	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 9	APPROVED C Joynson
SECTION ID : Level 4		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)	<58%	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,

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Maltodextrin (Maize) (SO ₂ <10ppm)	<15%	France, Turkey
Salt (E535)	<10%	UK, China
Starch (Pregelatinized Maize) (SO ₂ <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, Turkey, Austria, Carmine – Peru, UK, Germany, Belgium, USA, Plain Caramel – UK, Paprika – India, France, UK, China, USA
Spices (Star Anise, Cinnamon, Ginger)	<3%	Star Anise – China, Vietnam, UK, India, Cinnamon – Indonesia, Vietnam, Ginger – India
Dried Garlic	<2%	China
Dried Onion (E551)	<2%	India, China
Yeast Extract (SO ₂ <10ppm)	<2%	Brazil
Thickeners (Guar Gum, Xanthan Gum (Maize))	<0.5%	Guar – Pakistan, India Xanthan - China
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
Natural Flavouring (E414, Potato, Rice Flour)	<0.5%	USA, France, Mexico, UK, Cambodia, Egypt, India, Portugal, Burma, Puerto Rico, Spain, Brazil, Guyana, Paraguay, Uruguay, Thailand
Natural Garlic Flavouring (E414, E1518) (Rapeseed Oil, Potato) (SO ₂ <10ppm)	<0.5%	France, Sudan, UK, Mexico, Netherlands
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E162, E120, E160c, E412,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Artificial Flavourings	N	E415, E551, E150a.
Natural Flavourings	Y	Processing Aids E306, E330, E414, E422, E535, E525, E900, E1518, E551, E524
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	Y	E162, E160c, E150a, E120
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	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	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil, Rapeseed Oil in Paprika, Carmine And Natural Garlic Flavouring

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
5 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract
Mustard / Mustard Seeds /	N	
Mustard Derivatives		
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Starch, Maltodextrin, Yeast Extract, Natural Garlic Flavouring <10ppm
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	Y	Carmine
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
<i>ESHERICHIA COLI</i>	< 100cfu/g
<i>SALMONELLA</i>	Absent in 25g
<i>STAPH AUREUS</i>	< 100 cfu/g
<i>B CEREUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

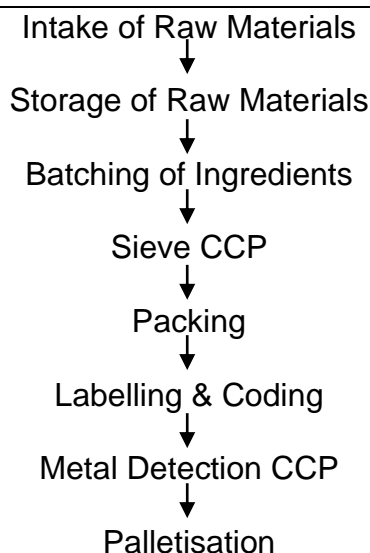
SECTION 9: DIRECTIONS FOR USE

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




SECTION 12: QUALITY CHECKS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 7 of 9	APPROVED C Joynson
SECTION ID : Level 4		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 – 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

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

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

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

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
8 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

PRODUCT INHALED	Dust masks should be worn if the product is found to be irritating. In the case of inhalation remove casualty from exposure, rest and keep warm. In severe cases seek medical attention.
SPILLAGE	Sweep up and dispose of with non-hazardous wastes. Small spillages may be washed to drain with cold water. Consult local authorities when disposing of large quantities.
FIRE	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
STORAGE PRECAUTIONS	Original sealed containers should be stored in a cool dry place
HANDLING PRECAUTIONS	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling

SECTION 15: APPROVAL**FOR MRC**

Name Clare Joynson

Signed

Position Technical Co-ordinator

Date 17.06.21

FOR CUSTOMER
Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION


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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 9	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

SECTION 1: PRODUCT TITLE	
Product Name: Cajun Glaze Product code: 14821 Issue Date: 16.06.21 Version Number: 10 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%), Cayenne (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,

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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 (Paprika 8.8%) (E392), Cayenne (3%), Cumin, Celery, Black Pepper)	<16%	Paprika – Peru, Spain, China; Cayenne – India, China, Spain; Cumin – India; Celery – India; Black Pepper – Vietnam, Indonesia, India, Sri Lanka, Brazil
Salt (E535)	<13%	UK, China
Rusk (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt) (E504i, E503ii, E535)	<10%	UK, USA, Sweden, Netherlands, India, China, Norway, Germany
Modified Starch (Pregelatinized Modified Waxy Maize) (SO ₂ <10ppm)	<9%	UK, Italy, Hungary
Dried Garlic	<5%	China
Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin)	<5%	UK, Sweden, USA, India, China
Dried Herbs (Oregano (2.2%), Thyme (2%))	<5%	Oregano – Turkey; Thyme – Turkey, Egypt, Morocco, Poland
Natural Garlic Flavouring (Rapeseed Oil) (SO ₂ <10ppm) (E414, E1518) (Potato)	<2%	France, Sudan, UK, Mexico, Netherlands
Colours (Carmine (E422, E524, E525) (Rapeseed Oil) (Colour Cat N2), Paprika Extract (Rapeseed Oil))	<1%	Carmine – Peru, UK, Germany, Belgium, USA; Paprika Extract – India, USA, Peru, Morocco, Spain, China, UK
Rapeseed Oil (Processing Aid) (E900)	<2%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
3 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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: NUTRITIONAL 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	N	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Natural Flavourings	Y	
Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	Paprika Extract, Carmine
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat Flour and Wheat Flour in Rusk
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Maltodextrin, Modified Starch
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil as Processing Aid, Rapeseed Oil in Carmine, Paprika Extract and Natural Garlic Flavouring
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	N	
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	Y	Celery
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Modified Starch, Natural Garlic Flavouring, Maltodextrin, <10ppm
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	

Reason for Change: New logo added and egg
removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
5 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

SECTION 8: MICROBIOLOGICAL STANDARDS

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

SECTION 9: DIRECTIONS FOR USE

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

SECTION 10: STORAGE INSTRUCTIONS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

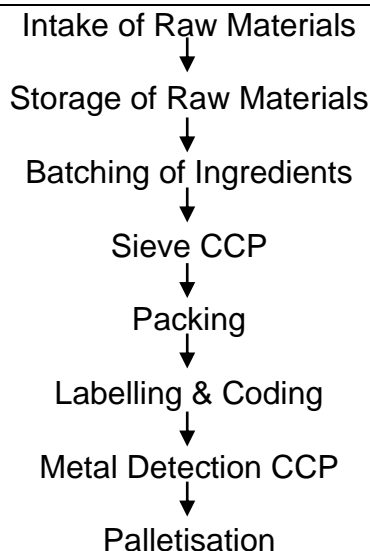
APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub/Pail/Box Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 9

APPROVED
C Joynson

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), 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 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.

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
8 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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

Name Clare Joynson

Signed

Position Technical Co-ordinator

Date 16.06.21

FOR CUSTOMER

Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
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 removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document


TITLE: DRY SPECIFICATION

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 10	APPROVED C Joynson
SECTION ID : Level 4		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: Orange 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.		
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,



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 10

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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.
Dried Garlic	9.5%	China
Modified Maize Starch (Pregelatinised Modified Waxy Maize) (SO ₂ <10ppm)	<9%	UK, Italy, Hungary
Rusk (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt) (E503ii, E535, E504i)	<9%	UK, USA, Sweden, India, China, Netherlands, Norway, Germany
Non-Dairy Creamer (High Oleic Sunflower Oil, Glucose Syrup (Wheat), Modified Maize Starch (SO ₂ <10ppm), Free Flowing Agent (Silicon Dioxide)) Glucose Syrup - Wheat derived, Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin.	<6%	Romania, France, Spain, Hungary, Slovakia, Netherlands, Germany, USA
Whole Milk Powder	<6%	Ireland
Dried Parsley	3%	UK
Colours (Carrot Extract, (E306 (Soya), E433, E414, E300 (Maize), E1520, Sunflower & Rapeseed Oil), Curcumin (E1520), Paprika Extract (Sunflower Oil)) Tocopherols E306 derived from Soybean oil - not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011	<2%	Carrot Extract – UK, Germany, China, USA, Belgium, Singapore, France, Curcumin – UK, India, Germany, Paprika Extract - UK, India, China, France, Belgium
Butter Powder 72% Fat (Butter, (Milk), Skimmed Milk)	<2%	Germany, UK, France, Italy, Spain, Poland, Romania, Netherlands,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 10

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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, SO ₂ <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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 10

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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 LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E100, E160c, E160aai, E170, E551. Processing Aids E535, E503ii, E504i, E306, E433, E414, E300, E900, E1518, E1520
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	Y	Curcumin, Paprika Extract, Carrot Extract
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Rusk, Non-Dairy Creamer - Glucose Syrup - Wheat derived, Further to EU reg

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
5 of 10

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Rye/Oats/Barley/Spelt/Kamut Maize & Maize Derivatives	N Y	1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin
Soya & Soya Derivatives	Y	Maize Starch, Modified Maize Starch, Maltodextrin, Natural Flavouring, Non-Dairy Creamer, Carrot Extract 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	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil. 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	N	
Yeast	N	
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	Y	Whole Milk Powder, Butter Powder 72% Fat
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Maize Starch, Sugar,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 10

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	Whole Milk Powder, Butter Powder 72% Fat Rusk Whole Milk Powder, Butter Powder 72% Fat
Vegans	N	
Coeliacs	N	
Lactose Intolerant	N	

SECTION 8: MICROBIOLOGICAL STANDARDS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 10

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

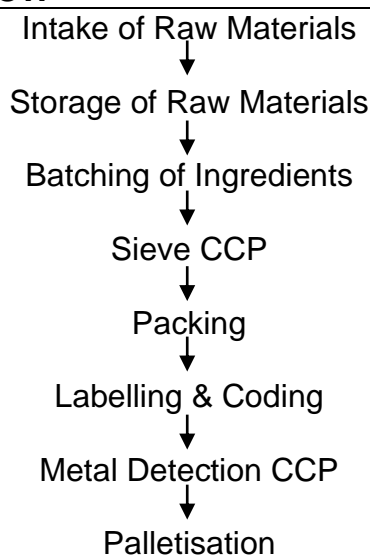
SECTION 9: DIRECTIONS FOR USE

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



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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
8 of 10

APPROVED
C Joynson

SECTION ID : Level 4

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

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

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

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
9 of 10APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

PRODUCT INHALED	Dust masks should be worn if the product is found to be irritating. In the case of inhalation remove casualty from exposure, rest and keep warm. In severe cases seek medical attention.
SPILLAGE	Sweep up and dispose of with non-hazardous wastes. Small spillages may be washed to drain with cold water. Consult local authorities when disposing of large quantities.
FIRE	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
STORAGE PRECAUTIONS	Original sealed containers should be stored in a cool dry place
HANDLING PRECAUTIONS	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling

SECTION 15: APPROVAL**FOR MRC**

Name Clare Joynson

Signed

Position Technical Co-ordinator

Date 12.02.21

FOR CUSTOMER
Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
10 of
10

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION


SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
12.02.21	01	New Product	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

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 9	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

SECTION 1: PRODUCT TITLE
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)	<56%	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.

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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 Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Curcumin	E100	Colour
Xanthan Gum	E415	Thickener
Guar Gum	E412	Thickener
Sodium Diacetate	E262ii	Acid
Malic Acid	E296	Acid
Silicon Dioxide	E551	Processing Aid
Comments:		

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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 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	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 Preservatives	No	Dioxide
Natural Colours	Yes	E160c, E100
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	Yes	Dried Glucose Syrup - Further to EU reg

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Rye/Oats/Barley/Spelt/Kamut Maize & Maize Derivatives	No Yes	1169/2011 Annex II Wheat based dried glucose syrups are permanently exempted from the indication of wheat origin
Soya & Soya Derivatives	Yes	Modified Starch, Dried Glucose Syrup, Xanthan Gum, Natural Flavouring 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 excl. 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	
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 & Derivatives	No	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
5 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

SECTION 8: MICROBIOLOGICAL STANDARDS

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

SECTION 9: DIRECTIONS FOR USE

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

SECTION 10: STORAGE INSTRUCTIONS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

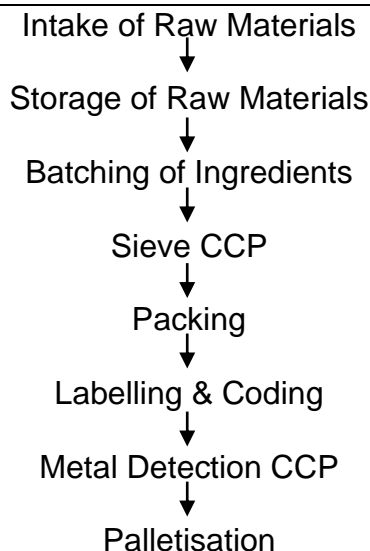
APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub/Pail Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 9

APPROVED
C Joynson

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), 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 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 removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
8 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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**

Name Clare Joynson

Signed

Position Technical Co-Ordinator

Date 17.06.21

FOR CUSTOMER

Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
03.10.17	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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

17.06.21

06


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

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 9	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

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 Origins Weight: 2.5kg/10kg/25kg
Physical Properties
Appearance: Orange free flowing powder 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.

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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.
Dried Tomato (E551)	17%	Spain, Germany, Portugal
Starch (Maize & Pregelatinized Modified Waxy Maize) (SO ₂ <10ppm)	<9%	UK, Italy, Hungary, France, Spain, Belgium
Dried Herbs (Basil (2.3%), Oregano (2.3%))	<5%	Oregano – Turkey Basil - Egypt
Salt (E535)	<5%	UK, China
Wheat Flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin)	<4%	UK, Sweden, USA, India, China
Acids (Sodium Diacetate, Citric Acid (Maize))	<4%	China
Yeast Extract (Yeast Extract, Salt) (SO ₂ <10ppm)	<3%	Brazil
Natural Flavours (E414, E1518, E1520) (Rapeseed Oil) (SO ₂ <10ppm) (Potato, Rice Flour)	<3%	UK, Germany, USA, China, Spain, South Africa, France, Sudan, Mexico, Netherlands, Cambodia, Egypt, India, Portugal, Burma, Puerto Rico, Spain, Brazil, Guyana, Paraguay, Uruguay, Thailand.
Maltodextrin (Maize) (SO ₂ <10ppm)	<3%	France, Turkey
Dried Garlic	2%	China
Colours (Paprika Extract (Rapeseed Oil), Carmine (E422, E524, E525, Rapeseed Oil) (Colour Cat N2))	<2%	Paprika Extract – UK, India, USA, Peru, Morocco, Spain, China, Carmine – Peru, UK, Germany, Belgium, South Korea, USA
Black Pepper	<0.5%	Vietnam, Indonesia, India, Sri Lanka, Brazil

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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
Additive	E Number	Function in product
Carmines (N2)	E120	Colour
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Calcium Carbonate	E170	Statutory Fortification
Comments:		

SECTION 5: NUTRITIONAL 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	5.91g

Comments:

As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
5 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

SECTION 8: MICROBIOLOGICAL STANDARDS

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

SECTION 9: DIRECTIONS FOR USE

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

SECTION 10: STORAGE INSTRUCTIONS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

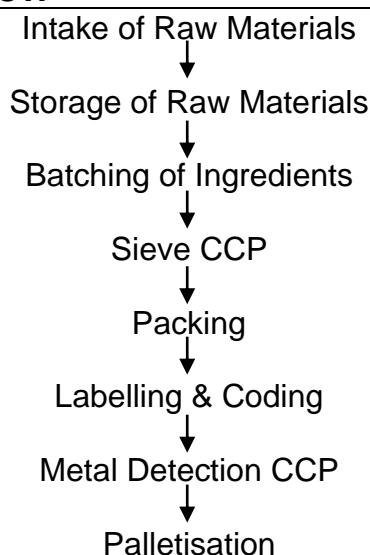
APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub/Box Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 9

APPROVED
C Joynson

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

Outer Barcode: 2.5kg - 05032457612203

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 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 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.



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
8 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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
Name Alan Owen

Signed

Position Head of Technical

Date 16.06.21

FOR CUSTOMER
Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
1 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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)	<48%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos,



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, 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 – Vietnam, India, Indonesia, Brazil Cumin – India
Dried Garlic	4.5%	China
Dried Onion (E551)	2.5%	India, China
Dried Herbs (Parsley, Thyme, Sage, Oregano)	<3%	Parsley – UK Thyme – Morocco, Egypt, 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, France, 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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Modified Starch, Maltodextrin
Soya & Soya Derivatives	No	
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives excl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Rapeseed oil in Carmine, Paprika Extract and Sunflower Oil in Natural Jalapeno Flavouring
Palm Oil	No	
Pine Nuts / Kernels	No	
Yeast	Yes	Yeast Extract
Mustard / Mustard Seeds / Mustard Derivatives	No	
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	
Lupin	No	
Sulphur Dioxide/Sulphites (ppm)	Yes	Sugar, 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 & Derivatives	No	
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	Yes	Carmine

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
5 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SUITABLE FOR:

Vegetarians	N	Carmines
Vegans	N	Carmines
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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

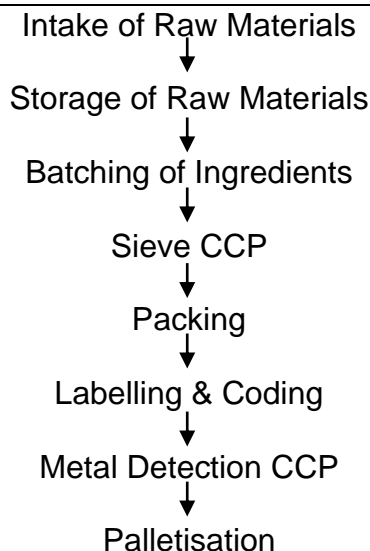
APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub/Pail Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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 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

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
8 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

**HANDLING
PRECAUTIONS**

All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling

SECTION 15: APPROVAL**FOR MRC**
Name Clare Joynson

Signed

Position Technical Co-ordinator

Date 26.04.21

FOR CUSTOMER
Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document


TITLE: DRY SPECIFICATION

10.10.17	7	Updated Country of Origins and Quid Requirements	C Joynson
26.02.19	8	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 removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 8	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

SECTION 1: PRODUCT TITLE
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,

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Starch (Maize and Pregelatinized Maize) (SO ₂ <10ppm)	<15%	Netherlands, France, Spain, Belgium
Maltodextrin (Maize) (SO ₂ <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) (SO ₂ <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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Comments:

SECTION 5: NUTRITIONAL 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 Nutricalc

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	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

BHT/BHA	Yes	E320 in Natural Flavourings
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Starch, Maltodextrin, Citric Acid, Natural Flavourings
Soya & Soya Derivatives	No	
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives excl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Rapeseed & Sunflower Oil 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 / Mustard Derivatives	No	
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	
Lupin	No	
Sulphur Dioxide/Sulphites (ppm)	Yes	Sugar, Starch, Yeast Extract, Maltodextrin, <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef & Derivatives	No	
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	No	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
5 of 8APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

SECTION 9: DIRECTIONS FOR USE

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

SECTION 10: STORAGE INSTRUCTIONS

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 8

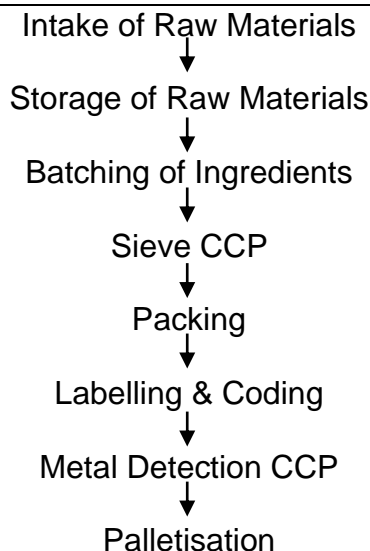
APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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- 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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

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

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

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

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
8 of 8APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

**HANDLING
PRECAUTIONS**

All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling

SECTION 15: APPROVAL**FOR MRC**
Name Clare Joynson

Signed

Position Technical Co-ordinator

Date 24.06.21

FOR CUSTOMER
Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.


SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 9	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
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, Fijii, Guadeloupe,

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

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joykson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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). (SO ₂ <10ppm)	<8%	France, Italy, Belgium
Demerara Sugar (Cane or Beet) (SO ₂ <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) (SO ₂ <10ppm)	<6%	France, Turkey
Dried Onion (E551)	<5%	India, China
Modified Starch (Maize and Pregelatinized Modified Waxy Maize) (SO ₂ <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%	UK
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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 9

APPROVED
C Joynton

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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
Guar Gum	E412	Thickener
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Silicon Dioxide	E551	Processing Aid
Comments:		

SECTION 5: NUTRITIONAL 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 Nutricalc

SECTION 6: SHELF LIFE

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Ambient: 12 Months

Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA

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 excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil as Processing Aid, Sunflower

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
5 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Palm Oil	N	Oil in Paprika Extract
Pine Nuts / Kernels	N	
Yeast	N	
Mustard / Mustard Seeds /	N	
Mustard Derivatives		
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	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	
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
<i>ESHERICHIA COLI</i>	< 100cfu/g
<i>SALMONELLA</i>	Absent in 25g
<i>STAPH AUREUS</i>	< 100 cfu/g
<i>B CEREUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

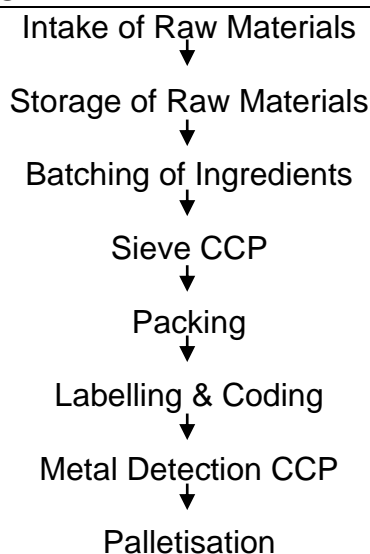
SECTION 9: DIRECTIONS FOR USE

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



SECTION 12: QUALITY CHECKS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

	every hour	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 - 5032457705233

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 - 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

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
8 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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**
Name Alan Owen

Signed

Position Head of Technical/Safety

Date 17.06.21

FOR CUSTOMER
Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
1 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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 origin

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,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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
Acids (Sodium Diacetate, Citric Acid (Maize))	<11%	China
Maltodextrin (Maize) (SO2 <10ppm)	<10%	France, Turkey
Salt (E535)	<8%	UK, China
Modified Starch (Pregelatinized Waxy Maize) (SO2 <10ppm)	<6%	UK, Italy, Hungary
Starch (Maize) (SO2 <10ppm)	<6%	France, Spain, Belgium
Spices (Smoked Paprika (E392), Cayenne)	<5%	Smoked Paprika – Peru, Spain, China, USA, South Africa, Zimbabwe; Cayenne – India, China, Spain
Dried Tomato (E551)	4%	Spain, Germany, Portugal
Barley Malt Extract	<3%	UK
Dried Garlic	<2%	China
Thickener (Guar Gum)	<2%	Pakistan, India
Hickory Smoked Sunflower Oil (E330) (Sugar Beet)	<2%	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 Africa, Ukraine, Uruguay

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Yeast Extract (Yeast Extract, Salt) (SO ₂ <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 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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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	Smoke Flavouring
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
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	Y	Barley Malt Extract
Maize & Maize Derivatives	Y	Starch, Modified Starch, Maltodextrin, Citric Acid,
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	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 / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
5 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Molluscs	N	Sugar, Starch, Modified Starch, Maltodextrin, Yeast Extract (<10ppm)
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	May contain milk Barley Malt Extract May contain milk
Vegans	N	
Coeliacs	N	
Lactose Intolerant	N	

SECTION 8: MICROBIOLOGICAL STANDARDS

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

SECTION 9: DIRECTIONS FOR USE

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

APPROVED
C Joynson

SECTION ID : Level 4

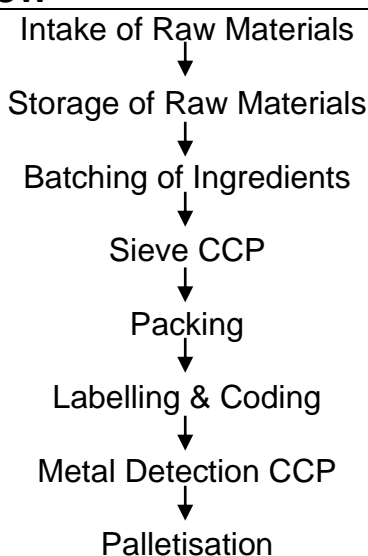
DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 10: STORAGE INSTRUCTIONS

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

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub/Pail/Sack Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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)

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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 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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
8 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

PRODUCT INHALED	Dust masks should be worn if the product is found to be irritating. In the case of inhalation remove casualty from exposure, rest and keep warm. In severe cases seek medical attention.
SPILLAGE	Sweep up and dispose of with non-hazardous wastes. Small spillages may be washed to drain with cold water. Consult local authorities when disposing of large quantities.
FIRE	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
STORAGE PRECAUTIONS	Original sealed containers should be stored in a cool dry place
HANDLING PRECAUTIONS	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling

SECTION 15: APPROVAL

FOR MRC
Name Alan Owen

Signed

Position Head of Technical

Date 17.06.21

FOR CUSTOMER
Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.


SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 8	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

SECTION 1: PRODUCT TITLE

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,



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document


TITLE: DRY SPECIFICATION

		Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Dried Garlic	10.5%	China
Modified Starch (Pregelatinised Waxy Maize) (SO ₂ <10ppm)	<9%	UK, Italy, Hungary
Acids (Sodium Diacetate, Citric Acid (Maize))	<8%	China
Rusk (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt) (E535, E503ii, E504i)	<7%	UK, USA, Sweden, India, China, Netherlands, Norway, Germany
Salt (E535)	<7%	UK, China
Dried Herbs (Rosemary (4.5%), Parsley)	<6%	Rosemary – Egypt, Morocco, Turkey Parsley - UK
Yeast Extract (Yeast Extract, Salt) (SO ₂ <10ppm)	<3%	Brazil
Natural Garlic Flavouring (Rapeseed Oil, SO ₂ <10ppm (E414, E1518))	<2%	France, Sudan, UK, Mexico, Netherlands
Thickener (Guar Gum)	<1%	Pakistan, India
Colour (Paprika Extract) (Rapeseed Oil)	<0.5%	UK, India, China, USA, Peru, Morocco, Spain
Rapeseed Oil (Processing Aid) (E900)	<1%	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
Sodium Diacetate	E262ii	Acid
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Guar Gum	E412	Thickener
Calcium Carbonate	E170	Statutory Fortification
Comments:		

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 3 of 8	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

SECTION 5: NUTRITIONAL 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 Nutricalc	

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

SECTION 7: FREE FROM DATA		
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	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	Y	E160c – Paprika Extract
Artificial Colours	N	
MSG	N	
BHT/BHA	N	

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Rusk
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Modified Starch, Citric Acid
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil as Processing Aid, Rapeseed Oil in Paprika Extract and Natural Garlic Flavouring
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Modified Starch, Natural Garlic Flavouring, Yeast Extract <10ppm
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain Milk

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
5 of 8APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Coeliacs
Lactose IntolerantN
NRusk
May contain Milk**SECTION 8: MICROBIOLOGICAL STANDARDS**

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

SECTION 9: DIRECTIONS FOR USE

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

SECTION 10: STORAGE INSTRUCTIONS

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 8

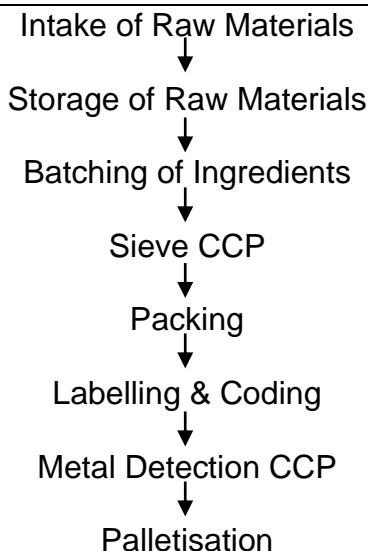
APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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)

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 7 of 8	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
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

	QUALITY SYSTEM			
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 8 of 8
SECTION ID : Level 4		DOCUMENT TYPE : Working Document		
TITLE: DRY SPECIFICATION				

HANDLING PRECAUTIONS	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling
-----------------------------	--

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

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

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

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
1 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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 (SO ₂ <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
Additive	E Number	Function in product
Curcumin	E100	Colour
Paprika Extract	E160c	Colour
Plain Caramel	E150a	Colour

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Comments:

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

SECTION 7: FREE FROM DATA

CONTAINS:	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 Preservatives	No	Dioxide
Natural Colours	Yes	Curcumin, Paprika Extract, Plain Caramel
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Wheat & Wheat Derivatives	Yes	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	No	
Maize & Maize Derivatives	Yes	Maize Starch, Maltodextrin
Soya & Soya Derivatives	No	
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives excl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Rapeseed Oil. Sunflower Oil in Paprika Extract
Palm Oil	No	
Pine Nuts / Kernels	No	
Yeast	No	
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, Maize Starch, Maltodextrin, <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef & Derivatives	No	
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	No	
SUITABLE FOR:		
Vegetarians	Y	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
5 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

SECTION 8: MICROBIOLOGICAL STANDARDS

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

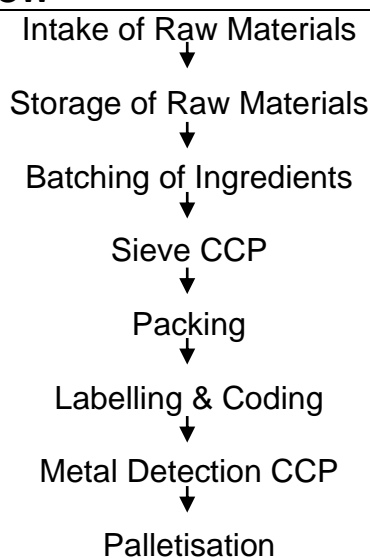
SECTION 9: DIRECTIONS FOR USE

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

SECTION 11: PROCESS FLOW



Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub/Pail Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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 - 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 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)

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 8

APPROVED
C Joynson

SECTION ID : Level 4


DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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
HANDLING PRECAUTIONS	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling

SECTION 15: APPROVAL

FOR MRC Name Clare Joynson  Signed Position Technical Co-Ordinator Date 12.02.21	FOR CUSTOMER Name Signed Position
---	--

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
8 of 8

APPROVED
C Joynton

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.


SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
12.02.21	01	New Product	C Joynton

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 9	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

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)	<29%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican Republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos,

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Maltodextrin (Maize) (SO ₂ <10ppm)	<17%	France, Turkey
Salt (E535)	<17%	UK, China
Maize Starch (SO ₂ <10ppm)	<9%	Belgium, France, Spain
Dried Garlic	<7%	China
Yeast Extract (Yeast Extract, Salt) (SO ₂ <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)	<4%	Germany, UK, France, Italy, Spain, Poland, Romania, Netherlands, Belgium, Greece, Portugal, Czech Republic, Hungary, Sweden, Austria, Bulgaria, Denmark, Finland, Slovakia, Ireland, Lithuania, Slovenia, Latvia, Estonia, Cyprus, Luxembourg, Malta
Whole Milk Powder	<4%	UK, Ireland
Colours (Beetroot Red (E330 - Molasses), Paprika Extract (Sunflower Oil), Carmine (Maltodextrin – Potato) (Colour Cat N2))	<3%	Beetroot Red – Poland, Turkey, Austria Paprika Extract – India, UK, China, France, Belgium, Carmine – Peru, Netherlands
Modified Maize Starch (Pregelatinised)	<3%	UK, Italy, Hungary

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Modified Waxy Maize) (SO ₂ <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:		

SECTION 5: NUTRITIONAL 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 Nutricalc

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	E162, E160c, E120
Artificial Colours	N	
MSG	N	
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	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. 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	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
5 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	Y	Butter Powder, Whole Milk Powder
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Maize Starch, Maltodextrin, Modified Maize Starch, Yeast Extract <10ppm
Animal Products: Dairy	Y	Butter Powder, Whole Milk Powder
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	Y	Carmine
SUITABLE FOR:		
Vegetarians	N	Carmine
Vegans	N	Carmine, Butter Powder, Whole Milk Powder
Coeliacs	N	May contain Gluten
Lactose Intolerant	N	Butter Powder, Whole Milk Powder

SECTION 8: MICROBIOLOGICAL STANDARDS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

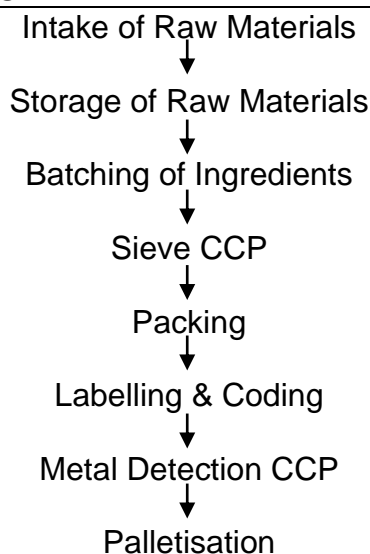
SECTION 9: DIRECTIONS FOR USE

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



SECTION 12: QUALITY CHECKS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 9

APPROVED
C Joynson

SECTION ID : Level 4

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)

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.

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
8 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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

Name Clare Joynson

Signed

Position Technical Co-ordinator

Date 07.06.21

FOR CUSTOMER

Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
12.02.21	01	New Product	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

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

07.06.21

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

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 9	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

SECTION 1: PRODUCT TITLE
Product Name: Sweet Chilli & Lime Coater Product code: 28731 Issue Date: 17.06.21 Version Number: 02 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

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

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Sugar (Cane or Beet) (SO ₂ <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%), Cayenne)	<3%	Cracked Red Chilli – India, Peru, China, South Africa, Malawi, Cayenne – India, China, Spain
Dried Green Bell Pepper	<2%	China
Yeast Extract (SO ₂ <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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E330, E296, E160c, E100, E170, Processing Aids E535, E1520, E900, E551
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Natural Colours	Y	Paprika Extract, Curcumin
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat Flour in Breadcrumb
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Citric Acid
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil as Processing Aid, Sunflower Oil in Paprika Extract and Natural Jalapeno Flavouring
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract and Yeast in Breadcrumb
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Yeast Extract <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	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
5 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	Breadcrumb
Lactose Intolerant	N	May contain milk

SECTION 8: MICROBIOLOGICAL STANDARDS

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

SECTION 9: DIRECTIONS FOR USE

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

SECTION 10: STORAGE INSTRUCTIONS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

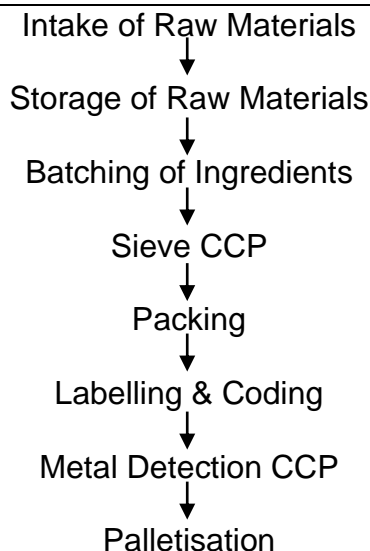
APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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 - 5032457402460

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 7 of 9	APPROVED C Joynson
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 - 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 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 removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
8 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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

Name Clare Joynson

Signed

Position Technical Co-Ordinator

Date 17.06.21

FOR CUSTOMER

Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
18.07.19	01	New Product	C Joynson
14.01.20	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

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

17.06.21

03


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

Controlled Document when printed on Blue Paper

QUALITY SYSTEM					
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 9	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

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,

QUALITY SYSTEM



Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document


TITLE: DRY SPECIFICATION

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

QUALITY SYSTEM					
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 3 of 9	APPROVED C Joynton
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

Paprika Extract	E160c	Colour
Comments:		

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

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

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

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

QUALITY SYSTEM



Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document


TITLE: DRY SPECIFICATION

Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Starch, Maltodextrin, Citric Acid, Natural Flavourings
Soya & Soya Derivatives	No	
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives excl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Rapeseed Oil in Paprika Extract
Palm Oil	No	
Pine Nuts / Kernels	No	
Yeast	Yes	Yeast Extract
Mustard / Mustard Seeds / Mustard Derivatives	No	
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	
Lupin	No	
Sulphur Dioxide/Sulphites (ppm)	Yes	Sugar, Starch, Maltodextrin, Yeast Extract <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef & Derivatives	No	
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	No	
SUITABLE FOR:		
Vegetarians	Yes	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper


QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 5 of 9 APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document		
TITLE: DRY SPECIFICATION				

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

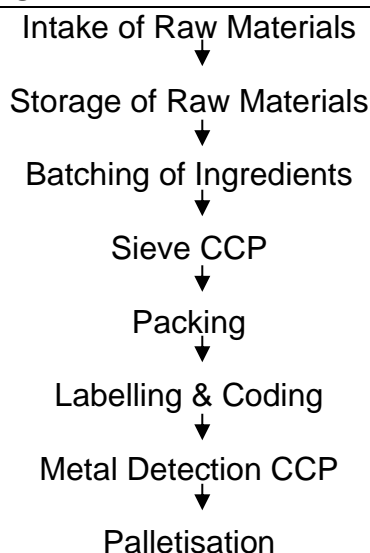
SECTION 8: MICROBIOLOGICAL STANDARDS	
TEST	MAXIMUM
<i>ESHERICHIA COLI</i>	< 100cfu/g
<i>SALMONELLA</i>	Absent in 25g
<i>STAPH AUREUS</i>	< 100 cfu/g
<i>B CEREUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

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

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

QUALITY SYSTEM					
	Document ID	DATE	Revision 12	Page	APPROVED
	QMS 2.32	31 May 2016		6 of 9	C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

SECTION 11: PROCESS FLOW




SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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

QUALITY SYSTEM				
	Document ID	DATE	Revision 12	Page
	QMS 2.32	31 May 2016		7 of 9
		APPROVED		
		C Joynson		
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 removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

QUALITY SYSTEM					
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 8 of 9	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
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 Name Clare Joynson Signed  Position Technical Co-ordinator Date 17.06.21	FOR CUSTOMER Name Signed Position Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

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

QUALITY SYSTEM



Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
1 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Sticky Maple Flavour Glaze

Product code: 29353

Issue Date: 17.06.21

Version Number: 04

Reason For Issue: Updated Countries of Origin

Weight: 2.5kg / 20kg

Physical Properties

Appearance: 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,



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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) (SO ₂ <10ppm)	<17%	Hungary, Belgium, France, Spain, UK, Italy
Demerara Sugar (Cane or Beet) (SO ₂ <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) (SO ₂ <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) (Sugar Beet)	<0.5%	Austria, Belgium, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, United Kingdom, Argentina, Bolivia, Russia, South Africa, Ukraine, Uruguay
Smoke Flavouring (E551)	<0.5%	UK, Netherlands
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Paprika Extract	E160c	Colour
Plain Caramel	E150a	Colour
Curcumin	E100	Colour
Guar Gum	E412	Thickener
Silicon Dioxide	E551	Processing Aid
Comments:		

SECTION 5: NUTRITIONAL 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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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 Dioxide
Artificial Preservatives	N	
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	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
5 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Hickory Smoked Sunflower Oil. Sunflower Oil in Paprika Extract. Rapeseed Oil in Natural Flavourings
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Demerara Sugar, Modified Starch, Yeast Extract <10ppm
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk (2.5kg)
Coeliacs	N	May contain gluten (2.5kg)
Lactose Intolerant	N	May contain milk (2.5kg)

SECTION 8: MICROBIOLOGICAL STANDARDS

TEST	MAXIMUM
<i>ESHERICHIA COLI</i>	< 100cfu/g

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SALMONELLA

Absent in 25g

STAPH AUREUS

< 100 cfu/g

B CEREUS

< 10000 cfu/g

CL PERFRINGENS

< 100cfu/g

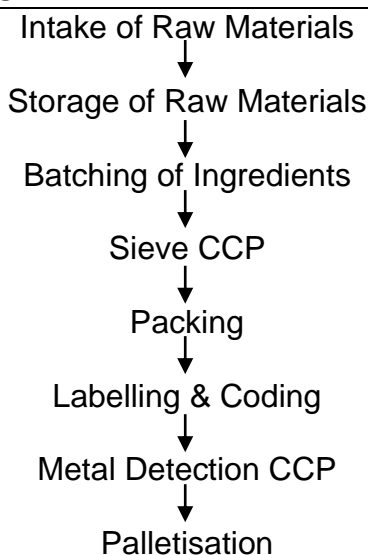
SECTION 9: DIRECTIONS FOR USE

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 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK

FREQUENCY

PARAMETERS

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
7 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Weights Coding	Per Tub / Per Sack Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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) 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

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
8 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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**FOR MRC**

Name Clare Joynson

Signed

Position Technical Co-ordinator

Date 17.06.21

FOR CUSTOMER


Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 9 of 9	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

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

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

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
1 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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 particulates

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Salt (E535)	<20%	UK, China
Sugar (Cane or Beet) (SO ₂ <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 (SO ₂ <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,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
3 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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

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 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	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	Paprika Extract
Artificial Colours	N	
MSG	N	
BHT/BHA	Y	E320 in Natural Flavourings
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat Flour in Breadcrumb
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Citric Acid, Natural 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	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil as Processing Aid, Rapeseed Oil in Paprika Extract, Natural Flavourings
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract, Breadcrumb
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Yeast Extract <10ppm
Animal Products: Dairy	N	
Animal Products: Eggs	N	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
5 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	Breadcrumb
Lactose Intolerant	N	May contain milk

SECTION 8: MICROBIOLOGICAL STANDARDS

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

SECTION 9: DIRECTIONS FOR USE

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

SECTION 10: STORAGE INSTRUCTIONS

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



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 9

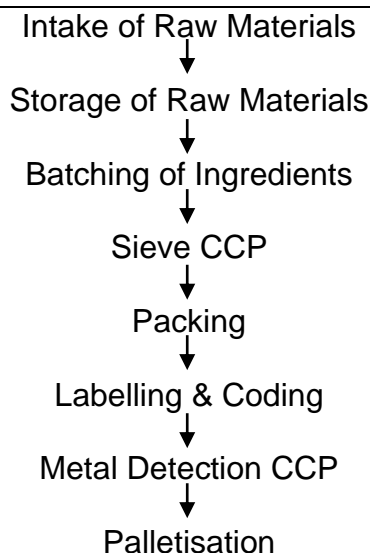
APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW




SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub/Pail Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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: 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

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 7 of 9	APPROVED C Joynson
SECTION ID : Level 4		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

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 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.

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
8 of 9APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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**

Name Clare Joynson

Signed

Position Technical Co-ordinator

Date 17.06.21

FOR CUSTOMER
Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
9 of 9

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

17.06.21

04


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

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 8	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

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 herb 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		
Breadcrumbs (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
Breadcrumbs (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,



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
2 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		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)	<11%	UK, China
Black Pepper	8%	Vietnam, Indonesia, India, Sri Lanka, Brazil, Malabar
Acid (Citric Acid (Maize), Sodium Diacetate)	<4%	China
Dried Tomato	<2%	China
Natural Flavouring (E551, E320) (Maize)	<2%	China , France , Brazil , Mexico , India , Germany , UK , South Africa, Peru, Italy, Spain, Japan
Yeast Extract (SO2 <10ppm)	<1%	Brazil
Dried Parsley	<1%	UK
Natural Lemon Flavouring	<0.5%	UK
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
Additive	E Number	Function in product
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Calcium Carbonate	E170	Statutory fortification
Comments:		

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
3 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

SECTION 7: FREE FROM DATA

CONTAINS:	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 Dioxide
Artificial Preservatives	N	
Natural Colours	N	
Artificial Colours	N	
MSG	N	
BHT/BHA	Y	E320 in Natural Flavouring
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat Flour in Breadcrumb

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
4 of 8

APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Citric Acid, Natural Flavouring
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil as Processing Aid
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract, Breadcrumb
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Yeast Extract <10ppm
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	Breadcrumb
Lactose Intolerant	N	May contain milk

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
5 of 8APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 8: MICROBIOLOGICAL STANDARDS

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

SECTION 9: DIRECTIONS FOR USE

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

SECTION 10: STORAGE INSTRUCTIONS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



QUALITY SYSTEM

Document ID
QMS 2.32

DATE
31 May 2016

Revision 12

Page
6 of 8

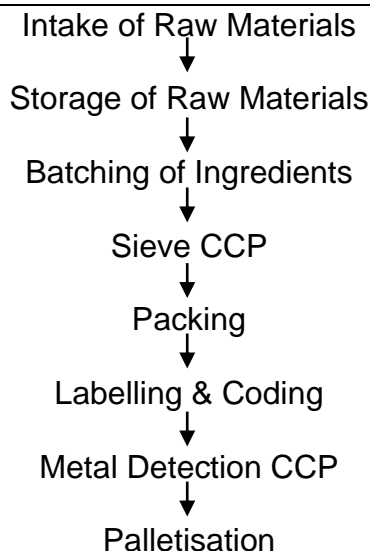
APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run 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: 2kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm)

Inner Barcode: 2kg – 5032457402347

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

	QUALITY SYSTEM				
	Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 7 of 8	APPROVED C Joynson
SECTION ID : Level 4		DOCUMENT TYPE : Working Document			
TITLE: DRY SPECIFICATION					

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)

Outer Barcode: 2kg - 05032457612449

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.

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
8 of 8APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

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**

Name Clare Joynson

Signed

Position Technical Co-Ordinator

Date 17.06.21

FOR CUSTOMER

Name

Signed

Position

Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
18.07.19	01	New Product	C Joynson
13.01.20	02	Updated Countries of Origin	C Joynson
17.06.21	03	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

Controlled Document when printed on Blue Paper



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

FINISHED PRODUCT SPECIFICATION

Product details

Sku code	802763		
Product code	30957	Product name	GF Honey & Chipotle Glaze
Weight	2.5Kg	Version	1
Commodity code	2103909089	Issue date	18/01/2024
Meursing code	7003	Reason for issue	GF Product
Country of origin	UK	QUID required	Yes
Pack weight	2.5Kg	Average weight	Yes
PAL	Soya, Milk, Celery, Mustard, Sulphur Dioxide		

Ingredients

Ingredient declaration
Sugar, Ground Spices (Smoked Paprika, Chipotle Chilli (5%), Chilli Powder, Cumin), Salt, Dried Garlic (5.8%), Honey Powder (Maltodextrin, Honey) (5%), Dried Onion (3%), Dried Red Bell Pepper, Colour (Paprika Extract), Dried Coriander Leaf (2%), Natural Flavouring, Natural Lime Flavouring.
Allergy advice: For allergens see ingredients highlighted

Ingredient Name	% in product	Countries of origin
Sugar (SO2 <10ppm) (Cane or Beet)	<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, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany.
Ground Spices (Smoked Paprika (E392), Chipotle Chilli (5%), Chilli Powder, Cumin) E392 Rosemary extract added antioxidant (Dosage in accordance with reg EU 1129/2011) -0.02% The process take place in a smokehouse which has burners that using Holm oak wood; the smoke generated cross two filters before contacting the product.		
Valid It	<23%	Cumin – India. Chipotle Chilli - UK, Peru. Smoked Paprika - Spain, Peru, China. Chilli Powder – Spain , Peru, China, India, Malawi, Uganda, Kenya.
Salt (E535)	<7%	UK, China
Dried Garlic	5.8%	China

Honey Powder (Maltodextrin (Maize & Potato), Honey) IP Certificate	5.0%	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK
Dried Onion (E551)	3.0%	India, China
Dried Red Bell Pepper	<3%	China
Colour (Paprika Extract) (Sunflower Oil)	<3%	UK, India, China, France, Belgium, Hungary
Dried Coriander Leaf	2.0%	Egypt
Natural Flavouring (E1520) Complies To Regulation (EC) No. 1334/2008	<1%	Germany, Spain, USA, China, UK
Natural Lime Flavouring Complies To Regulation (EC) No. 1334/2008	<0.5%	Mexico, Peru, UK
Comments	A bold and spicy Mexican glaze, blending delectably sweet honey with smoky chipotle, all balanced with savoury notes of garlic, onion and coriander.	

Additives

Name	E-Number	Function
------	----------	----------

Paprika Extract	E160c	Colour
Comments	Honey Powder manufactured in the EU. Honey should not be given to infants under 12 months of age.	

Nutritional information

Typical values per 100g

Energy (kJ)	1599
Energy (kcal)	382
Fat	5.8
Of which saturates	0.9
Carbohydrate	77.8
of which sugars	56.4
Fibre	10.9
Protein	5.8
Salt	6.92
Nutritional by	Calculation

Free from information

Additives	Yes E160c. Processing Aids (E535, E392, E551, E1520)	Nut & Peanut Derivatives excl. Oil	No
Artificial Flavourings	No	Nut & Peanut Oil	No
Natural Flavourings	Yes	Seed Derivatives excl. Oil	No
Preservatives	Yes - May contain Sulphur Dioxide	Seed Oil	Yes - Sunflower Oil in Paprika Extract
Artificial Preservatives	Yes - May contain Sulphur Dioxide	Palm Oil	No
Natural Colours	Yes - Paprika Extract	Pine Nuts / Kernels	No
Artificial Colours	No	Yeast	No
MSG	N	Kiwi Fruit	No
BHT/BHA	No	Animal Products: Beef & Derivatives	No
Sweeteners	No	Animal Products: Pork	No
Hydrolysed Vegetable Protein	No	Animal Products: Lamb	No
Maize & Maize Derivatives	No	Animal products: Poultry	No

Genetically Modified Ingredients	No	Animal products: Other	No
----------------------------------	----	------------------------	----

Allergens

Allergen	In product	On line	Handled on site
Gluten	No	No - Produced after a full wet clean down, Line positive released for gluten	Yes
Barley	No	No - Produced after a full wet clean down, Line positive released for gluten	Yes
Wheat	No	No - Produced after a full wet clean down, Line positive released for gluten	Yes
Soya & Soya Derivatives	No	Yes	Yes
Tree Nuts	No	No	No
Peanuts	No	No	No
Sesame Seeds	No	No	No
Mustard / Mustard Seeds / Mustard Derivatives	No	Yes	Yes
Celery / Celeriac	No	Yes	Yes
Milk and Milk Derivatives	No	Yes	Yes
Molluscs	No	No	No
Lupin	No	No	No

Sulphur Dioxide/Sulphites (>10ppm)	Yes - Sugar <10ppm	Yes	Yes
Egg	No	No	No
Crustaceans	No	No	No
Fish	No	No	No

Suitable for			
Vegetarians	Yes	Coeliacs	Yes
Vegans	No Honey Powder and may contain milk	Lactose intolerant	No may contain milk

Micro	
E. Coli	<10cfu/g
Salmonella	Absent in 25g
Staph Aureus	<20cfu/g

Process summary

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

Storage		Organoleptic standards	
Ambient shelf life	12 Months	Appearance	Bright red orange with visable flecks of herb
Chilled shelf life	NA	Aroma	Smoky and sweet honey notes
Frozen shelf life	NA	Flavour	Sweet, Spicy and smoky paprika
Storage conditions	Store in a cool, dark and dry place		

Quality checks		Packaging	
Weight check frequency	Per Tub	Inner packaging description	2.5kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm)
Weight checks parameters	Fill weights to specification	Inner Barcode	5032457801348

Coding checks frequency	Start of run & every 30 minutes	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)
Coding checks parameters	Clear, legible, correct	Outer barcode	05032457641326
Seal checks frequency	Start of run & every 30 minutes	Pallet details	Wooden pallet
Seal checks parameters	Intact & clean	Cases per layer	8 x 2.5kg x 9 Boxes per layer
Metal detection checks frequency	Start and end of run plus every hour	layers per pallet	3
Metal detection checks parameter	1.8mm Fe, 2mm Non Fe, 2.5mm SS	Cases per pallet	27
Directions for use	Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.		
Coding format	(day) (month) (year) (batch) (Day) is denoted by the first 2 numbers (Month) is denoted by the second 2 numbers (Year) is denoted by the last number of year (Batch) is denoted by the number of the actual batch on the production day		

Health and safety data

Product Digested	This product is designed for human consumption, and is safe when used at recommended levels. In the case of excessive ingestion, give patient water to drink and rest. If discomfort persists, seek medical advice	Fire	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
------------------	--	------	---

Skin Contact	Normal standard of hygiene and regular washing with water should prevent irritation; avoid prolonged contact with lips and tender parts of the body. Medical attention should be obtained in cases of sensitisation	Storage Precautions	Original sealed containers should be stored in a cool dry place
Eye Contact	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists.	Handling Precautions	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling
Product Inhaled	Dust masks should be worn if the product is found to be irritating. In the case of inhalation remove casualty from exposure, rest and keep warm. In severe cases seek medical attention.	Spillage	Sweep up and dispose of with non-hazardous wastes. Small spillages may be washed to drain with cold water. Consult local authorities when disposing of large quantities.

The contents of this specification are the sole property of The Flava People, prior written confirmation must be obtained from before any information contained within the specification is supplied to a 3rd party. If a signed copy of the specification is not returned within 6 weeks of the date of the specification, The Flava People will assume implicit acceptance of the specification and its contents.

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

Approved by	C Joynton	Approved by	
Position	Technical Co-ordinator	Position	
Date	18/01/2024	Date	