



QUALITY SYSTEM

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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,

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		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 (SO2 <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

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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	

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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	

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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

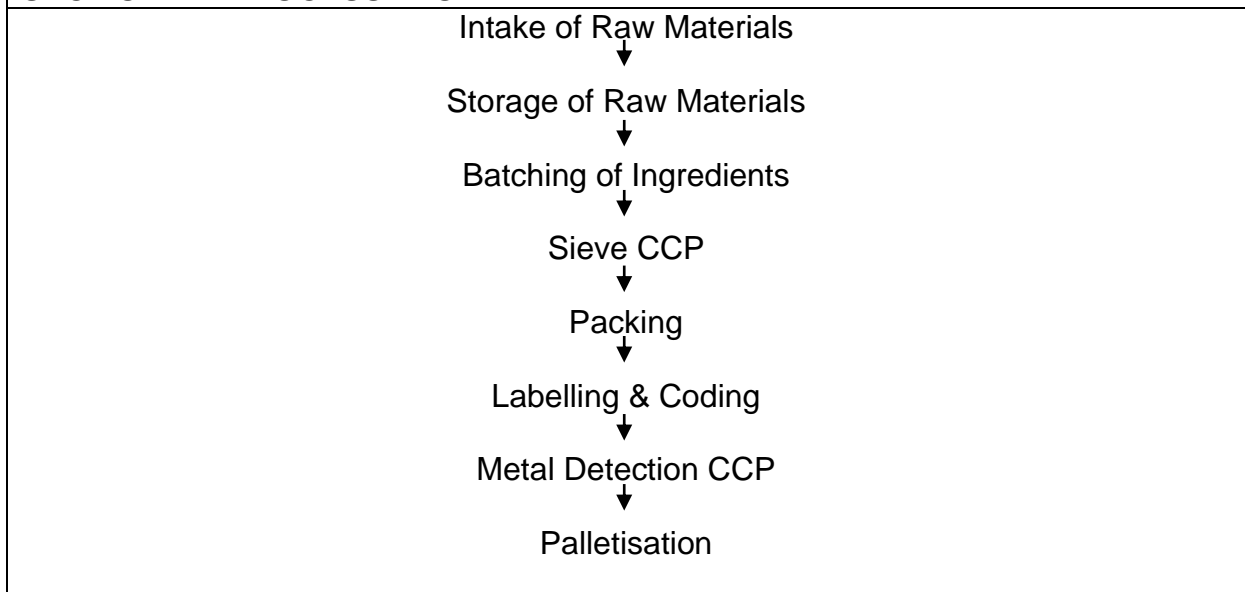
SECTION 9: DIRECTIONS FOR USE

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



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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)

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

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SECTION 16: LIST OF AMENDMENTS

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

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