic, Hungary, Sweden, Austria, Bulgaria, Denmark, Finland, Slovakia, Ireland,
		Lithuania, Slovenia, Latvia, Estonia, Cyprus, Luxembourg, Malta
Rapeseed Oil (E900)	<0.5%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
White Pepper	<0.5%	Vietnam, India, Indonesia, Brazil
Natural Flavouring (E414) (Maize/Potato)	<0.5%	UK, USA, China, Germany, Spain, South Africa, Poland, France
Natural Garlic Flavouring (E414, E1518, Potato, Rapeseed Oil, SO2 <10ppm)	<0.5%	France, Sudan, UK, Mexico, Netherlands
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Curcumin	E100	Colour
Paprika Extract	E160c	Colour
Carrot Extract	E160aii	Colour
Calcium Carbonate	E170	Statutory Fortification
Silicon Dioxide	E551	Processing Aid
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

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Energy (kJ)	1483kJ	
Energy (kcal)	351kcal	
Fat	6.5g	
Of which saturates	1.8g	
Carbohydrate	66.4g	
of which sugars	14.6g	
Fibre	3.0g	
Protein	4.6g	
Salt	15.30g	
Comments:		
As calculated by Nutricalc		

SECTION 6: SHELF LIFI	FE
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Ambient: 12 Months

Chilled: NA

Frozen: NA

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CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E100, E160c, E160aii,
		E170, E551. Processing
		Aids E535, E503ii, E504i,
		E306, E433, E414, E300,
		E900, E1518, E1520
		2000; 21010; 21020
Artificial Flavourings	Ν	
Natural Flavourings	Y	
Preservatives	Ň	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Ý	Curcumin, Paprika Extrac
		Carrot Extract
Artificial Colours	N	Currot Extract
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	Duck New Dains One and
Wheat & Wheat Derivatives	Y	Rusk, Non-Dairy Creame
		- Glucose Syrup - Wheat
		derived, Further to EU reg

	QUALITY S	SYSTEM			
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		1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Maize Starch, Modified Maize Starch, Maltodextrin, Natural Flavouring, Non-Dairy Creamer, Carrot Extract
Soya & Soya Derivatives	Y	E306 in Carrot Extract is derived from IP Soybean – Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011
Genetically Modified Ingredients	Ν	
Nuts & Peanuts	Ν	
Nut & Peanut Derivatives exl. Oil	Ν	
Nut & Peanut Oil	Ν	
Sesame Seeds	Ν	
Seed Derivatives excl. Oil	Ν	
Seed Oil	Ŷ	Rapeseed Oil. High Oleic Sunflower Oil in Non-Dairy Creamer, Sunflower Oil in Paprika Extract, Rapeseed Oil in Natural Garlic Flavouring, Sunflower & Rapeseed Oil in Carrot Extract
Palm Oil	N	
Pine Nuts / Kernels	Ν	
Yeast	N	
Mustard / Mustard Seeds /	N	
Mustard Derivatives		
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	Y	Whole Milk Powder, Butter Powder 72% Fat
Molluscs	N	
	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Maize Starch, Sugar,

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Animal Products: Dairy	Y	Modified Maize Starch, Maltodextrin, Natural Garlic Flavouring, Non- Dairy Creamer <10ppm Whole Milk Powder, Butter Powder 72% Fat
Animal Products: Eggs	Ν	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef &	Ν	
Derivatives		
Animal Products: Pork	Ν	
Animal Products: Lamb	Ν	
Animal products: Poultry	Ν	
Animal products: Other	Ν	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	Ν	Whole Milk Powder,
		Butter Powder 72% Fat
Coeliacs	N	Rusk
Lactose Intolerant	Ν	Whole Milk Powder, Butter Powder 72% Fat

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

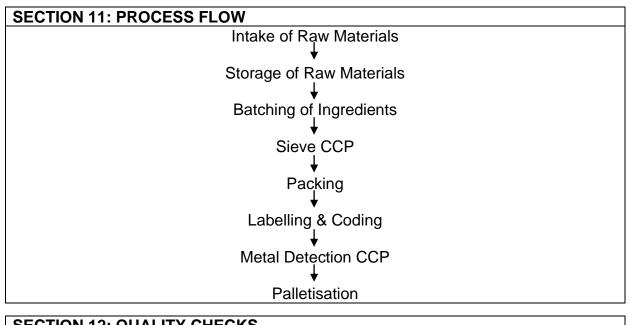
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SECTION 9: DIRECTIONS FOR USE

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



SECTION 12: QUALITY CF	IECKS	
CHECK	FREQUENCY	PARAMETERS
Weights	Per Tub/Pail	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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 1.8mm Fe, 2mm Non Fe, 2.5mm SS

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DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

SECTION 13: PACKAGING STANDARDS

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).

Inner Barcode: 2.5kg - 5032457301787, 10kg - 5032457307284

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), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2.5kg - 05032457612029

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 x 8 x 9 Boxes per layer / 10kg = 12 per Layer

Lavers Per Pallet: 2.5kg - 3, 10kg - 4

Cases Per Pallet: 2.5kg = 27 /10kg = 48

SECTION 14: HEALTH A	ND 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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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	FOR CUSTOMER	
Name Clare Joynson	Name	
Signed	Signed	
Position Technical Co-ordinator	Position	
Date 12.02.21	Date	

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SECTION	SECTION 16: LIST OF AMENDMENTS					
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY			
12.02.21	01	New Product	C Joynson			

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Document ID

QM5 2.32

 Product Name: Garden Mint Glaze

 Product code: 27808

 Issue Date: 17.06.21
 Version Number: 06

 Reason For Issue: Updated Countries of Origin

 Weight: 2.5kg/10kg

 Physical Properties

 Appearance: Orange powder with visible mint

 Aroma: Tangy sweet mint

 Flavour: Tangy sweet mint with savoury notes

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg/10kg

Average Weight: 2.5kg on PFM

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, Acids (Sodium Diacetate, Malic Acid), Dried Glucose Syrup, Modified Starch, Salt, Dried Mint (3.6%), Yeast Extract (Yeast Extract, Salt), Dried Tomato, Natural Flavouring, Colours (Paprika Extract and Natural Rosemary Flavouring, Curcumin), Thickeners (Xanthan Gum, Guar Gum), Natural Garden Mint Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (SO2 <10ppm) (Cane or Beet)		Angola, Australia,
		Barbados, Belize, Benin,
		Brazil, Burkina Faso,
		Colombia, Costa Rica,
		Dominican republic,
	<56%	Ethiopia, Fiji, Guadeloupe,
		Guatemala, Guyana,
		Honduras, Ivory Coast,
		Jamaica, Kenya, Laos,
		Madagascar, Malawi,
		Mozambique, Nepal,

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		Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Acids (Sodium Diacetate, Malic Acid)	<13%	China
Dried Glucose Syrup (Maize, Wheat) (SO2 <10ppm)	<9%	France, Belgium, Italy
Starch (Pregelatinized Modified Waxy Maize) (SO2 <10ppm)	<8%	UK, Italy, Hungary
Salt (E535)	<8%	UK, China
Dried Mint	3.6%	Egypt, Turkey
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<3%	Brazil
Dried Tomato (E551)	<2%	Spain, Germany, Portugal
Natural Flavouring (E414) (Maize) (Potato)	<2%	UK, Poland, China, France, USA
Colours (Paprika Extract and Natural Rosemary Flavouring (E306 & Rapeseed Oil), Curcumin (E1520))	<1.5%	Paprika Extract and Natural Rosemary Flavouring - India, China, UK, France, USA, Curcumin – UK, India, Germany
Thickeners (Xanthan Gum (Maize), Guar Gum)	<0.5%	Xanthan Gum – China; Guar Gum – Pakistan, India
Natural Garden Mint Flavouring (Rapeseed Oil)	<0.5%	UK, India, France, China
Silicon Diovido (Drococcing Aid)	<0.5%	Cormony
Silicon Dioxide (Processing Aid) Additive	E Number	Germany Function in product
Paprika Extract	E160c	Colour
Curcumin	E100C	Colour
Xanthan Gum	E415	Thickener
Guar Gum	E412	Thickener
Sodium Diacetate	E262ii	Acid
Malic Acid	E296	Acid
Silicon Dioxide	E551	Processing Aid
Comments:		

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SECTION 5: NUTRITIONAL INFORMATION			
Typical Values per 100g			
Energy (kJ)	1381kJ		
Energy (kcal)	326Kcal		
Fat	1.0g		
Of which saturates	0.1g		
Carbohydrate	73.5g		
of which sugars	57.1g		
Fibre	1.5g		
Protein	2.5g		
Salt	11.52g		
Comments:			
As as a louistad by Nutrical			

As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

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CONTAIN	IS:	PRESENT (Y/N)	COMMENTS
Additives		Yes	E100, E160c, E262ii,
			E296, E412, E415, E551.
			Processing Aids E535,
			E551, E414, E306, E1520
Artificial Flavourings		No	
Natural Flavourings		Yes	
Preservatives		No	May contain Sulphur
Artificial Preservative	S	No	Dioxide
Natural Colours		Yes	E160c, E100
Artificial Colours		No	
MSG		No	
BHT/BHA		No	
Sweeteners		No	
Hydrolysed Vegetable Protein		No	
Wheat & Wheat Deriv	/atives	Yes	Dried Glucose Syrup -
			Further to EU reg
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		1169/2011 Annex II Wheat based dried glucose syrups are permanently exempted from the indication of wheat origin
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Modified Starch, Dried Glucose Syrup, Xanthan Gum, Natural Flavouring
Soya & Soya Derivatives	Yes	E306 in Paprika Extract is derived from IP Soybean – Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives exl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Rapeseed Oil in Paprika Extract and Natural Garden Mint Flavouring
Palm Oil	No	5
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, Modified Starch, Dried Glucose Syrup, Yeast Extract <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef &	No	

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Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	No	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	Ν	May contain milk
Coeliacs	Ν	May contain gluten
Lactose Intolerant	Ν	May contain milk

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

SECTION 9: DIRECTIONS FOR USE

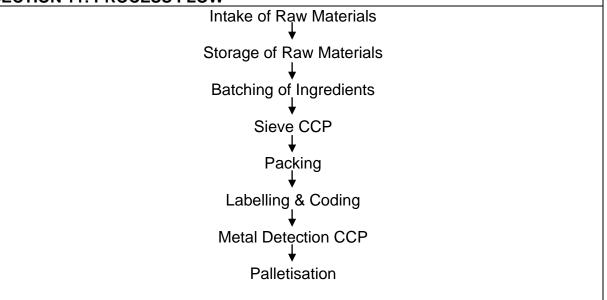
Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.

SECTION 10: STORAGE INSTRUCTIONS

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

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TITLE: DRY SPECIFICATION					

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS						
CHECK	FREQUENCY	PARAMETERS				
Weights	Per Tub/Pail	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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 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), 10kg - 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: 2.5kg - 5032457700542, 10kg - 5032457701266



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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

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TITLE: DRY SPECIFICATION

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), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2.5kg - 05032457611961

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 x 8 x 9 Boxes per layer / 10kg = 12 per Layer

Layers Per Pallet: 2.5kg - 3, 10kg - 4

Cases Per Pallet: 2.5kg =27 /10kg = 48

SECTION 14: HEALTH A	ND 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.

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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	FOR CUSTOMER
Name Clare Joynson	Name
Joyne	Signed
Signed	Position
Position Technical Co-Ordinator	Date
Date 17.06.21	

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DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
03.10.17	01	New Product	C Joynson
26.10.18	02	Updated Countries of Origin	C Joynson
18.07.19	03	Updated Countries of Origin	C Joynson
10.01.20	04	Updated Countries of Origin	C Joynson
07.07.20	05	Updated Countries of Origin	C Joynson

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17.06.21	06	Updated Countries of Origin	C Joynson
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SECTION ID : Level 4	DOCUMENT TYPE : Working Document				
TITLE: DRY SPECIF	ICATION				

SECTION 1: PRODUCT TITLE		
Product Name: Italian Glaze		
Product code: 14822		
Issue Date: 16.06.21	Version Number: 12	
Reason For Issue: Updated Country of	of Origins	
Weight: 2.5kg/10kg/25kg	-	
Physical Properties		
Appearance: Orange free flowing pow	der with herb particulates.	
Aroma: Savoury tomato	-	
Flavour: Tomato, herby, tangy		

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5/10kg/25kg

Average Weight: 2.5kg PFM only

SECTION 3: ALLERGEN ADVICE

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

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

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

SECTION 4: 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 Flavourings, Maltodextrin, Dried Garlic (2%), Colours (Paprika Extract, Carmine), Black Pepper.

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<49%	Angola, Australia,
		Barbados, Belize, Benin,

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					Colombi Domin Ethiopia, F Guaten Hondura Jamaica Madaga Mozam	Burkina Faso, ia, Costa Rica, ican republic, Fiji, Guadeloupe nala, Guyana, is, Ivory Coast, , Kenya, Laos, ascar, Malawi, bique, Nepal, , Panama, Peru
					Reunic Swazila Zar	n, Suriname, nd, Tanzania, nbia, UK.
Dried Tomato Starch (Maize		zed	179			rmany, Portuga aly, Hungary,
Modified Waxy	•		<99	%		Spain, Belgium
Dried Herbs (Basil (2.3%), Oregano (2.3%))			<59	%	Orega	ino – Turkey sil - Egypt
Salt (E535)		<50			K, China	
Wheat Flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin)		<40	%	UK, Swed	len, USA, India, China	
Acids (Sodium Diacetate, Citric Acid (Maize))		<40	%		China	
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)		<39	%		Brazil	
Natural Flavourings (E414, E1518, E1520) (Rapeseed Oil) (SO2 <10ppm) (Potato, Rice Flour)		<39		China, Africa, F Mexico Cambodi Portugal, Rico, S Guyan Urugu	ermany, USA, Spain, South France, Sudan, Netherlands, a, Egypt, India, Burma, Puerto Spain, Brazil, a, Paraguay, ay, Thailand.	
Maltodextrin (Maize) (SO2 <10ppm)		<39		Fran	ce, Turkey	
Dried Garlic		2%	o l		China	
Colours (Paprika Extract (Rapeseed Oil), Carmine (E422, E524, E525, Rapeseed Oil) (Colour Cat N2))		<29		India, Morocco Carmin Germany,	Extract – UK, USA, Peru, , Spain, China, e – Peru, UK, Belgium, South rea, USA	
Black Pepper			<0.5	5%	Vietnam, I	Indonesia, India anka, Brazil

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Rapeseed Oil (Processing Aid) (E900)		UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania,
	<2%	Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
Additive	E Number	Function in product
Carmine (N2)	E120	Colour
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Calcium Carbonate	E170	Statutory Fortification
Comments:		

SECTION 5: NUTRITION	AL INFORMATION	
Typical Values per 100g		
Energy (kJ)	1493kJ	
Energy (kcal)	352kcal	
Fat	2.0g	
Of which saturates	0.4g	
Carbohydrate	74.2g	
of which sugars	55.8g	
Fibre	5.1g	
Protein	5.3g	
Salt	5.9 ¹ g	
Comments:	,	
As calculated by Nutrical		

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

SECTION 7: FREE FROM DATA					
CONTAINS:	PRESENT (Y/N)	COMMENTS			
Additives	Y	E120, E160c, E330, E262ii, E170, Processing Aids E551, E535, E414, E1518, E1520, E900, E422, E525, E524			
Artificial Flavourings Natural Flavourings Preservatives Artificial Preservatives Natural Colours Artificial Colours MSG BHT/BHA Sweeteners	N Y N Y N N N N	May contain Sulphur Dioxide Paprika Extract, Carmine			
Hydrolysed Vegetable Protein Wheat & Wheat Derivatives Rye/Oats/Barley/Spelt/Kamut Maize & Maize Derivatives Soya & Soya Derivatives Genetically Modified Ingredients Nuts & Peanuts Nut & Peanut Derivatives exl. Oil Nut & Peanut Oil	N Y N Y N N N N N	Wheat Flour Maltodextrin, Modified Starch, Citric Acid			
Sesame Seeds Seed Derivatives excl. Oil Seed Oil Palm Oil	N N Y	Rapeseed Oil as Processing Aid, Rapeseed Oil in Carmine, Paprika Extract and Natural Flavourings			
Pine Nuts / Kernels Yeast Mustard / Mustard Seeds / Mustard Derivatives Celery / Celeriac Kiwi Fruit Milk and Milk Derivatives Molluscs Lupin	N Y N N N N N N	Yeast Extract			

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Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Modified Starch, Natural Flavourings, Maltodextrin, Yeast Extract <10ppm
Animal Products: Dairy	Ν	
Animal Products: Eggs	Ν	
Animal Products: Shellfish	Ν	
Animal Products: Fish (Other)	Ν	
Animal Products: Beef &	Ν	
Derivatives		
Animal Products: Pork	Ν	
Animal Products: Lamb	Ν	
Animal products: Poultry	Ν	
Animal products: Other	Y	Carmine
SUITABLE FOR:		
Vegetarians	Ν	Carmine
Vegans	Ν	Carmine
Coeliacs	Ν	Wheat Flour
Lactose Intolerant	Ν	May contain milk

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

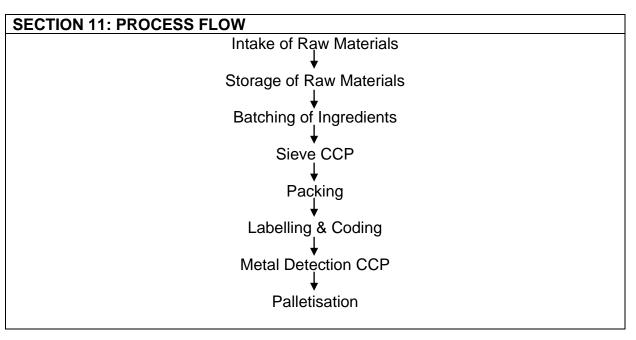
SECTION 9: DIRECTIONS FOR USE Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.

SECTION 10: STORAGE INSTRUCTIONS

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

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SECTION 12: QUALITY CHECKS				
CHECK	FREQUENCY	PARAMETERS		
Weights	Per Tub/Box	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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 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), 10kg- 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (115g) (760 x 1035mm).

Inner Barcode: 2.5kg - 5032457301664

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> 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). 10kg/25kg – Corrugated Cardboard Case (440g) (380 x 278 x 300mm)

Outer Barcode: 2.5kg - 05032457612203

Coding Details:

(day) (month) (year) (batch)

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(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: 8 x 2.5kg x 9 Boxes per layer / 10kg and 25kg = 10 per layer

Layers Per Pallet: 2.5kg – 3, 10kg – 4, 25kg – 4

Cases Per Pallet: 2.5kg = 27, 10kg = 40, 25kg = 40

SECTION 14: HEALTH A	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.			

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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	FOR CUSTOMER
Name Alan Owen	Name
Signed Position Head of Technical	Signed Position
Date 16.06.21	Date

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SECTION 16: LIST OF AMENDMENTS					
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY		
31.03.10	01	New Product	J Fallows		
12.04.11	02	Added sugar and salt levels at 8% usage	M Littler		
09.08.11	03	Added 25kg info	C Joynson		
01.05.14	04	New Format	C Jones		

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21.04.16	05	Updated Countries of origin	C Joynson
21.07.16	06	New Format	C Joynson
20.09.17	07	Updated Country of Origins	C Joynson
11.04.18	08	Updated Country of Origins	C Joynson
07.02.19	09	Updated Country of Origins	C Joynson
27.09.2019	10	Updated Country of Origins	Alan Owen
26.05.20	11	Updated Country of Origins	Alan Owen
16.06.21	12	Updated Country of Origins	Alan Owen

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SECTION ID : Level 4

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SECTION 1: PRODUCT TITLE Product Name: Hot & Spicy Glaze Product code: 14825 Issue Date: 26.04.2021 Version Number: 12 Reason For Issue: Updated Country of Origins. Weight: 2.5kg, 10kg, 20kg Physical Properties **Appearance:** Orange free flowing powder with herb particulates.

Aroma: Savoury.

Flavour: Spicy, tangy.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg, 10kg, 20kg

Average Weight: PFM only

SECTION 3: ALLERGEN ADVICE

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

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, Salt, Modified Starch, Maltodextrin, Dried Tomato (7%), Spices (Paprika, Cayenne (2%), White Pepper, Cumin), Dried Garlic (4.5%), Dried Onion (2.5%), Dried Herbs (Parsley, Thyme, Sage, Oregano), Yeast Extract (Yeast Extract, Salt), Colours (Paprika Extract, Carmine), Thickener (Guar Gum), Natural Jalapeno Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)		Angola, Australia,
		Barbados, Belize, Benin,
		Brazil, Burkina Faso,
		Colombia, Costa Rica,
	<48%	Dominican Republic,
		Ethiopia, Fiji, Guadeloupe,
		Guatemala, Guyana,
		Honduras, Ivory Coast,
		Jamaica, Kenya, Laos,

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		Madagascar, Malawi, Mozambique, Nepal,
		Nicaragua, Panama, Per
		Reunion, Suriname, Swaziland, Tanzania,
		Zambia, UK.
Salt (E535)	<11%	UK, China
Modified Starch (Maize & Pregelatinized Waxy Maize) (SO2 <10ppm)	<11%	Hungary, UK, France, Belgium, Spain, Italy
Maltodextrin (Maize) (SO2 <10ppm)	<9%	France, Turkey
Dried Tomato (E551)	7%	China, Spain, Germany Portugal
Spices (Paprika (E392), Cayenne (2%), White Pepper, Cumin)	<6%	Paprika – Peru, Spain China
		Cayenne – India, China Spain
		White Pepper – Vietnan India, Indonesia, Brazi Cumin – India
Dried Garlic	4.5%	China
Dried Onion (E551)	2.5%	India, China
Dried Herbs (Parsley, Thyme, Sage,	<3%	Parsley – UK
Oregano)		Thyme – Morocco, Egyr Turkey, Poland; Sage –Egypt, Turkey;
		Oregano - Turkey
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<2%	Brazil
Colours (Paprika Extract (Rapeseed Oil), Carmine (E422, E524, E525 & Rapeseed Oil) (Colour Cat N2))	<1%	Paprika – India, USA, Peru, Morocco, Spain, China, UK, Carmine – Peru, UK, Germany, Belgium, USA
Thickener (Guar Gum)	<0.5%	Pakistan, India
Natural Jalapeno Flavouring (Sunflower Oil)	<0.5%	Netherlands, UK, Franc Belgium, Germany, Hungary, USA, China, Malaysia, India.
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Carmine (N2)	E120	Colour
Guar Gum	E412	Thickener

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Silicon Dioxide	E551	Processing Aid
Comments:		

SECTION 5: NUTRITIONAL INFORMATION			
Typical Values per 100g			
Energy (kJ)	1480kJ		
Energy (kcal)	349kcal		
Fat	1.6g		
Of which saturates	0.4g		
Carbohydrate	77.5g		
of which sugars	52.1g		
Fibre	4.9g		
Protein	3.6g		
Salt	10.36g		
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	E160c, E120, E412, E551.
		Processing aids E535,
		E392, E551, E422, E525,
		E524
Artificial Flavourings	No	
Natural Flavourings	Yes	
Preservatives	No	May contain Sulphur
Artificial Preservatives	No	Dioxide
Natural Colours	Yes	E160c, E120

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Artificial Octover	NLa	
Artificial Colours	No	
MSG BHT/BHA	No	
Sweeteners	No No	
	No	
Hydrolysed Vegetable Protein Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Modified Starch,
Iviaize & Iviaize Derivatives	165	Maltodextrin
Soya & Soya Derivatives	No	Mattodextrift
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives exl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Rapeseed oil in Carmine,
	100	Paprika Extract and
		Sunflower Oil in Natural
		Jalapeno Flavouring
Palm Oil	No	e analy error i terror anning
Pine Nuts / Kernels	No	
Yeast	Yes	Yeast Extract
Mustard / Mustard Seeds /	No	
Mustard Derivatives		
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	
Lupin	No	
Sulphur Dioxide/Sulphites (ppm)	Yes	Sugar, Modified Starch,
		Maltodextrin, Yeast Extract
		<10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef &	No	
Derivatives		
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	Yes	Carmine

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SUITABLE FOR:		
Vegetarians	N	Carmine
Vegans	N	Carmine
Coeliacs	N	May Contain Gluten
Lactose Intolerant	N	May contain milk

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

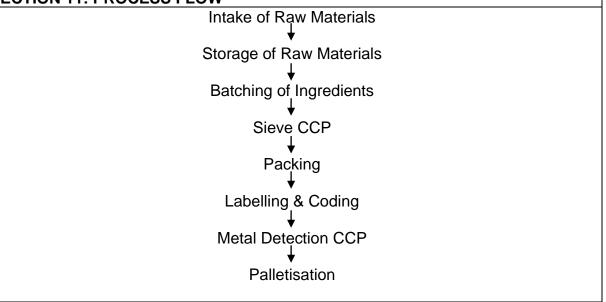
SECTION 10: STORAGE INSTRUCTIONS

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/Pail	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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 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), 10kg - 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm). 20kg - Blue 150 Micron low density polyethylene sack, heat sealed 510 x 920mm (140g)

Inner Barcode: 2.5kg – 5032457700603, 10kg - 5032457307345

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), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2.5kg - 05032457612142

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DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

Coding Details:

(day) (month) (year) (batch)

(Day) is denoted by the first 2 numbers

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(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 x 8 x 9 Boxes per layer / 10kg = 12 per Layer

Layers Per Pallet: 2.5kg - 3, 10kg - 4

Cases Per Pallet: 2.5kg =27 /10kg = 48

SECTION 14: HEALTH A	ND 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

Reason for Change: New logo added and egg	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
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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	

SECTION 15: APPROVAL	
FOR MRC	FOR CUSTOMER
Name Clare Joynson	Name
Signed	
Position Technical Co-ordinator	Signed
Date 26.04.21	Position
	Date

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SECTION 1	SECTION 16: LIST OF AMENDMENTS			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY	
30/03/10	1	New Product	C.Joynson	
19/07/10	2	Added 800g information	C.Joynson	
20.01.14	3	New Format	C Joynson	
23.09.14	4	Updated nutritional	C Joynson	
17.12.15	5	Updated country of origins and egg removed from may contain	C Shawmarsh- Smith	
22.07.16	6	New Format	C Shawmarsh- Smith	

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10.10.17	7	Updated Country of Origins	C Joynson
26.02.19	8	and Quid Requirements Updated Country of Origins	C Joynson
04.06.20	9	Updated Country of Origins	C Joynson
	_		
30.06.20	10	Updated Country of Origins	C Joynson
15.02.21	11	Updated Country of Origins	C Joynson
26.04.2021	12	Added 20kg Packaging format	Alan Owen

Reason for Change: New logo added and egg	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
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DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

QM5 2.32

Product Name: Piri Piri Glaze Product code: 28805 Issue Date: 24.06.21 Version Number: 4 Reason For Issue: Updated Countries of Origin Weight: 2.5kg/10kg **Physical Properties** Appearance: Orange free flowing powder with chilli and tomato. Aroma: Chilli, garlic and lemon. Flavour: Spicy Chilli, garlic and lemon.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg/10kg

Average Weight: 2.5kg PFM Line

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, Starch, Maltodextrin, Spices (Paprika, Cracked Red Chilli (4%), Cayenne), Salt, Dried Tomato (7%), Dried Garlic, Dried Onion, Acid (Citric Acid), Yeast Extract (Yeast Extract, Salt), Natural Flavourings, Colour (Paprika Extract), Thickener (Guar Gum), Natural Capsicum Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (SO2 <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,
		Jamaica, Kenya, Laos,
		Madagascar, Malawi,
		Mozambique, Nepal,
		Nicaragua, Panama, Peru,

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		Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Starch (Maize and Pregelatinized Maize) (SO2<10ppm)	<15%	Netherlands, France, Spain, Belgium
Maltodextrin (Maize) (SO2 <10ppm)	<11%	France, Turkey
Spices (Paprika (E392), Cracked Red Chilli (4%), Cayenne)	<10%	Paprika – Peru, Spain, China Cracked Red Chilli – India Peru, China, South Africa, Malawi Cayenne – India, China, Spain
Salt (E535)	<10%	UK, China
Dried Tomato (E551)	7%	China, Spain, Germany, Portugal
Dried Garlic	<7%	China
Dried Onion (E551)	<4%	India, China
Acid (Citric Acid) (Maize)	<3%	China
Yeast Extract (Yeast Extract, Salt) (SO2<10ppm)	<3%	Brazil
Natural Flavourings (Maize, Sunflower & Rapeseed Oil, E472e, E551, E320)	<2%	China, France, Brazil , Mexico , India , Germany , UK , South Africa, Peru, Italy, Spain, Japan, USA, Chile, Indonesia, Sri Lanka, Vietnam, Ecuador, Belgium, Canada, Morocco, Bulgaria, Russia, Ukraine, Netherlands, Hungary , Egypt.
Colour (Paprika Extract) (Rapeseed Oil)	<0.5%	UK, India, China, Peru, Morocco, Spain, USA
Thickener (Guar Gum)	<0.5%	Pakistan, India
Natural Capsicum Flavouring (E471, E900) (Rapeseed Oil)	<0.5%	UK, India, France, Netherlands
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Guar Gum	E412	Thickener

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Comments:

SECTION 5: NUTRITION	AL INFORMATION	
Typical Values per 100g		
Energy (kJ)	1294kJ	
Energy (kcal)	326kcal	
Fat	2.0g	
Of which saturates	0.7g	
Carbohydrate	69.3g	
of which sugars	37.2g	
Fibre	4.1g	
Protein	4.6g	
Salt	9.4g	
Comments:		
As calculated by Nutrical		
, , , , , , , , , , , , , , , , , , ,		

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA		
CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Yes	E330, E412, E160c.
		(Processing Aids E535,
		E551, E472e, E320, E900,
		E471, E392)
Artificial Flavourings	No	
Natural Flavourings	Yes	
Preservatives	No	May contain Sulphur
Artificial Preservatives	No	Dioxide
Natural Colours	Yes	E160c
Artificial Colours	No	
MSG	No	

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BHT/BHA	Yes	E320 in Natural
Sweeteners	No	Flavourings
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Starch, Maltodextrin, Citric
	163	Acid, Natural Flavourings
Soya & Soya Derivatives	No	
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives exl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Rapeseed & Sunflower Oil
	100	in Natural Flavourings,
		Rapeseed Oil in Paprika
		Extract and Natural
		Capsicum Flavouring
Palm Oil	No	
Pine Nuts / Kernels	No	
Yeast	Yes	Yeast Extract
Mustard / Mustard Seeds /	No	
Mustard Derivatives		
Celery / Celeriac	No	
Kiwi Éruit	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 &	No	
Derivatives		
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	No	

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SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	May contain gluten
Lactose Intolerant	N	May contain milk

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

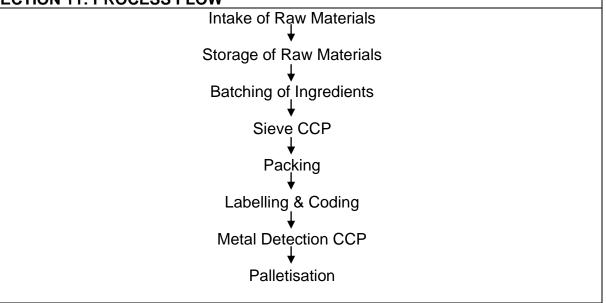
SECTION 10: STORAGE INSTRUCTIONS

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/Pail	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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 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), 10kg/25kg- 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: 2.5kg – 5032457307161, 10kg - 5032457708234

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), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2.5kg - 05032457612807

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(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: 8 x 2.5kg x 9 Boxes per layer / 10kg = 12 per layer

Layers Per Pallet: 2.5kg - 3, 10kg - 4

Cases Per Pallet: 2.5kg = 27, 10kg = 48

SECTION 14: HEALTH A	ND 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

SECTION 15: APPROVAL		
FOR CUSTOMER		
Name		
Signed		
Position		
Date		

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SECTION 16: LIST OF AMENDMENTS			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
18.07.19	1	New Product	C Joynson
09.01.20	2	Updated Country of Origins	C Joynson
01.07.20	3	Updated Countries of Origin	C Joynson
24.06.21	4	Updated Countries of Origin	C Joynson

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TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Kentucky Style Bourbon Flavour Glaze Product code: 22125 Issue Date: 17.06.21 Version Number: 09 **Reason For Issue:** Updated Countries of Origin Weight: 2.5kg/20kg Physical Properties Appearance: Dark orange/light brown powder . **Aroma:** Distinct bourbon aroma with subtle savoury and spice notes

Flavour: Sweet with distinct bourbon, tomato, garlic and spice notes

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: No

Country Of Origin: UK

Pack Weight: 2.5kg/20kg

Average Weight: 2.5kg Only on PFM

SECTION 3: ALLERGEN ADVICE

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

May contain traces of: Soya, Milk, Celery, Mustard, Sulphur Dioxide - Only on 2.5kg, 20kg sacks made on a Monday after full wet clean down - No alibi labelling

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

SECTION 4: INGREDIENT DECLARATION Sugar, Dried Glucose Syrup, Demerara Sugar, Salt, Dried Tomato, Maltodextrin, Dried Onion, Modified Starch, Thickener (Guar Gum), Acids (Sodium Diacetate, Citric Acid), Spices (Paprika, Cayenne), Barley Malt Extract, Dried Garlic, Natural Flavourings, Smoke Flavouring, Colour (Paprika Extract),

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<48%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican republic, Ethiopia, Fiji, Guadeloupe,

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		Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.		
Dried Glucose Syrup (Maize or wheat derived). (SO2 <10ppm)	<8%	France, Italy, Belgium		
Demerara Sugar (Cane or Beet) (SO2 <10ppm)	<8%	Cuba, Guyana, Guadeloupe, Guatemala, Paraguay, Argentina, Malawi, Mauritius, Swaziland, Mozambique, Algeria, India, Dubai, Belgium, France, Italy, Netherlands, Portugal, Spain, UK.		
Salt (E535)	<7%	UK, China		
Dried Tomato (E551)	<6%	Spain, Germany, Portugal		
Maltodextrin (Maize) (SO2 <10ppm)	<6%	France, Turkey		
Dried Onion (E551)	<5%	India, China		
Modified Starch (Maize and Pregelatinized Modified Waxy Maize) (SO2 <10ppm)	<5%	Hungary, UK, Belgium, France, Spain, Italy		
Thickener (Guar Gum)	<4%	India, Pakistan		
Acids (Sodium Diacetate, Citric Acid (Maize))	<3%	China		
Spices (Paprika (E392), Cayenne)	<3%	Paprika – Peru, Spain, China, Cayenne – India, China, Spain		
Barley Malt Extract	<3%	ÜK		
Dried Garlic	<2%	China		
Natural Flavourings (Ethanol, E1520 Monopropylene Glycol, Smoke Flavouring)	<1%	UK, Germany, France, China, Japan, USA, Spain, India, South Africa, Netherlands		
Smoke Flavouring (E551)	<1%	UK, Holland		
Colour (Paprika Extract) (Sunflower Oil)	<0.5%	UK, India, China, France, Belgium		
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TITLE: DRY SPECIFICATION

Silicon Dioxide (Processing Aid)	<0.5%	Germany
Rapeseed Oil (Processing Aid) (E900)	<1.5%	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
Additive Guar Gum	E Number E412	Thickener
		-
Guar Gum	E412	Thickener
Guar Gum Paprika Extract	E412 E160c	Thickener Colour
Guar Gum Paprika Extract Citric Acid	E412 E160c E330	Thickener Colour Acid

SECTION 5: NUTRITION	AL INFORMATION	
Typical Values per 100g		
Energy (kJ)	1561kJ	
Energy (kcal)	368kcal	
Fat	1.5g	
Of which saturates	0.2g	
Carbohydrate	82.8g	
of which sugars	59.3g	
Fibre	5.4g	
Protein	1.9g	
Salt	6.65g	
Comments:	· · ·	
As calculated by Nutrical	<u>}</u>	
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SECTION 6: SHELF LIFE

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TITLE: DRY SPECIFICATION						
Ambient: 1	2 Months					7
Chilled: NA	A Contraction of the second seco					
Frozen: N	A					

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E412, E160c, E330, E262ii, E551. Processing Aids E535, E551, E900, E1520, E392
Artificial Flavourings	Y	Smoke Flavouring
Natural Flavourings	Y	
Preservatives	N	
Artificial Preservatives	N	
Natural Colours	Y	E160c
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Dried Glucose Syrup - Further to EU reg 1169/2011 Annex II Wheat based dried glucose syrups are permanently exempted from the indication of wheat origin
Rye/Oats/Barley/Spelt/Kamut	Y	Malt Extract
Maize & Maize Derivatives	Y	Modified Starch, Dried Glucose Syrup, Maltodextrin, Citric Acid
Soya & Soya Derivatives	N	,
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives exl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil as
		Processing Aid, Sunflower

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Palm Oil Pine Nuts / Kernels Yeast Mustard / Mustard Seeds / Mustard Derivatives Celery / Celeriac Kiwi Fruit Milk and Milk Derivatives Molluscs Lupin Sulphur Dioxide/Sulphites (ppm)	N N N N N N N Y	Oil in Paprika Extract Sugar, Demerara Sugar, Modified Starch, Dried Glucose, Maltodextrin, <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 N	
Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk (2.5kg)
Coeliacs	N	Malt Extract
Lactose Intolerant	N	May contain milk (2.5kg)

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

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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

SECTION 11: PROCESS FLOW	
Intake of Raw Materials ♦	
Storage of Raw Materials ↓	
Batching of Ingredients	
Sieve CCP ♦	
Packing ▼	
Labelling & Coding ↓	
Metal Detection CCP	
Palletisation	

	SECTION 12: QUALITY CHECKS				
	CHECK		FREQUENCY	PARAMETERS	
	Weights		Per Tub/ Sack	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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 1.8mm Fe,	
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TITLE: DRY SPECIFICATION							
			every hour	2	2mm Non F	e, 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). 20kg Sack - Blue Food Grade botto weld low density polyethylene apply heat appled (140g) (510 x 020mm)	m
weld low density polyethylene sack, heat sealed (140g) (510 x 920mm)	
Inner Barcode: 2.5kg - 5032457705233	
Outer Packaging Description: 2.5kg Polypropylene Co-Polymer tub and lid (140g	J)
(180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm)	
Outer Barcode: 2.5kg - 05032457612326	
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: 8 x 2.5kg x 9 Boxes per layer, 20kg - 5	
Layers Per Pallet: 2.5kg – 3, 20kg - 5	
Cases Per Pallet: 2.5kg =27, 20kg - 25	

SECTION 14: HEALTH AND SAFETY DATA		
PRODUCT DIGESTED	1 5 1 7	
	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	

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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 15: APPROVAL	
FOR MRC	FOR CUSTOMER
Name Alan Owen	Name
Signed	Signed Position
Position Head of Technical/Safety	Date
Date 17.06.21	

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SECTION 16: LIST OF AMENDMENTS			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
02.12.14	1	New Product	C.Joynson
17.12.15	2	Updated Country of origin	C Joynson
27.07.16	3	New Format	C Joynson
24.10.17	4	Updated Countries of Origin	C Joynson
27.03.19	5	Updated Countries of Origin	C Joynson
09.07.2019	6	Updated Countries of Origin	Alan Owen
10.01.20	7	Updated Countries of Origin	Alan Owen
07.07.20	8	Updated Countries of Origin	Alan Owen
17.06.21	9	Updated Countries of Origin	Alan Owen

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SECTION 1: PRODUCT TITLE	
Product Name: Smoky BBQ Glaze	
Product code: 28712	
Issue Date: 17.06.21	Version Number: 05
Reason For Issue: Updated countries of origi	n
Weight: 2.5kg/10kg/20kg/25kg	
Physical Properties	
Appearance: Light brown/red powder	
Aroma: Smoky and savoury	
Flavour: Smoky and savoury with tomato and	garlic.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg/10kg/20kg/25kg

Average Weight: NA

SECTION 3: ALLERGEN ADVICE

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

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

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

SECTION 4: INGREDIENT DECLARATION

Sugar, Acids (Sodium Diacetate, Citric Acid), Maltodextrin, Salt, Modified Starch, Starch, Spices (Smoked Paprika, Cayenne), Dried Tomato (4%), **Barley** Malt Extract, Dried Garlic, Thickener (Guar Gum), Hickory Smoked Sunflower Oil, Yeast Extract (Yeast Extract, Salt), Natural Flavouring, Smoke Flavouring, Smoked Salt, Colour (Paprika Extract)

Ingredients	% Wt Range	Country of Origin
Sugar (Cane & Beet) (SO2 <10ppm)	<47%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso,

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(Maize))<10%	Acids (Sodium Diacetate, Citric Acid	<11%	Colombia, Costa Rica, Dominican republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Netherlands, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK China	
Salt (E535)<8%UK, ChinaModified Starch (Pregelatinized Waxy Maize) (SO2 <10ppm)	(Maize))			
Modified Starch (Pregelatinized Waxy Maize) (SO2 <10ppm)<6%UK, Italy, HungaryStarch (Maize) (SO2 <10ppm)				
Maize) (SO2 <10ppm)<6%OK, Italy, HuligaryStarch (Maize) (SO2 <10ppm)		<8%	UK, China	
Spices (Smoked Paprika (E392), Cayenne)<5%Smoked Paprika – Peru, Spain, China, USA, South Africa, Zimbabwe; Cayenne – India, China, SpainDried Tomato (E551)4%Spain, Germany, Portugal Barley Malt Extract<3%			UK, Italy, Hungary	
Cayenne)Spain, China, USA, South Africa, Zimbabwe; Cayenne – India, China, SpainDried Tomato (E551)4%Spain, Germany, Portugal Barley Malt ExtractBarley Malt Extract<3%	Starch (Maize) (SO2 <10ppm)	<6%		
Barley Malt Extract<3%UKDried Garlic<2%		<5%	Spain, China, USA, South Africa, Zimbabwe; Cayenne – India, China, Spain	
Dried Garlic<2%ChinaThickener (Guar Gum)<2%	Dried Tomato (E551)	4%	Spain, Germany, Portugal	
Thickener (Guar Gum)<2%Pakistan, IndiaHickory Smoked Sunflower Oil (E330) (Sugar Beet)Austria, Belgium, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark, 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	Barley Malt Extract	<3%	UK	
Hickory Smoked Sunflower Oil (E330) (Sugar Beet)Austria, Belgium, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark, 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	Dried Garlic	<2%	China	
(Sugar Beet) (Sugar Beet) (Sugar Beet) (Sugar Beet) (Sugar Beet) (Cyprus, Croatia, Czech Republic, Denmark, 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	Thickener (Guar Gum)	<2%	Pakistan, India	
	Hickory Smoked Sunflower Oil (E330) (Sugar Beet) Austria, Belgi Cyprus, Cro Republic, Estonia, Finl Germany Hungary, Ir Latvia, L Luxembou Netherland Portugal, Slovakia, Slo Sweden, Uk Bolivia, Ru			
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Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<2%	Brazil
Natural Flavouring (E1518) (Rapeseed Oil, Sugar Beet)	<1%	UK
Smoke Flavouring (E551)	<1%	UK, Netherlands
Smoked Salt (E551)	<1%	UK
Colour (Paprika Extract (Rapeseed Oil)	<0.5%	India, UK, China, USA, Peru, Morocco, Spain
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Guar Gum	E412	Thickener
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Silicon Dioxide	E551	Anti Caking Agent
Comments:		

SECTION 5: NUTRITIONAL	SECTION 5: NUTRITIONAL INFORMATION		
Typical Values per 100g			
Energy (kJ)	1407kJ		
Energy (kcal)	332kcal		
Fat	1.9g		
Of which saturates	0.3g		
Carbohydrate	73.7g		
of which sugars	49.3g		
Fibre	3.8g		
Protein	2.3g		
Salt	11.58g		
Comments: As calculated by Nutricalc			

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

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Frozen: NA

SECTION 7: FREE FROM DATA		
CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E160c, E412, E330, E262ii, E551, Processing Aids E535, E551, E330, E392, E1518
Artificial Flavourings	Y Y	Smoke Flavouring
Natural Flavourings Preservatives	N T	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	Paprika Extract
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	N	
Rye/Oats/Barley/Spelt/Kamut Maize & Maize Derivatives	Y Y	Barley Malt Extract
		Starch, Modified Starch, Maltodextrin, Citric Acid,
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives exl. Oil Nut & Peanut Oil	N N	
Sesame Seeds	N N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Hickory Smoked
		Sunflower Oil, Rapeseed Oil in Natural Flavouring and Paprika Extract
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract
Mustard / Mustard Seeds /	N	
Mustard Derivatives	N I	
Celery / Celeriac	N N	
Kiwi Fruit Milk and Milk Derivatives	N N	
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Molluscs	N	
Lupin	Ν	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Starch, Modified Starch, Maltodextrin, Yeast Extract (<10ppm)
Animal Products: Dairy	Ν	
Animal Products: Eggs	Ν	
Animal Products: Shellfish	Ν	
Animal Products: Fish (Other)	Ν	
Animal Products: Beef &	Ν	
Derivatives		
Animal Products: Pork	Ν	
Animal Products: Lamb	Ν	
Animal products: Poultry	Ν	
Animal products: Other	Ν	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	Ν	May contain milk
Coeliacs	Ν	Barley Malt Extract
Lactose Intolerant	Ν	May contain milk

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

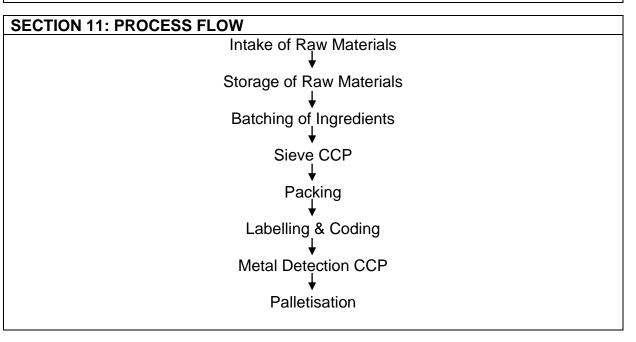
SECTION 9: DIRECTIONS FOR USE

Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.

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SECTION 10: STORAGE INSTRUCTIONS

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



SECTION 12: QUALITY CHECKS				
CHECK	FREQUENCY	PARAMETERS		
Weights	Per Tub/Pail/Sack	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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 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), 10kg- 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm). 20kg/25kg - Blue 125 Micron low density polyethylene sack, heat sealed (140g) (510 x 920mm)

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Inner Barcode: 2.5kg – 5032457700665, 10kg - 5032457307222

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), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2.5kg - 05032457612920

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 x 8 x9 Boxes per layer/10kg=12 per layer/20kg and 25kg=5 Sacks

Layers Per Pallet: 2.5kg – 3, 10kg– 4, 20kg/25kg – 5 Sacks

Cases Per Pallet: 2.5kg = 27, 10kg = 48, 20kg/25kg = 20 Sacks

SECTION 14: HEALTH A	ND 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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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	FOR CUSTOMER
Name Alan Owen	Name
Signed Position Head of Technical	Signed Position
Date 17.06.21	Date

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SECTION	SECTION 16: LIST OF AMENDMENTS					
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY			
18.07.19	01	New Product	C Joynson			
21.11.19	02	Update of countries of origin to sugar	Alan Owen			
13.01.20	03	Update of countries of origin	Alan Owen			
30.06.20	04	Update of countries of origin	Alan Owen			
17.06.21	05	Update of countries of origin	Alan Owen			

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TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

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Product Name: Rosemary and Garlic Glaze Product code: 29922 **Issue Date:** 17.06.21 Version Number: 03 Reason For Issue: Updated Country of Origin Weight: 2.5kg **Physical Properties Appearance:** Orange free flowing powder flecked with rosemary and parsley Aroma: Sweet with mild garlic and rosemary notes **Flavour:** Sweet with rich garlic and rosemary flavour

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg

Average Weight: PFM Only

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, Dried Garlic (10.5%), Modified Starch, Acids (Sodium Diacetate, Citric Acid), Rusk (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Salt, Dried Herbs (Rosemary (4.5%), Parsley), Yeast Extract (Yeast Extract, Salt), Natural Garlic Flavouring, Thickener (Guar Gum), Colour (Paprika Extract).

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<51%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana,
		Honduras, Ivory Coast, Jamaica, Kenya, Laos,

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					Madada	ascar, Malawi,
					•	bique, Nepal,
				1		, Panama, Peru
						n, Suriname,
						nd, Tanzania,
				~ /		nbia, UK.
Dried Garlic	<u> </u>		10.5	%		China
Modified Starch (Maize) (SO2 <10	-	sed Waxy	<9%	6	UK, Ita	aly, Hungary
Acids (Sodium Di (Maize))	acetate, Cit	tric Acid	<8%	6		China
Rusk (Wheat Flou	ur (Wheat F	Flour,	<7%	6	UK, USA,	Sweden, India,
Calcium Carbona	te, Iron, Nia	acin,				Netherlands,
Thiamin), Salt) (E	535, E503i	i, E504i)			Norwa	ay, Germany
Salt (E535)			<7%	6	U	K, China
Dried Herbs (Ros	emary (4.5	%),	<6%	6		nary – Egypt,
Parsley)	Parsley)					cco, Turkey sley - UK
Yeast Extract (Ye (SO2 <10ppm)	ast Extract	, Salt)	<3%	6		Brazil
Natural Garlic Fla Oil, SO2 <10ppm			<2%	6		, Sudan, UK, , Netherlands
Thickener (Guar (<1%	6		stan, India
Colour (Paprika E Oil)	Extract) (Ra	peseed	<0.5	%		a, China, USA, orocco, Spain
Rapeseed Oil (Pr	ocessing A	id) (E900)	<1%	6		erlands, France,
	Ŭ				•	ny, Hungary,
					•	ia, Romania,
						Serbia, Poland,
						public, Belgium,
					,	huania, Austria,
						, Denmark and
				her		Iruguay
Additive			E Num		FUNCTIO	on in product
Sodium Diacetate	;		E26			<u>Acid</u>
Paprika Extract Citric Acid			E160 E33			Colour Acid
Guar Gum			E33 E41		ті	nickener
			1-41	/	11	

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SECTION 5: NUTRITION	AL INFORMATION	
Typical Values per 100g		
Energy (kJ)	1505kJ	
Energy (kcal)	355kcal	
Fat	1.8g	
Of which saturates	0.5g	
Carbohydrate	76.5g	
of which sugars	51.4g	
Fibre	4.8g	
Protein	3.9g	
Salt	9.10g	
Comments:		
As calculated by Nutrical	;	

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E262ii, E330, E160c, E412, E170. Processing Aids E535, E414, E1518, E900, E503ii, E504i
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	Ν	May contain Sulphur
Artificial Preservatives	Ν	Dioxide
Natural Colours	Y	E160c – Paprika Extract
Artificial Colours	N	
MSG	Ν	
BHT/BHA	Ν	

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SECTION ID : Level 4 DOCUMENT TYP	E : Working Documer	 †		
TITLE: DRY SPECIFICATION				
Sweeteners		N		
Hydrolysed Vegetable Prote	ein l	N		
Wheat & Wheat Derivatives			Rusk	
Rye/Oats/Barley/Spelt/Kam				Standa Oitria
Maize & Maize Derivatives			vioainea S Acid	Starch, Citric
Soya & Soya Derivatives		N ľ	-CIU	
Genetically Modified Ingredi				
Nuts & Peanuts		N		
Nut & Peanut Derivatives ex	d. Oil	N		
Nut & Peanut Oil		N		
Sesame Seeds		N		
Seed Derivatives excl. Oil		N I		0.1
Seed Oil		F	Dil in Papr	Oil as g Aid, Rapeseed rika Extract and arlic Flavouring
Palm Oil		N '		
Pine Nuts / Kernels		N		
Yeast		Y	Yeast Extr	act
Mustard / Mustard Seeds / Mustard Derivatives	I	N		
Celery / Celeriac		N I		
Kiwi Fruit		N		
Milk and Milk Derivatives		N		
Molluscs Lupin				
Sulphur Dioxide/Sulphites (p		2 Y	Natural Ga	dified Starch, arlic Flavouring, act <10ppm
Animal Products: Dairy		N	-	• •
Animal Products: Eggs		N		
Animal Products: Shellfish		N		
Animal Products: Fish (Othe	-	N		
Animal Products: Beef &		N		
Derivatives				
Animal Products: Pork Animal Products: Lamb				
Animal products: Lamb Animal products: Poultry				
Animal products: Poulity Animal products: Other		N		
SUITABLE FOR:	I	•		
Vegetarians		Y		
Vegans		-	May conta	in Milk
¥		-		

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TITLE: DRY SPECIF	ICATION				
Coeliacs			N I	Rusk	

Ν

May contain Milk

SECTION 8: MICROBIOLOGICAL STANDARDS		
MAXIMUM		
< 100cfu/g		
Absent in 25g		
< 100 cfu/g		
< 10000 cfu/g		
< 100cfu/g		

SECTION 9: DIRECTIONS FOR USE

Lactose Intolerant

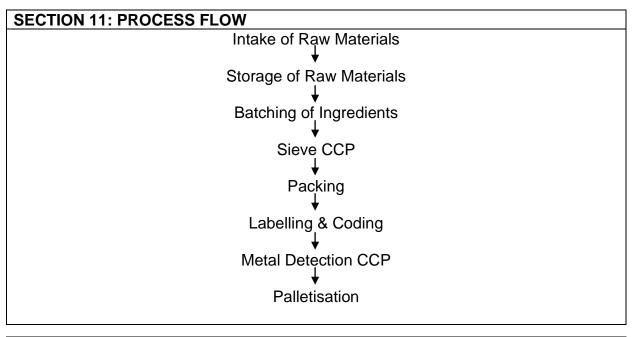
Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.

SECTION 10: STORAGE INSTRUCTIONS

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

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TITLE: DRY SPECIFICATION					



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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 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 - 5032457301961

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 - 05032457612869

Coding Details: (day) (month) (year) (batch)

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TITLE: DRY SPECIFICATION

(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 x 8 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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TITLE: DRY SPECIF	ICATION				

HANDLING	All MRC products should be used in a well-ventilated	
PRECAUTIONS	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	FOR CUSTOMER
Name Clare Joynson	Name
Signed	
Position Technical Co-ordinator	Signed
Date 17.06.21	Position
	Date

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SECTION 16: LIST OF AMENDMENTS				
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY	
29.05.20	01	New Product	C Joynson	
29.06.20	02	Updated Country of Origin	C Joynson	
17.06.21	03	Updated Country of Origin	C Joynson	

THE FLAVA PEOPLE

SECTION ID : Level 4 DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

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SECTION 1: PRODUCT TITLE Product Name: Oriental Salt & Pepper Glaze Product code: 29986 **Issue Date:** 12.02.21 Version Number: 01 Reason For Issue: New Product Weight: 2.5kg/10kg Physical Properties **Appearance:** Pale orange powder with visible cracked red chilli, black pepper and green parsley particulates **Aroma:** Oriental spice notes Flavour: Salty oriental spices with black pepper & chilli notes

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg /10kg

Average Weight: PFM only

SECTION 3: ALLERGEN ADVICE

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

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

Maltodextrin, Salt (16.5%), Sugar, Maize Starch, Cracked Black Pepper (6.5%), Ground Spices (Ginger (2%), Fennel, Star Anise, Cinnamon, Clove), Dried Onion, Dried Garlic, Cracked Red Chilli, Colours (Plain Caramel, Curcumin, Paprika Extract), Rapeseed Oil, Dried Parsley.

Ingredients	% Wt Range	Country of Origin
Maltodextrin (Maize) (SO2 <10ppm)	<37%	France, Turkey
Salt (E535)	16.5%	UK, China
Sugar (Cane or Beet) (SO2 <10ppm)	<16%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic,

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		Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania,
		Zambia, UK.
Maize Starch (SO2 <10ppm)	<9%	Belgium, France, Spain
Cracked Black Pepper	6.5%	Vietnam, Indonesia, India, Sri Lanka, Brazil, Malabar
Ground Spices (Ginger (2%), Fennel, Star Anise, Cinnamon, Clove)	<6%	Ginger & Fennel – India; Star Anise – China, Vietnam, India, UK, Cinnamon – Vietnam, Indonesia; Clove – Indonesia, Madagascar, Spain, Comores, Vietnam
Dried Onion (E551)	<5%	India, China
Dried Garlic	<5%	China
Cracked Red Chilli	<2%	India, Peru, China, South Africa, Malawi
Colours (Plain Caramel (Wheat – Glucose Syrup), Curcumin (E1520), Paprika Extract (Sunflower Oil))	<2%	Plain Caramel – UK, Curcumin - UK, India, Germany, Paprika Extract – UK, France, India, China, Belgium
Rapeseed Oil (E900)	<1%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
Dried Parsley	<1%	UK
Additivo		Function in product
Additive	E Number	Function in product
Curcumin	E100	Colour
Paprika Extract	E160c	Colour
Plain Caramel	E150a	Colour

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		·
Comments		
oominents.		

SECTION 5: NUTRITIONAL INFORMATION			
Typical Values per 100g			
Energy (kJ)	1379kJ		
Energy (kcal)	325kcal		
Fat	2.0g		
Of which saturates	0.3g		
Carbohydrate	71.8g		
of which sugars	19.6g		
Fibre	4.7g		
Protein	2.7g		
Salt	16.52g		
Comments: As calculated by Nutricalc			

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

removed

CONTAIN	IS:	PRESENT (Y/N)	COMMENTS
Additives		Yes	E100, E160c, E150a
			Processing Aids E535,
			E551, E1520, E900
Artificial Flavourings		No	
Natural Flavourings		No	
Preservatives		No	May contain Sulphur
Artificial Preservative	S	No	Dioxide
Natural Colours		Yes	Curcumin, Paprika Extract
			Plain Caramel
Artificial Colours		No	
MSG		No	
BHT/BHA		No	
Sweeteners		No	
Hydrolysed Vegetab	e Protein	No	

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Vaa	Chusses Cumum in Disin
res	Glucose Syrup in Plain Caramel - Further to EU
	reg 1169/2011 Annex II
	Wheat based dried
	glucose syrups are
	permanently exempted from the indication of
	wheat origin
No	wheat origin
-	Maize Starch, Maltodextrin
	Maize Starch, Maitodextill
-	
-	
-	
No	
Yes	Rapeseed Oil. Sunflower
	Oil in Paprika Extract
No	
No	
No	
No	
-	
-	
-	
-	
Yes	Sugar, Maize Starch,
No	Maltodextrin, <10ppm
No	
Y	1
	Yes No No No No No No Yes No No No No No No No No No No No No No

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Vegans	Ν	May contain milk
Coeliacs	Ν	May contain gluten
Lactose Intolerant	Ν	May contain milk

SECTION 8: MICROBIOLOGICAL STANDARDS		
MAXIMUM		
< 100cfu/g		
Absent in 25g		
< 100 cfu/g		
< 10000 cfu/g		
< 100cfu/g		

SECTION 9: DIRECTIONS FOR USE

Use at 6% 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

Intake of Raw Materials	
Storage of Raw Materials ↓	
Batching of Ingredients ↓	
Sieve CCP ↓	
Packing ↓	
Labelling & Coding	
Metal Detection CCP	
Palletisation	

Controlled Document when printed on Blue Paper



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SECTION ID : Level 4 DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

SECTION 12: QUALITY CHECKS				
CHECK	FREQUENCY	PARAMETERS		
Weights	Per Tub/Pail	Fill weights to specification		
Coding	Start of run & every 30	Clear, legible, correct		
_	minutes			
Seal	Start of run & every 30	Intact & clean		
	minutes			
Metal Detection	Start and end of run plus	1.5mm Fe, 2mm Non Fe,		
	every hour	2.5mm SS or 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). 10kg - Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm)

Inner Barcode: 2.5kg - 5032457703079

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). 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2.5kg - 05032457612685

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 Par Layer: (8 x 2 5kg x 0 Perce per layer) (10kg = 12)

Cases Per Layer: (8 x 2.5kg x 9 Boxes per layer) (10kg - 12)

Layers Per Pallet: (2.5kg - 3) (10kg - 4)

Cases Per Pallet: (2.5kg – 27) (10kg – 48)

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C Joynson

TITLE: DRY SPECIFICATION

SECTION 14: HEALTH A	ND 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
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	SECTION 15: APPROVAL				
FOR MRC	FOR CUSTOMER				
Name Clare Joynson	Name				
Signed					
Position Technical Co-Ordinator	Signed				
Date 12.02.21	Position				

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SECTION 16: LIST OF AMENDMENTS				
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY	
12.02.21	01	New Product	C Joynson	



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SECTION 1: PRODUCT TITLE

 Product Name: Tandoori Glaze

 Product code: 29941

 Issue Date: 07.06.21
 Version Number: 02

 Reason for Issue: Updated Countries of origin

 Weight: 2.5kg

 Physical Properties

 Appearance: Dull pink free flowing powder

 Aroma: Aromatic spice notes

 Flavour: Aromatic spices with a mild chilli heat

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: No

Country Of Origin: UK

Pack Weight: 2.5kg

Average Weight: PFM only

SECTION 3: ALLERGEN ADVICE

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

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

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

SECTION 4: INGREDIENT DECLARATION

Sugar, Maltodextrin, Salt, Maize Starch, Dried Garlic, Yeast Extract (Yeast Extract, Salt), Ground Spices (Black Pepper, Paprika, Coriander, Cumin, Ginger, Cardamom, Chilli Powder, Turmeric), Dried Onion, Butter Powder 72% Fat (Butter (**Milk**), Skimmed **Milk**), Whole **Milk** Powder, Colours (Beetroot Red, Paprika Extract, Carmine), Modified Maize Starch, Natural Flavourings, Thickener (Guar Gum).

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)		Angola, Australia,
		Barbados, Belize, Benin,
		Brazil, Burkina Faso,
		Colombia, Costa Rica,
	<29%	Dominican Republic,
		Ethiopia, Fiji, Guadeloupe,
		Guatemala, Guyana,
		Honduras, Ivory Coast,
		Jamaica, Kenya, Laos,

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		Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Maltodextrin (Maize) (SO2 <10ppm)	<17%	France, Turkey
Salt (E535)	<17%	UK, China
Maize Starch (SO2 <10ppm)	<9%	Belgium, France, Spain
Dried Garlic	<7%	China
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<6%	Brazil
Ground Spices (Black Pepper, Paprika (E392), Coriander, Cumin, Ginger, Cardamom, Chilli Powder, Turmeric)	<5%	Black Pepper – Vietnam, India, Indonesia, Sri Lanka, Brazil Paprika – Peru, Spain, China Coriander – India, Russia Cumin, Ginger, Turmeric - India Cardamom – India, Guatemala, Spain, Chilli Powder – India, China, Spain
Dried Onion (E551)	<4%	India, China
Butter Powder 72% Fat (Butter, (Milk), Skimmed Milk)		Germany, UK, France, Italy, Spain, Poland, Romania, Netherlands,
	<4%	Belgium, Greece, Portugal, Czech Republic Hungary, Sweden, Austria Bulgaria, Denmark, Finland, Slovakia, Ireland Lithuania, Slovenia, Latvia, Estonia, Cyprus, Luxembourg, Malta
Whole Milk Powder	<4%	Portugal, Czech Republic Hungary, Sweden, Austria Bulgaria, Denmark, Finland, Slovakia, Ireland Lithuania, Slovenia, Latvia, Estonia, Cyprus,
Whole Milk Powder Colours (Beetroot Red (E330 - Molasses), Paprika Extract (Sunflower Oil), Carmine (Maltodextrin – Potato) (Colour Cat N2))		Portugal, Czech Republic Hungary, Sweden, Austria Bulgaria, Denmark, Finland, Slovakia, Ireland Lithuania, Slovenia, Latvia, Estonia, Cyprus, Luxembourg, Malta

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Modified Waxy Maize) (SO2 <10ppm)		
Natural Flavourings (E471, E472e, E320, E551) (Rapeseed, Sunflower & Olive Oil) (Maize)	<1%	China, France, Brazil, Mexico, India, Germany, UK, South Africa, Peru, Italy, Spain, Japan USA, Chile, Indonesia, Sri Lanka, Vietnam, Ecuador, Belgium, Madagascar, Turkey, Guatemala, Canada, Morocco, Russia, Bulgaria, Ukraine, Egypt, Hungary, Honduras, El Salvador, Dominican Republic, Jamaica, Austria, Argentina, Taiwan
Thickener (Guar Gum)	<0.5%	Pakistan, India
Additive	E Number	Function in product
Beetroot Red	E162	Colour
Paprika Extract	E160c	Colour
Carmine (N2)	E120	Colour
Guar Gum	E412	Thickener
Comments:	<u> </u>	

SECTION 5: NUTRITION	AL INFORMATION	
Typical Values per 100g		
Energy (kJ)	1426kJ	
Energy (kcal)	337kcal	
Fat	4.1g	
Of which saturates	2.2g	
Carbohydrate	67.3g	
of which sugars	32.7g	
Fibre	3g	
Protein	5.9g	
Salt	17.06g	
Comments:		
As calculated by Nutrical	;	

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SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA				
CONTAINS:	PRESENT (Y/N)	COMMENTS		
Additives	Y	E162, E160c, E120, E412 Processing Aids E535, E330, E471, E472e, E320, E551, E392		
Artificial Flavourings	Ν			
Natural Flavourings	Y			
Preservatives	Ν	May contain Sulphur		
Artificial Preservatives	Ν	Dioxide		
Natural Colours	Y	E162, E160c, E120		
Artificial Colours	Ν			
MSG	Ν			
BHT/BHA	Y	E320 in Natural Flavouring		
Sweeteners	N			
Hydrolysed Vegetable Protein	N			
Wheat & Wheat Derivatives	N			
Rye/Oats/Barley/Spelt/Kamut	N			
Maize & Maize Derivatives	Y	Maltodextrin, Maize Starch, Modified maize Starch, Natural Flavourings		
Soya & Soya Derivatives	Ν			
Genetically Modified Ingredients	Ν			
Nuts & Peanuts	Ν			
Nut & Peanut Derivatives exl. Oil	N			
Nut & Peanut Oil	N			
Sesame Seeds	N			
Seed Derivatives excl. Oil	N			
Seed Oil	Y	Sunflower Oil in Paprika Extract, Rapeseed & Sunflower Oil in Natural Flavourings		
Palm Oil	Ν	_		
Pine Nuts / Kernels	Ν			
Yeast	Y	Yeast Extract		

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NID: Level 4 DOCUMENT TYPE : Wo	rking Document			
E: DRY SPECIFICATION				
Mustard / Mustard Seeds /	N			
Mustard Derivatives				
Celery / Celeriac	N			
Kiwi Fruit	N			
Milk and Milk Derivatives	Y	F	Butter Pow	vder, Whole Milk
			Powder	
Molluscs	N	-		
Lupin	N			
Sulphur Dioxide/Sulphites (ppm)	Y	5	Sugar, Ma	ize Starch,
			U	in, Modified
		Ν	Maize Star	rch, Yeast
			Extract <1	•
Animal Products: Dairy	Y	E	Butter Pow	vder, Whole Milk
		F	Powder	
Animal Products: Eggs	N			
Animal Products: Shellfish	N			
Animal Products: Fish (Other)	N			
Animal Products: Beef &	N			
Derivatives				
Animal Products: Pork	N			
Animal Products: Lamb	N			
Animal products: Poultry	N		. .	
Animal products: Other	Y		Carmine	
SUITABLE FOR:				
Vegetarians	N		Carmine	
Vegans	N		,	Butter Powder,
			Nhole Milk	
Coeliacs	N		May conta	
Lactose Intolerant	N			vder, Whole Milk
		F	Powder	

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

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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

SECTION 11: PROCESS FLOW	
Intake of Raw Materials	
★	
Storage of Raw Materials	
\checkmark	
Batching of Ingredients	
↓	
Sieve CCP	
Packing	
Labelling & Coding	
\checkmark	
Metal Detection CCP	
↓	
Palletisation	

SECTION 12: QUALITY CHECKS				
CHECK	CHECK FREQUENCY			
Weights	Per Tub	Fill weights to specification		
Coding	Start of run & every 30 minutes	Clear, legible, correct		
Seal	Start of run & every 30 Intact & clean minutes			
Metal Detection	Start and end of run plus every hour	1.5mm Fe, 2mm Non-Fe, 2.5mm SS or 1.8mm Fe, 2mm Non Fe, 2.5mm SS		

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TITLE: DRY SPECIFICATION

SECTION 13: PACKAGING STANDARDS

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

Inner Barcode: 2.5kg - 5032457302753

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 - 05032457613286

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

Cases Per Layer: 8 x (2.5kg) x 9 Boxes per layer

Layers Per Pallet: 2.5kg – 3

Cases Per Pallet: 2.5kg = 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.	

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TITLE: DRY SPECIFICATION

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	FOR CUSTOMER
Name Clare Joynson	Name
Signed Position Technical Co-ordinator	Signed Position
Date 07.06.21	Date

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SECTION '	SECTION 16: LIST OF AMENDMENTS			
DATE	ISSUE N	UMBER	REASON FOR ISSUE	APPROVED BY
12.02.21	01	1	New Product	C Joynson
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07.06.21	02	Updated Countries of origin	C Joynson	
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TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE Product Name: Sweet Chilli & Lime Coater Product code: 28731 Version Number: 02 **Issue Date:** 17.06.21 Reason For Issue: Updated Countries of Origin Weight: 2.5kg **Physical Properties Appearance:** Sandy orange crumb with flecks of dried onion, dried green pepper, cracked red chilli and parsley Aroma: Zesty lime Flavour: Sweet and savoury notes with a chilli kick and fresh lime flavour

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg

Average Weight: 2.5kg on PFM Line

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

Breadcrumb (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast), Sugar, Salt, Acids (Citric Acid, Malic Acid), Dried Onion, Dried Garlic, Spices (Cracked Red Chilli (2%), Cayenne), Dried Green Bell Pepper, Yeast Extract, Dried Parsley, Natural Lime Flavouring, Colours (Curcumin, Paprika Extract), Natural Jalapeno Flavouring.

Ingredients	% Wt Range	Country of Origin
Breadcrumb (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast) (E535)	<50%	UK, USA, Sweden, India, China, Netherlands

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TITLE: DRY SPECIFICATION

Sugar (Cane or Beet) (SO2 <10ppm)	<26%	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.
Salt (E535)	<10%	UK, China
Acids (Citric Acid (Maize), Malic Acid)	<5%	China
Dried Onion (E551)	<5%	India, Egypt, China
Dried Garlic	<3%	China
Spices (Cracked Red Chilli (2%),	<3%	Cracked Red Chilli – India,
Cayenne)		Peru, China, South Africa, Malawi, Cayenne – India, China, Spain
Dried Green Bell Pepper	<2%	China
Yeast Extract (SO2 <10ppm)	<2%	Brazil
Dried Parsley	<2%	UK
Natural Lime Flavouring	<0.5%	UK, Mexico
Colours (Curcumin (E1520), Paprika Extract (Sunflower Oil))	<0.5%	Curcumin – UK, India, Germany, Paprika Extract - UK, India, China, France, Belgium
Natural Jalapeno Flavouring (Sunflower Oil)	<0.5%	Netherlands, UK, France, Belgium, Germany, Hungary, USA, China, Malaysia, India.
Rapeseed Oil (Processing Aid) (E900)	<2%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay

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TITLE: DRY SPECIFICATION

Additive	E Number	Function in product
Citric Acid	E330	Acid
Malic Acid	E296	Acid
Paprika Extract	E160c	Colour
Curcumin	E100	Colour
Calcium Carbonate	E170	Statutory fortification
Comments:		

SECTION 5: NUTRITIONAL INFORMATION		
Typical Values per 100g		
Energy (kJ)	1519kJ	
Energy (kcal)	359kcal	
Fat	2.7g	
Of which saturates	0.3g	
Carbohydrate	70.8g	
of which sugars	29.7g	
Fibre	4.3g	
Protein	8.1g	
Salt	10.02g	
Comments:		
As calculated by Nutricalc		

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

S: PRESENT (Y/N)	COMMENTS
Y	E330, E296, E160c, E100
	E170, Processing Aids
	E535, E1520, E900, E551
N	
Y	
N	May contain Sulphur
Ν	Dioxide
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Animal products: Poultry	Ν	
Animal products: Other	Ν	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	Ν	May contain milk
Coeliacs	Ν	Breadcrumb
Lactose Intolerant	Ν	May contain milk

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

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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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TITLE: DRY SPECIFICATION						
SECTION 11: PROCESS FLOW						
Intake of Raw Materials						



SECTION 12: QUALITY CHECKS				
CHECK	FREQUENCY	PARAMETERS		
Weights	Per Tub	Fill weights to specification		
Coding	Start of run & every 30	Clear, legible, correct		
<u> </u>	minutes			
Seal	Start of run & every 30	Intact & clean		
	minutes			
Metal Detection	Start and end of run plus	1.5mm Fe, 2mm Non Fe,		
	every hour	2.5mm SS or 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 - 5032457402460



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DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

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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 - 05032457613163

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 x 8 x 9 Boxes per layer

Layers Per Pallet: 3

Cases Per Pallet: 27

SECTION 14: HEALTH A	ND 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.

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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	FOR CUSTOMER
Name Clare Joynson	Name
Signed Journal Co-Ordinator Date 17.06.21	Signed Position
	Date

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SECTION	SECTION 16: LIST OF AMENDMENTS				
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY		
18.07.19	01	New Product	C Joynson		
14.01.20	02	Updated Countries of Origin	C Joynson		

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17.06.21	03	Updated Countries of Origin	C Joynson
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TITLE: DRY SPECIF	ICATION				

SECTION 1: PRODUCT TITLE

Product Name: Thai Glaze Product code: 29949 Issue Date: 17.06.21 Version Number: 02 Reason For Issue: Updated Countries of origin Weight: 2.5kg 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: PFM Only

SECTION 3: ALLERGEN ADVICE

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

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,

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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)<20%Starch (Maize & Pregelatinised Maize) (SO2 <10ppm)<14%Salt (E535)<11%Salt (E535)<11%Dried Onion (E551)<5%Dried Garlic<5%Acids (Sodium Diacetate, Citric Acid (Maize), Lactic Acid, Calcium Lactate) (E551)<5%Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)<3%Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)<3%			Ethiopia, Fiji, Guadeloupe, Guatemala,		
Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion 			Guyana, Honduras, Ivory		
Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion Suriname, Swaziland, Tanzania, Zambia, UK.Maltodextrin (Maize) (SO2 <10ppm)<20%France, TurkeyStarch (Maize & Pregelatinised Maize) (SO2 <10ppm)					
Nepal, Nicaragua, Panama, Peru, Reunion Suriname, Swaziland, Tanzania, Zambia, UK.Maltodextrin (Maize) (SO2 <10ppm)<20%France, TurkeyStarch (Maize & Pregelatinised Maize) (SO2 <10ppm)					
Panama, Peru, Reunion Suriname, Swaziland, Tanzania, Zambia, UK.Maltodextrin (Maize) (SO2 <10ppm)<20%France, TurkeyStarch (Maize & Pregelatinised Maize) (SO2 <10ppm)			•		
Suriname, Swaziland, Tanzania, Zambia, UK.Maltodextrin (Maize) (SO2 <10ppm)					
Tanzania, Zambia, UK.Maltodextrin (Maize) (SO2 <10ppm)<20%France, TurkeyStarch (Maize & Pregelatinised Maize) (SO2 <10ppm)					
Maltodextrin (Maize) (SO2 <10ppm)<20%France, TurkeyStarch (Maize & Pregelatinised Maize) (SO2 <10ppm)					
Starch (Maize & Pregelatinised Maize) (SO2 <10ppm)<14%Netherlands, France, Spain BelgiumSalt (E535)<11%	Maltodextrin (Maize) (SO2 <10ppm)	<20%			
Maize) (SO2 <10ppm)<14%Spain BelgiumSalt (E535)<11%					
Salt (E535)<11%UK, ChinaSpices (Cayenne (2%), Cumin (2%), Ginger)<6%	· · · · · · · · · · · · · · · · · · ·	<14%			
Ginger)Spain, Cumin & Ginger - IndiaDried Onion (E551)<5%		<11%	· · · · · · · · · · · · · · · · · · ·		
Dried Onion (E551)<5%IndiaDried Garlic<5%	Spices (Cayenne (2%), Cumin (2%),	<6%	Cayenne – India, China,		
Dried Onion (E551)<5%India, ChinaDried Garlic<5%	Ginger)		Spain, Cumin & Ginger -		
Dried Garlic<5%ChinaAcids (Sodium Diacetate, Citric Acid (Maize), Lactic Acid, Calcium Lactate) (E551)<5%			India		
Acids (Sodium Diacetate, Citric Acid (Maize), Lactic Acid, Calcium Lactate) (E551)<5%Sodium Diacetate – China; Citric Acid – China; Lactic Acid & Calcium Lactate – NetherlandsYeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	· · · · · · · · · · · · · · · · · · ·				
(Maize), Lactic Acid, Calcium Lactate) (E551)China; Citric Acid – China; Lactic Acid & Calcium Lactate – NetherlandsYeast Extract (Yeast Extract, Salt) (SO2 <10ppm)					
(E551)China; Lactic Acid & Calcium Lactate – NetherlandsYeast Extract (Yeast Extract, Salt) (SO2 <10ppm)		<5%			
Calcium Lactate – NetherlandsYeast Extract (Yeast Extract, Salt) (SO2 <10ppm)					
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)<3%NetherlandsDried Herbs (Parsley, Coriander Leaf)<1%	(E551)		-		
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)<3%BrazilDried Herbs (Parsley, Coriander Leaf)<1%					
(SO2 <10ppm)Dried Herbs (Parsley, Coriander Leaf)<1%		00/			
Natural Flavourings (E551, E414, E1520) (Maize/Potato)<1%Leaf - EgyptNatural Flavourings (E551, E414, E1520) (Maize/Potato)<1%		<3%	Brazil		
Natural Flavourings (E551, E414, E1520) (Maize/Potato)<1%UK, China, USA, Germany, South Africa, Madagascar, France, PolandColour (Paprika Extract) (Rapeseed Oil)<0.5%	Dried Herbs (Parsley, Coriander Leaf)	<1%	Parsley – UK; Coriander		
E1520) (Maize/Potato)Germany, South Africa, Madagascar, France, PolandColour (Paprika Extract) (Rapeseed Oil)<0.5%			Leaf - Egypt		
Madagascar, France, PolandColour (Paprika Extract) (Rapeseed<0.5%	Natural Flavourings (E551, E414,	<1%			
Colour (Paprika Extract) (Rapeseed Oil)<0.5%UK, India, China, USA, Peru, Morocco, Spain	E1520) (Maize/Potato)		Germany, South Africa,		
Colour (Paprika Extract) (Rapeseed Oil)<0.5%UK, India, China, USA, Peru, Morocco, Spain			U		
Oil) Peru, Morocco, Spain					
		<0.5%			
Natural Lemongrass Flavouring <0.5% India	/	0 = 0/			
	Natural Lemongrass Flavouring	<0.5%	India		
Additive E Number Function in product	Additive	E Number	Function in product		
Sodium Diacetate E262ii Acid	Sodium Diacetate	E262ii	Acid		
Citric Acid E330 Acid	Citric Acid	E330	Acid		
Lactic Acid E270 Acid	Lactic Acid	E270	Acid		
Calcium Lactate E327 Acid	Calcium Lactate	E327	Acid		

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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 Nutrical	2		

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

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
Natural Colours	Yes	Paprika Extract
Artificial Colours	No	
MSG	No	
BHT/BHA	No	

Reason for Change: New logo added and egg F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs removed

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THE FLAVA PEOPLE	Document ID QMS 2.32	DATE 31 May	2016	Revision 12	Page 4 of 9	APPROVED C Joynson	
SECTION ID : Level 4	DOCUMENT TYP	PE : Work	ing Document				
TITLE: DRY SPECIFICATION							
Sweeteners Hydrolysed Wheat & W Rye/Oats/B Maize & Ma Soya & Soy Genetically Nuts & Pea Nut & Pean	No No No Yes No No No	С	tarch, Mal itric Acid, lavourings	Natural			
Nut & Peanut Oil Sesame Seeds Seed Derivatives excl. Oil Seed Oil		No No No Yes		apeseed (xtract	Oil in Paprika		
Palm Oil Pine Nuts / Kernels Yeast Mustard / Mustard Seeds / Mustard Derivatives Celery / Celeriac		No No Yes No No	Y	east Extra	ict		
Kiwi Fruit Milk and Mi Molluscs Lupin	lk Derivatives	nan)	No No No No Yes	S	ugar, Star	ch.	
Sulphur Dioxide/Sulphites (ppm) Animal Products: Dairy		No	N	laltodextrir xtract <10	n, Yeast		
Animal Proc Animal Proc	ducts: Eggs ducts: Shellfish ducts: Fish (Othe ducts: Beef &	ər)	No No No No				
Derivatives Animal Products: Pork Animal Products: Lamb Animal products: Poultry Animal products: Other SUITABLE FOR:			No No No No				
Vegetarians			Yes				

	QUALITY						
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Vegans	No	May contain milk
Coeliacs	No	May contain gluten
Lactose Intolerant	No	May contain milk

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

SECTION 9: DIRECTIONS FOR USE

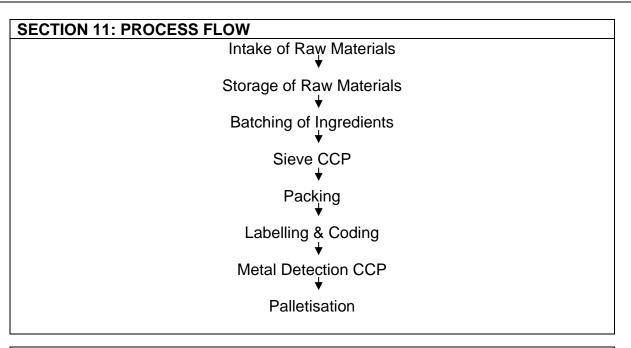
Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption

SECTION 10: STORAGE INSTRUCTIONS

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

Reason for Change: New logo added and egg	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
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SECTION ID : Level 4	DOCUMENT TYPE : Working Document						
TITLE: DRY SPECIFICATION							



SECTION 12: QUALITY CHECKS					
CHECK	FREQUENCY	PARAMETERS			
Weights	Per Tub	Fill weights to			
Coding	Start of run & every 30	specification			
	minutes	Clear, legible, correct			
Seal	Start of run & every 30				
	minutes	Intact & clean			
Metal Detection	Start and end of run plus				
	every hour	1.5mm Fe, 2mm Non Fe,			
		2.5mm SS or 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

Reason for Change: New logo added and egg	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
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SECTION ID : Level 4	DOCUMENT TYPE : Working Document				
TITLE: DRY SPECIFICATION					

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 (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.				

Reason for Change: New logo added and egg	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs
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TITLE: DRY SPECIFICATION					

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	FOR CUSTOMER
Name Clare Joynson	Name
Signed Joyne Position Technical Co-ordinator Date 17.06.21	Signed Position
	Date

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SECTION	SECTION 16: LIST OF AMENDMENTS						
DATE	DATE ISSUE NUMBER REASON FOR ISSUE APPROVED BY						

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TITLE: DRY SPECIFICATION					

11.06.20	01	New Product	C Joynson
17.06.21	02	Updated Countries of origin	C Joynson

Reason for Change: New logo added and egg removed	F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

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TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Sticky Maple Flavour GlazeProduct code: 29353Issue Date: 17.06.21Version Number: 04Reason For Issue: Updated Countries of OriginWeight: 2.5kg / 20kgPhysical PropertiesAppearance: Golden brown powder with visible parsley.Aroma: Sweet with smoky maple and spice notes.Flavour: Sweet with smoky maple and spice notes.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg / 1 x 20kg sack

Average Weight: PFM Only

SECTION 3: ALLERGEN ADVICE

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

May contain traces of: Gluten, Soya, Milk, Celery, Mustard, Sulphur Dioxide - Only on 2.5kg, 20kg sacks made on a Monday after full wet clean down – No alibi labelling

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

SECTION 4: INGREDIENT DECLARATION

Sugar, Modified Starch, Demerara Sugar, Salt, Acids (Sodium Diacetate, Citric Acid), Colours (Plain Caramel, Curcumin, Paprika Extract), Dried Garlic (3%), Dried Onion (3%), Dried Tomato (2%), Thickener (Guar Gum), Yeast Extract (Yeast Extract, Salt), Natural Flavourings, Dried Parsley, Hickory Smoked Sunflower Oil, Smoke Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (SO2 <10ppm) (Cane or Beet)	<48%	Angola, Australia,
		Barbados, Belize, Benin,
		Brazil, Burkina Faso,
		Colombia, Costa Rica,
		Dominican republic,
		Ethiopia, Fiji, Guadeloupe,
		Guatemala, Guyana,

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		Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Modified Starch (Maize & Modified Waxy Maize) (SO2 <10ppm)	<17%	Hungary, Belgium, France, Spain, UK, Italy
Demerara Sugar (Cane or Beet) (SO2 <10ppm)	<8%	Cuba, Guyana, Guadeloupe, Guatemala, Paraguay, Argentina, Malawi, Mauritius, Swaziland, Mozambique, Algeria, India, Dubai, Belgium, France, Italy, Netherlands, Portugal, Spain, UK.
Salt (E535)	<7%	UK, China
Acids (Sodium Diacetate, Citric Acid (Maize))	<6%	China
Colours (Plain Caramel (Wheat – Glucose Syrup), Curcumin (E1520), Paprika Extract (Sunflower Oil)	<4%	Plain Caramel – UK, Curcumin - UK, India, Germany, Paprika Extract – China, India, UK, France, Belgium
Dried Garlic	3%	China
Dried Onion (E551)	3%	India, China
Dried Tomato (E551)	2%	Spain, Germany, Portugal
Thickener (Guar Gum)	<2%	Pakistan, India
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<2%	Brazil
Natural Flavourings (E422, E1520) (Rapeseed Oil)	<1%	UK, Germany, France, China, USA, Spain, Nigeria, Cameroon, South Africa, Madagascar, India, Ghana, Ivory Coast, Belgium, El Salvador, Peru.
Dried Parsley	<0.5%	UK
Hickory Smoked Sunflower Oil (E330)	10.070	Austria, Belgium, Bulgaria,
(Sugar Beet)	<0.5%	Cyprus, Croatia, Czech Republic, Denmark,

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				Estonia, I	Finland, France,
				Germa	any, Greece,
				Hungary	/, Ireland, Italy,
					a, Lithuania,
					bourg, Malta,
					ands, Poland,
					al, Romania,
					Slovenia, Spain,
					United Kingdom, , Bolivia, Russia,
				•	frica, Ukraine,
					Jruguay
Smoke Flav	ouring (E551)		<0.5%		Netherlands
Silicon Diox	tide (Processing	Aid)	<0.5%	G	Bermany
Additive			E Number	Functio	on in product
Citric Acid			E330		Acid
Sodium Dia	cetate		E262ii		Acid
Paprika Ext			E160c		Colour
Plain Caran	nel		E150a		Colour
Curcumin			E100		Colour
			E 4 4 0		

SECTION 5: NUTRITION	NAL INFORMATION	
Typical Values per 100g		
Energy (kJ)	1483kJ	
Energy (kcal)	349Kcal	
Fat	0.5g	
Of which saturates	0.1g	
Carbohydrate	81.9g	
of which sugars	61.9g	
Fibre	2.5g	
Protein	1.8g	
Salt	7.88g	

Guar Gum

Silicon Dioxide

Comments:

E412

E551

Thickener

Processing Aid

	Controlled Decomposition projected on Dive Denser
removed	
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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	Y	E160c, E100, E330, E262ii, E412, E551, E150a. (Processing Aids E535, E1520, E551, E330, E422)
Artificial Flavourings	Y	Smoke Flavouring
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	Plain Caramel, Paprika Extract, Curcumin
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Glucose Syrup in Plain Caramel - Further to EU reg 1169/2011 Annex II Wheat based dried glucose syrups are permanently exempted from the indication of wheat origin
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Modified Starch, Citric Acid
Soya & Soya Derivatives	N	

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			1		
	Modified Ingredie	nts	N		
Nuts & Pea			N		
	ut Derivatives exl.	Oil	N		
Nut & Pean			N		
Sesame Se			N		
	eed Derivatives excl. Oil		N		
Seed Oil				Oil in Papr	Oil. Sunflower rika Extract. Oil in Natural
Palm Oil			N		
Pine Nuts /	Kernels		N		
Yeast			-	Yeast Extr	act
Mustard / M Mustard De	lustard Seeds / rivatives		N		
Celery / Ce	leriac		N		
Kiwi Fruit			N		
	lk Derivatives		N		
Molluscs			N		
Lupin			N		
Sulphur Dic	oxide/Sulphites (pp	om)			merara Sugar, Starch, Yeast Oppm
					oppin
Animal Prod	ducts: Dairy		Ν		

Animal Products: Dairy	Ν	
Animal Products: Eggs	Ν	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	Ν	
Animal Products: Beef &	Ν	
Derivatives		
Animal Products: Pork	Ν	
Animal Products: Lamb	Ν	
Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk (2.5kg)
Coeliacs	N	May contain gluten (2.5kg)
Lactose Intolerant	Ν	May contain milk (2.5kg)

	SECTION 8: MICROBIOLOGICAL STANDARDS			
	TEST		MAXIMUM	
	ESHERICHIA COLI		< 100cfu/g	

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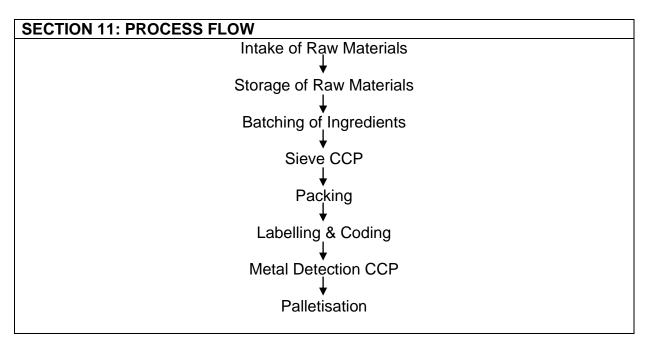
SALMONELLA	Absent in 25g
STAPH AUREUS	< 100 cfu/g
B CEREUS	< 10000 cfu/g
CL PERFRINGENS	< 100cfu/g

SECTION 9: DIRECTIONS FOR USE

Use at 8-10% on meat products 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



SECTION 12: QUALITY CHECKSCHECKFREQUENCYPARAMETERS

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TITLE: DRY SPECIFICATION					

Weights	Per Tub / Per Sack	Fill weights to specification	
Coding	Start of run & every 30	Clear, legible, correct	
	minutes		
Seal	Start of run & every 30	Intact & clean	
	minutes		
Metal Detection	Start and end of run plus	1.5mm Fe, 2mm Non Fe,	
	every hour	2.5mm SS or 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) 20kg sack - Blue Food Grade bottom weld low density polyethylene sack, heat sealed (140g) (510 x 920mm)

Inner Barcode: 2.5kg - 5032457302937

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: 05032457613040

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 - 8 x 2.5kg x 9 Boxes per layer, 20kg sack - 5

Layers Per Pallet: 2.5kg – 3, 20kg - 5

Cases Per Pallet: 2.5kg – 27, 20kg - 25

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	

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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 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 15: APPROVAL	
FOR MRC	FOR CUSTOMER
Name Clare Joynson	Name
Jognak	Signed
Signed	Position
Position Technical Co-ordinator	Date
Date 17.06.21	

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SECTION	SECTION 16: LIST OF AMENDMENTS				
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY		
16.07.19	01	New Product	C Joynson		
28.01.20	02	Updated Countries of origin	C Joynson		
30.06.20	03	Updated Countries of origin	C Joynson		
17.06.21	04	Updated Countries of origin	C Joynson		

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SECTION ID : Level 4	DOCUMENT TYP	E: Working Documen	t		
TITLE: DRY SPECIFICATION					

SECTION 1: PRODUCT TITLE	
Product Name: Peppersteak Coater	
Product code: 28722	
Issue Date: 17.06.21	Version Number: 04
Reason For Issue: Updated Countries of Origin	
Weight: 2kg/10kg	
Physical Properties	
Appearance: Coarse orange crumb with visible part	iculates
Aroma: Savoury with pepper and lemon notes	
Flavour: Savoury with pepper and lemon notes	

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2kg/10kg

Average Weight: PFM Only

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

Breadcrumb (Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast), Salt, Sugar, Spices (Black Pepper (7%), Paprika, Cracked Red Chilli), Dried Onion (4%), Dried Garlic (4%), Acid (Citric Acid), Dried Tomato, Dried Parsley, Yeast Extract, Colour (Paprika Extract and Natural Rosemary Flavouring), Natural Flavourings.

Ingredients	% Wt Range	Country of Origin
Breadcrumb (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast) (E535)	<42%	UK, USA, Sweden, India, China, Netherlands

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TITLE: DRY SPECIFICATION

Salt (E535)	<20%	UK, China
Sugar (Cane or Beet) (SO2 <10ppm)	<15%	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.
Spices (Black Pepper (7%), Paprika (E392), Cracked Red Chilli)	<10%	Black Pepper – Vietnam, Indonesia, India, Sri Lanka, Brazil, Malabar; Columbia, Paprika – Peru, Spain, China; Cracked Red Chilli – India, Peru, China, South Africa, Malawi
Dried Onion	4%	India, China, Egypt
Dried Garlic	4%	China
Acid (Citric Acid) (Maize)	<4%	China
Dried Tomato	<3%	China
Dried Parsley	<1%	UK
Yeast Extract (SO2 <10ppm)	<1%	Brazil
Colour (Paprika Extract and Natural Rosemary Flavouring) (E306) (Rapeseed Oil)	<0.5%	UK, France, India, China, USA
Natural Flavourings (Rapeseed Oil)(E551, E320, E1518) (Maize)	<0.5%	China , France , Brazil , Mexico , India , Germany , UK , South Africa, Peru, Italy, Spain, Japan, USA
Rapeseed Oil (Processing Aid) (E900)	<0.5%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria,

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TITLE: DRY SPECIFICATION

		Australia, Denmark and Uruguay
Additive	E Number	Function in product
Citric Acid	E330	Acid
Paprika Extract	E160c	Colour
Calcium Carbonate	E170	Statutory fortification
Comments:		•

SECTION 5: NUTRITIONAL INFORMATION					
Typical Values per 100g	Typical Values per 100g				
Energy (kJ)	1333kJ				
Energy (kcal)	314kcal				
Fat	2.2g				
Of which saturates	0.4g				
Carbohydrate	60.5g				
of which sugars	19.8g				
Fibre	5.7g				
Protein	7.9g				
Salt	19.93g				
Comments: As calculated by Nutrical					

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	Y	E330, E160c, E170, E392
		Processing Aids E535,
		E900, E320, E551, E1518,
		E392
Artificial Flavourings	N	
Natural Flavourings	Y	

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· · · · · · · · · · · · · · · · · · ·		
Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	Paprika Extract
Artificial Colours	N	
MSG	Ν	
BHT/BHA	Y	E320 in Natural
		Flavourings
Sweeteners	Ν	5
Hydrolysed Vegetable Protein	Ν	
Wheat & Wheat Derivatives	Ŷ	Wheat Flour in
	•	Breadcrumb
Rye/Oats/Barley/Spelt/Kamut	Ν	Dicadorumb
Maize & Maize Derivatives	Y	Citric Acid, Natural
	I	
Sova & Sova Dorivativas	V	Flavouring
Soya & Soya Derivatives	Y	E306 in Paprika Extract is
		derived from IP Soybean -
		Not declarable as not
		considered allergenic
		according to Annex II of
		EC Reg 1169/2011
Genetically Modified Ingredients	Ν	
Nuts & Peanuts	Ν	
Nut & Peanut Derivatives exl. Oil	Ν	
Nut & Peanut Oil	Ν	
Sesame Seeds	Ν	
Seed Derivatives excl. Oil	Ν	
Seed Oil	Y	Rapeseed Oil as
		Processing Aid, Rapeseed
		Oil in Paprika Extract,
		Natural Flavourings
Palm Oil	Ν	rtatular riavourings
Pine Nuts / Kernels	N	
Yeast	Y	Voast Extract Broaderumh
		Yeast Extract, Breadcrumb
Mustard / Mustard Seeds /	N	
Mustard Derivatives		
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	Ν	
Lupin	Ν	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Yeast Extract
		<10ppm
Animal Products: Dairy	Ν	
Animal Products: Eggs	Ν	
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Animal Products: Shellfish	N	
Animal Products: Fish (Other)	Ν	
Animal Products: Beef &	Ν	
Derivatives		
Animal Products: Pork	Ν	
Animal Products: Lamb	Ν	
Animal products: Poultry	Ν	
Animal products: Other	Ν	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	Ν	May contain milk
Coeliacs	Ν	Breadcrumb
Lactose Intolerant	Ν	May contain milk

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

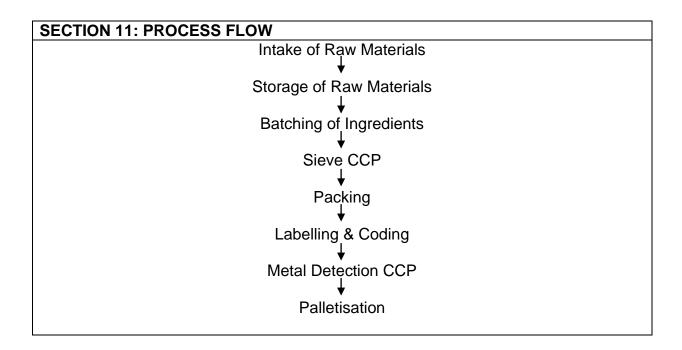
SECTION 9: DIRECTIONS FOR USE
Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook
thoroughly before consumption.

SECTION 10: STORAGE INSTRUCTIONS

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

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TITLE: DRY SPECIF	ICATION					



SECTION 12: QUALITY CHECKS					
CHECK	FREQUENCY	PARAMETERS			
Weights	Per Tub/Pail	Fill weights to specification			
Coding	Start of run & every 30	Clear, legible, correct			
_	minutes	_			
Seal	Start of run & every 30	Intact & clean			
	minutes				
Metal Detection	Start and end of run plus	1.5mm Fe, 2mm Non Fe,			
	every hour	2.5mm SS or 1.8mm Fe,			
		2mm Non Fe, 2.5mm SS			

SECTION 13: PACKAGING STANDARDS Inner Packaging Description: 2kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm), 25kg Blue Food Grade 50mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: 2kg - 5032457700726, 10kg - 5032457402286

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DOCUMENT TYPE : Working Document TITLE: DRY SPECIFICATION

> **Outer Packaging Description:** 2kg Polypropylene Co-Polymer tub and lid (140g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2kg - 05032457612746

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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: 2kg x 8 x 9 Boxes per layer / 10kg = 12 per layer

Layers Per Pallet: 2kg – 3, 10kg – 4

Cases Per Pallet: 2kg = 27, 10kg = 48

SECTION 14: HEALTH A	ND 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.

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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	FOR CUSTOMER		
Name Clare Joynson	Name		
Signed			
Position Technical Co-ordinator	Signed		
Date 17.06.21	Position		
	Date		

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SECTION	SECTION 16: LIST OF AMENDMENTS			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY	
18.07.19	01	New Product	C Joynson	
13.01.20	02	Updated Countries of Origin	C Joynson	
03.07.20	03	Updated Countries of Origin	C Joynson	

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17.06.21 0	4 Updated Countries of Origin	C Joynson
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SECTION 1: PRODUCT TITLE	
Product Name: Lemon Pepper Coater	
Product code: 28723	
Issue Date: 17.06.21	Version Number: 03
Reason For Issue: Updated Countries of	Origin
Weight: 2kg	
Physical Properties	
Appearance: Light cream powder with he	rb flecks
Aroma: Sweet with citrus lemon notes	
Flavour: Sweet with citrus lemon notes	

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2kg

Average Weight: 2kg on PFM Line

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 Breadcrumb (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast), Sugar, Salt, Black Pepper (8%), Acids (Citric Acid, Sodium Diacetate), Dried Tomato, Natural Flavouring, Yeast Extract, Dried Parsley, Natural Lemon Flavouring.

Ingredients	% Wt Range	Country of Origin
Breadcrumb (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast) (E535)	<46%	UK, USA, Sweden, India, China, Netherlands
Sugar (Cane or Beet) (SO2 <10ppm)	<29%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso,

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					Colomb	ia, Costa Rica,
						ican republic,
						iji, Guadeloupe
						nala, Guyana,
						as, Ivory Coast,
						, Kenya, Laos,
					•	ascar, Malawi,
						bique, Nepal,
					-	i, Panama, Peru on, Suriname,
						ind, Tanzania,
						mbia, UK.
Salt (E535)			<11	%		K, China
Black Pepper			8%)		Indonesia, India, , Brazil, Malabar
Acid (Citric Acid	(Maize), S	odium	<4%	6		China
Diacetate)						
Dried Tomato			<2%			China
Natural Flavourir	ig (E551, I	=320)	<2%			France, Brazil,
(Maize)						ndia , Germany , ith Africa, Peru,
						Spain, Japan
Yeast Extract (Se		n)	<1%	6	italy, t	Brazil
Dried Parsley		,	<1%			UK
Natural Lemon F	lavouring		<0.5	%		UK
Rapeseed Oil (P	rocessing	Aid) (E900)				erlands, France,
						ny, Hungary,
						ia, Romania,
			<2%	6		Serbia, Poland,
						public, Belgium,
					•	thuania, Austria, , Denmark and
						Jruguay
Additive			E Num	ber		on in product
Citric Acid			E Itali E33			Acid
Sodium Diacetat	е		E26			Acid
Calcium Carbona	ate		E17	0	Statuto	ry fortification
Comments:						

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SECTION 5: NUTRITIONAL INFORMATION				
Typical Values per 100g				
Energy (kJ)	1494kJ			
Energy (kcal)	352kcal			
Fat	2.4g			
Of which saturates	0.3g			
Carbohydrate	70.2g			
of which sugars	31.4g			
Fibre	4.1g			
Protein	6.8g			
Salt	11.33g			
Comments:				
As calculated by Nutricalc				

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

removed

CONTAIN	NS:	PRESENT (Y/N)	COMMENTS
Additives		Y	E330, E262ii, E170,
			Processing Aids E535,
			E900, E551, E320
Artificial Flavourings		N	
Natural Flavourings		Y	
Preservatives		N	May contain Sulphur
Artificial Preservative	es	N	Dioxide
Natural Colours		N	
Artificial Colours		N	
MSG		N	
BHT/BHA		Y	E320 in Natural Flavouring
Sweeteners		N	
Hydrolysed Vegetab	e Protein	N	
Wheat & Wheat Derivatives		Y	Wheat Flour in
			Breadcrumb

A Hard Contraction	QUALITY	SYSTEM				
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Rye/Oats/Ba	arley/Spelt/Kam	ut	N			
Maize & Ma	ize Derivatives		Y	C	Citric Acid,	Natural
				F	lavouring	
	a Derivatives		N			
	Modified Ingredi	ients	N			
Nuts & Pear			N			
	ut Derivatives ex	kl. Oil	N			
Nut & Pean			N			
Sesame Se			N			
	atives excl. Oil		N) 	
Seed Oil			Y		Rapeseed Processing	
Palm Oil			Ν		Tocessing	j Alu
Pine Nuts /	Kernels		N			
Yeast	Itemeis		Ý	V	′east Extr	act, Breadcrumb
	lustard Seeds /		N N			
Mustard De						
Celery / Cel			Ν			
Kiwi Fruit	ondo		N			
	lk Derivatives		N			
Molluscs			N			
Lupin			Ν			
	xide/Sulphites (p	opm)	Y		Sugar, Yea 10ppm	ast Extract
Animal Proc	ducts: Dairy		Ν			
Animal Proc			Ν			
	ducts: Shellfish		Ν			
Animal Proc	ducts: Fish (Othe	er)	N			
Animal Proc	ducts: Beef &		N			
Derivatives						
Animal Proc			Ν			
Animal Proc			N			
	lucts: Poultry		N			
Animal prod			N			
SUITABLE						
Vegetarians	6		Y			
Vegans			N		lay conta	
Coeliacs	lovent		N		Breadcrum	
Lactose Into	Dierant		N	N	lay conta	IN MIIK

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



SECTION 12: QUALITY CHECKS						
CHECK	FREQUENCY	PARAMETERS				
Weights	Per Tub	Fill weights to specification				
Coding	Start of run & every 30	Clear, legible, correct				
-	minutes					
Seal	Start of run & every 30	Intact & clean				
	minutes					
Metal Detection	Start and end of run plus	1.5mm Fe, 2mm Non Fe,				
	every hour	2.5mm SS or 1.8mm Fe,				
		2mm Non Fe, 2.5mm SS				

SECTION 13: PACKAGING STANDARDS Inner Packaging Description: 2kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm)

Inner Barcode: 2kg - 5032457402347

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> **Outer Packaging Description:** 2kg Polypropylene Co-Polymer tub and lid (145g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm)

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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: 2kg x 8 x 9 Boxes per layer

Layers Per Pallet: 2kg - 3

Cases Per Pallet: 2kg - 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.	

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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	FOR CUSTOMER
Name Clare Joynson	Name
Joghe	Signed
Signed	Position
Position Technical Co-Ordinator	Date
Date 17.06.21	

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13.01.20	02	Updated Countries of Origin	C Joynson
17.06.21	03	Updated Countries of Origin	C Joynson

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