



## QUALITY SYSTEM

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SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

### SECTION 1: PRODUCT TITLE

**Product Name:** Moroccan Glaze

**Product code:** 15872

**Issue Date:** 17.06.21

**Version Number: 07**

**Reason For Issue:** Updated Countries of Origin

**Weight:** 2.5kg

#### Physical Properties

**Appearance:** Brown/Orange powder with visible mint and parsley

**Aroma:** Savoury with citrus and spice notes

**Flavour:** Savoury with tangy citrus, aromatic spices and mint notes

### SECTION 2: LEGAL REQUIREMENTS

**Quid Requirements:** Yes

**Country Of Origin:** UK

**Pack Weight:** 2.5kg

**Average Weight:** 2.5kg (PFM Line 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, Sugar, Modified Starch, Spices (Paprika, Cumin (2.5%), Coriander, Cayenne, Turmeric, Cardamom, Black Pepper, Ginger, Cinnamon), Salt, Yeast Extract (Yeast Extract, Salt), Dried Herbs (Mint, Parsley), Dried Onion, Dried Garlic, Acid (Citric Acid), Colour (Paprika Extract), Natural Flavourings

Ingredients	% Wt Range	Country of Origin
Maltodextrin (Maize) (SO2 <10ppm)	<31%	France, Turkey
Sugar (Cane or Beet) (SO2 <10ppm)	<26%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana,

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		Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Starch (Maize & Pregelatinized Modified Waxy Maize and Modified Waxy Maize) (SO2 <10ppm)	<12%	UK, Italy, Hungary, Netherlands, Belgium, France, Spain
Spices (Paprika (E392), Cumin (2.5%), Coriander, Cayenne, Turmeric, Cardamom, Black Pepper, Ginger, Cinnamon)	<11.5%	Paprika – Peru, Spain, China; Cumin – India; Coriander – India, Russia; Cayenne – India, China, Spain; Turmeric – India; Cardamom – Guatemala, India, Spain; Black Pepper – Vietnam, India, Sri Lanka, Indonesia, Brazil; Ginger – India; Cinnamon – Vietnam, Indonesia
Salt (E535)	<11%	UK, China
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<3.5%	Brazil
Dried Herbs (Mint, Parsley)	<3.5%	Mint – Egypt, Turkey; Parsley – UK
Dried Onion (E551)	<2%	India, China
Dried Garlic	<2%	China
Acid (Citric Acid) (Maize)	<1.5%	China
Colour (Paprika Extract) (Sunflower Oil)	<0.5%	UK, India, France China, Belgium
Natural Flavourings	<0.5%	Brazil, UK
<b>Additive</b>	<b>E Number</b>	<b>Function in product</b>
Citric Acid	E330	Acid
Paprika Extract	E160c	Colour
<b>Comments:</b>		

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**SECTION 5: NUTRITIONAL INFORMATION**

Typical Values per 100g

Energy (kJ)	1486kJ
Energy (kcal)	351kcal
Fat	2.1g
Of which saturates	0.3g
Carbohydrate	75.3g
of which sugars	28.4g
Fibre	4.8g
Protein	4.4g
Salt	10.62g

**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, Processing Aids E535, E330, E551, E392
Artificial Flavourings	N	
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	N	
Maize & Maize Derivatives	Y	Maltodextrin, Starch, Citric Acid
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	

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Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Sunflower Oil in Paprika Extract and Yeast 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	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Starch, Yeast Extract, 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	
<b>SUITABLE FOR:</b>		
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

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<i>B CEREUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

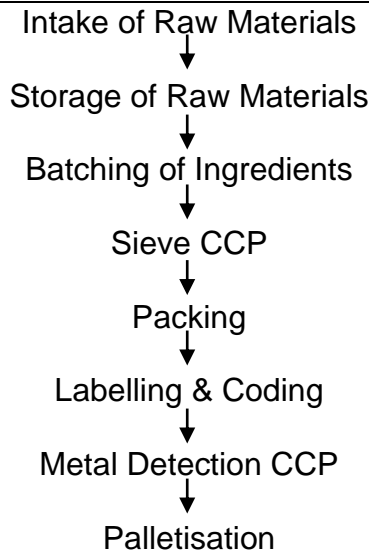
**SECTION 9: DIRECTIONS FOR USE**

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

**SECTION 11: PROCESS FLOW**



**SECTION 12: QUALITY CHECKS**

CHECK	FREQUENCY	PARAMETERS
Weights	Per Tub	Fill weights to specification

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Coding	Start of run & every 30 minutes	Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run plus every hour	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 1.8mm Fe, 2mm Non Fe, 2.5mm SS

**SECTION 13: PACKAGING STANDARDS**

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

**Inner Barcode:** 2.5kg - 5032457305013

**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 - 05032457612623

**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**

<b>PRODUCT DIGESTED</b>	This product is designed for human consumption, and is safe when used at recommended levels. In the case of excessive ingestion, give patient water to drink and rest. If discomfort persists, seek medical advice
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<b>SKIN CONTACT</b>	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
<b>EYE CONTACT</b>	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists
<b>PRODUCT INHALED</b>	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.
<b>SPILLAGE</b>	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.
<b>FIRE</b>	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
<b>STORAGE PRECAUTIONS</b>	Original sealed containers should be stored in a cool dry place
<b>HANDLING PRECAUTIONS</b>	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**

<b>FOR MRC</b> <b>Name Alan Owen</b>   <b>Signed</b>  <b>Position Head of Technical/Safety</b>  <b>Date 17.06.21</b>	<b>FOR CUSTOMER</b> <b>Name</b>  <b>Signed</b>  <b>Position</b>  <b>Date</b>
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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
26.05.10	01	New Product	C Joynson
17.07.14	02	New Format	C Jones
22.07.16	03	New Format	C Jones
20.10.17	04	Updated Countries of Origin	C Joynson
10.07.2019	05	Updated Countries of Origin	Alan Owen
10.01.20	06	Updated Countries of Origin	Alan Owen
17.06.21	07	Updated Countries of Origin	Alan Owen

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