



QUALITY SYSTEM

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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,

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

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SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1381kJ
Energy (kcal)	326Kcal
Fat	1.0g
Of which saturates	0.1g
Carbohydrate	73.5g
of which sugars	57.1g
Fibre	1.5g
Protein	2.5g
Salt	11.52g

Comments:

As 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 Dioxide
Artificial Preservatives	No	
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

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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	

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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	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

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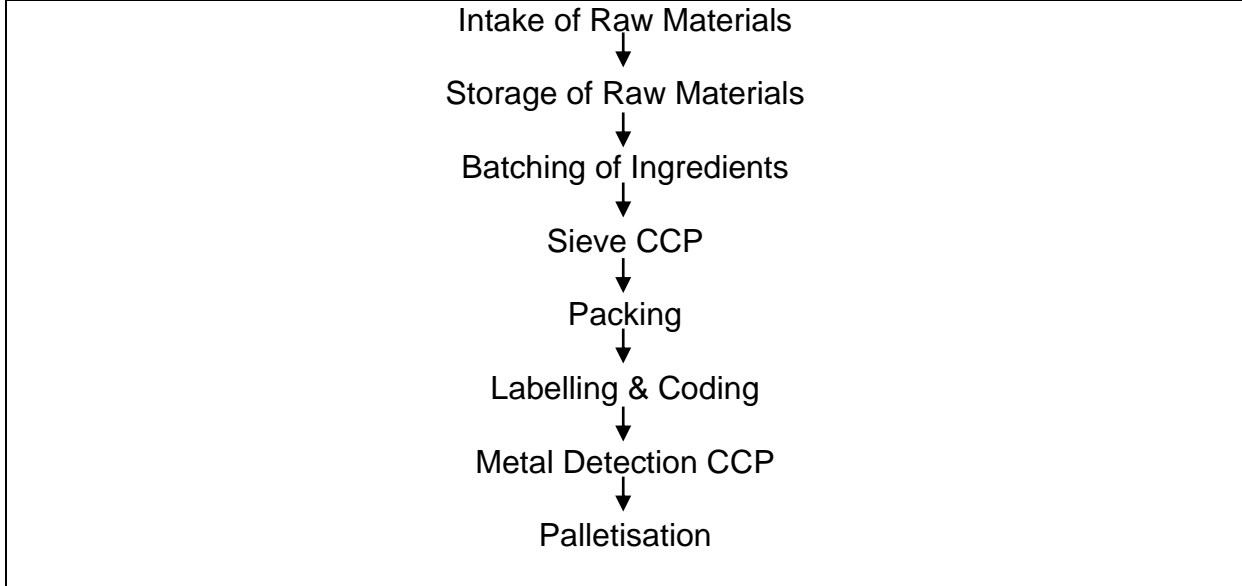
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TITLE: DRY SPECIFICATION

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

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Outer Packaging Description: 2.5kg Polypropylene Co-Polymer tub and lid (140g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm), 10kg - 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.

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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 Clare Joynson Signed  Position Technical Co-Ordinator Date 17.06.21	FOR CUSTOMER Name Signed Position Date
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If a signed copy of the specification is not returned within 6 weeks of the date of the specification, Manchester Rusk Company Ltd will assume implicit acceptance of the specification and its contents.

SECTION 16: LIST OF AMENDMENTS

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

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17.06.21	06	Updated Countries of Origin	C Joynson
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