



QUALITY SYSTEM

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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,

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		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) (SO2 <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) (SO2 <10ppm)	<3%	Brazil
Natural Flavourings (E414, E1518, E1520) (Rapeseed Oil) (SO2 <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) (SO2 <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

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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
Carmine (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

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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
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
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	

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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	Carmines
SUITABLE FOR:		
Vegetarians	N	Carmines
Vegans	N	Carmines
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

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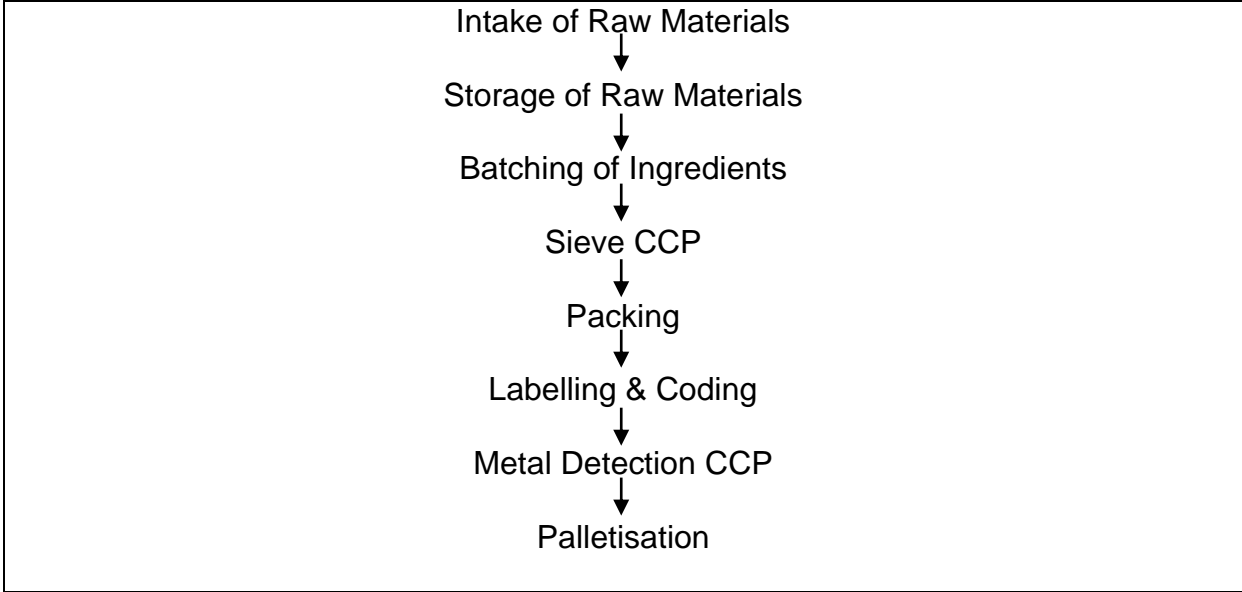
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SECTION 11: PROCESS FLOW



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



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Outer Packaging Description: 2.5kg Polypropylene Co-Polymer tub and lid (140g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm). 10kg/25kg – Corrugated Cardboard Case (440g) (380 x 278 x 300mm)

Outer Barcode: 2.5kg - 05032457612203

Coding Details:

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

(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.

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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  Signed Position Head of Technical Date 16.06.21	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
31.03.10	01	New Product	J Fallows
12.04.11	02	Added sugar and salt levels at 8% usage	M Littler
09.08.11	03	Added 25kg info	C Joynson
01.05.14	04	New Format	C Jones

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

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