



QUALITY SYSTEM

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

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Barbecue Glaze
Product code: 28585
Issue Date: 25.05.21 **Version Number:** 05
Reason For Issue: Updated Countries of origin
Weight: 2.5kg, 20kg or 25kg

Physical Properties

Appearance: Orangey brown powder flecked with dried tomato and red bell peppers.
Aroma: Sweet and savoury BBQ notes
Flavour: Sweet and savoury smoky tomato with garlic and black pepper

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg, 20kg or 25kg **Average Weight:** 2.5kg 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

Sugar, Salt, Maltodextrin, Dried Tomato (3.8%), Yeast Extract (Yeast Extract, Salt), Dried Garlic (2.5%), Spices (Smoked Paprika, Black Pepper), Acids (Sodium Diacetate, Citric Acid), Starch, Dried Onion, Thickener (Guar Gum), Dried Red Bell Pepper, Hickory Smoked Sunflower Oil, Smoke Flavouring, **Barley** Malt Extract, Colour (Paprika Extract).

Ingredients	% Wt Range	Country of Origin
Sugar (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,

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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)	<8%	UK, China
Maltodextrin (Maize) (SO2 <10ppm)	<7%	France, Turkey
Dried Tomato (E551)	3.8%	China, Spain, Germany, Portugal
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<3.8%	Brazil
Dried Garlic	2.5%	China
Spices (Smoked Paprika (E392), Black Pepper)	<2.6%	Smoked Paprika – Peru, Spain, China, USA, South Africa, Zimbabwe, Black Pepper – Vietnam, India, Indonesia, Sri Lanka, Brazil, Malabar
Acids (Sodium Diacetate, Citric Acid (Maize))	<2.5%	China
Starch (Pregelatinised Maize) (SO2 <10ppm)	<2.5%	Netherlands
Dried Onion (E551)	<2%	India, China
Thickener (Guar Gum)	<2%	Pakistan, India
Dried Red Bell Pepper	<1%	China
Hickory Smoked Sunflower Oil (E330) (Sugar Beet)	<1%	Austria, Belgium, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, UK, Argentina, Bolivia, Russia, South Africa, Ukraine, Uruguay
Smoke Flavouring (E551)	<1%	UK, Netherlands
Barley Malt Extract	<1%	UK
Colour (Paprika Extract) (Sunflower Oil)	<0.5%	UK, India, China, France, Belgium

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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 3 of 9	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Additive	E Number	Function in product
Sodium Diacetate	E262ii	Acid
Paprika Extract	E160c	Colour
Guar Gum	E412	Thickener
Citric Acid	E330	Acid
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1484kJ
Energy (kcal)	352kcal
Fat	0.9g
Of which saturates	0.1g
Carbohydrate	80.5g
of which sugars	67.6g
Fibre	2.0g
Protein	3.0g
Salt	8.4g

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	E262ii, E330, E412, E160c, (Processing Aids

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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

Artificial Flavourings	Yes	E535, E330, E551, E392)
Natural Flavourings	No	Smoke Flavouring
Preservatives	No	May contain Sulphur
Artificial Preservatives	No	Dioxide
Natural Colours	Yes	Paprika Extract
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	Yes	Barley Malt Extract
Maize & Maize Derivatives	Yes	Starch, Maltodextrin, Citric Acid
Soya & Soya Derivatives	No	
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives excl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Hickory Smoked Sunflower Oil, Sunflower Oil in Paprika Extract
Palm Oil	No	
Pine Nuts / Kernels	No	
Yeast	Yes	Yeast Extract
Mustard / Mustard Seeds / Mustard Derivatives	No	
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	
Lupin	No	
Sulphur Dioxide/Sulphites (ppm)	Yes	Sugar, Starch, Yeast Extract, Maltodextrin, <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef & Derivatives	No	

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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 5 of 9	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

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

SECTION 8: MICROBIOLOGICAL STANDARDS

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

SECTION 9: DIRECTIONS FOR USE

Use at 8-10% or as required 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



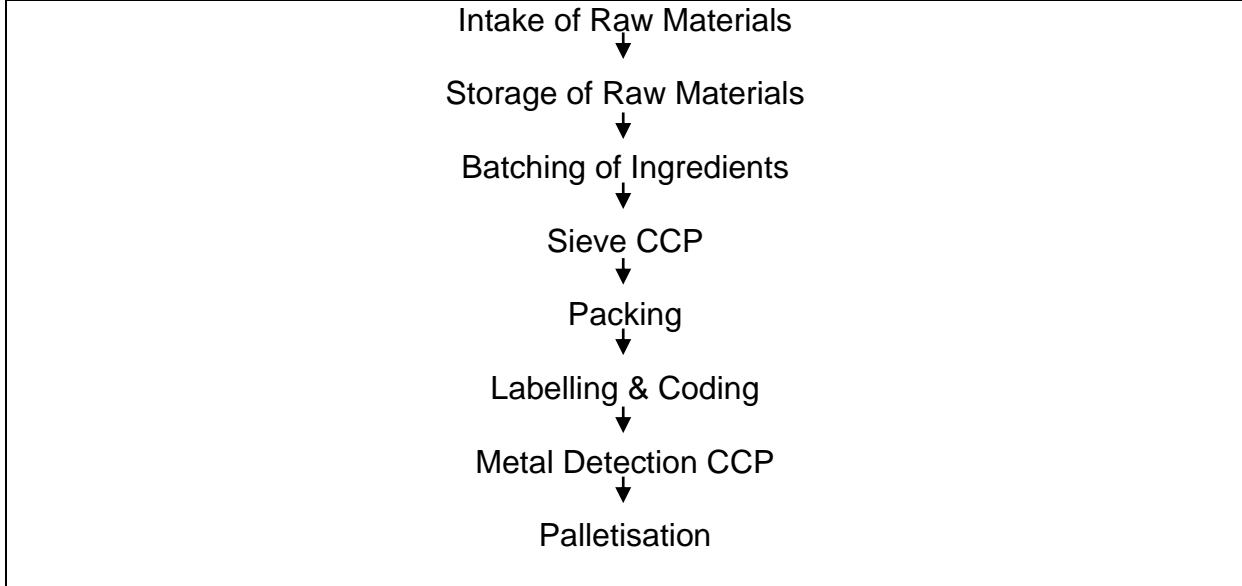
QUALITY SYSTEM

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/Case/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 150 Micron low density polyethylene sack, heat sealed, (510 x 920mm) (140g)
25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: 5032457303118

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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 7 of 9	APPROVED C Joykson
-------------------------	---------------------	-------------	----------------	-----------------------

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

Outer Barcode: 05032457611664

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 / 25kg = 10 per Layer, 20kg – 5 per layer

Layers Per Pallet: 2.5kg – 3, 25kg – 4, 20kg – 5 layers

Cases Per Pallet: 2.5kg =27 , 20kg – 25 sacks, 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.

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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 8 of 9	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

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FIRE	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
STORAGE PRECAUTIONS	Original sealed containers should be stored in a cool dry place
HANDLING PRECAUTIONS	All MRC products should be used in a well-ventilated area. Operators should observe normal good house keeping precautions. Goggles, gloves and dust masks may be required when exposed to prolonged handling

SECTION 15: APPROVAL	
FOR MRC Name Alan Owen	FOR CUSTOMER Name
Signed 	Signed
Position Head of Technical	Position
Date 25.05.21	Date

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

SECTION 16: LIST OF AMENDMENTS			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
18.07.19	1	New Product	A Owen
09.01.20	2	Updated Country of Origins	A Owen
03.02.20	3	Updated Packaging weights and dimensions	A Owen

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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 9 of 9	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

01.07.20	4	Updated Country of Origins	A Owen
25.05.21	5	Updated Countries of Origin	A Owen

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