



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Southern BBQ Coater
Product code: 28737
Issue Date: 17.06.21 **Version Number:** 03
Reason For Issue: Updated Countries of origin
Weight: 2.5kg

Physical Properties

Appearance: Orangey powder flecked with spices, rusk and breadcrumb
Aroma: Sweet smoky BBQ
Flavour: Sweet smoky BBQ

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2.5kg **Average Weight:** PFM only

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, Breadcrumb (Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast), Salt, Rusk (Wheat flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Modified Starch, Spices (Smoked Paprika, Black Pepper, White Pepper), Dried Tomato (3%), Dried Onion, Yeast Extract (Yeast Extract, Salt), Hickory Smoked Sunflower Oil, Thickener (Guar Gum), Acids (Sodium Diacetate, Citric Acid), Smoke Flavouring, Colour (Paprika Extract).

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<51%	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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		Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Breadcrumb (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast) (E535)	<12%	UK, USA, Sweden, India, Netherlands, China
Salt (E535)	<11%	UK, China
Rusk (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt) (E504i, E503ii, E535)	<9%	UK, USA, Sweden, India, China, Netherlands, Norway, Germany
Modified Starch (Pregelatinised Modified Waxy Maize) (SO ₂ <10ppm)	<7%	UK, Italy, Hungary
Spices (Smoked Paprika (E392), Black Pepper, White Pepper)	<6%	Smoked Paprika – Peru, Spain, China, USA, South Africa, Zimbabwe; Black Pepper – Vietnam, India, Sri Lanka, Indonesia, Brazil; White Pepper – Vietnam, Indonesia, India, Brazil
Dried Tomato (E551)	3%	Spain, Germany, Portugal
Dried Onion (E551)	<3%	India, China
Yeast Extract (Yeast Extract, Salt) (SO ₂ <10ppm)	<2%	Brazil
Hickory Smoked Sunflower Oil (E330) (Sugar Beet)	<2%	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, United Kingdom, Argentina, Bolivia, Russia, South Africa, Ukraine, Uruguay
Thickener (Guar Gum)	<1%	Pakistan, India
Acids (Sodium Diacetate, Citric Acid)	<1%	China

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(Maize))		
Smoke Flavouring (E551)	<1%	UK, Netherlands
Colour (Paprika Extract) (Rapeseed Oil)	<0.5%	USA, Peru, India, Morocco, Spain, China, UK
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Sodium Diacetate	E262ii	Acid
Citric Acid	E330	Acid
Guar Gum	E412	Thickener
Calcium Carbonate	E170	Statutory Fortification
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1531kJ
Energy (kcal)	361kcal
Fat	2.5g
Of which saturates	0.3g
Carbohydrate	78.1g
of which sugars	53.3g
Fibre	4.1g
Protein	4.4g
Salt	10.87g

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
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Additives	Yes	E160c, E262ii, E330, E412, E170 Processing Aids E504i, E503ii, E535, E551, E330, E392 Smoke Flavouring
Artificial Flavourings	No	
Natural Flavourings	Yes	
Preservatives	No	May contain Sulphur Dioxide
Artificial Preservatives	No	
Natural Colours	Yes	Paprika Extract
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	Yes	Breadcrumb, Rusk
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Starch, 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, Breadcrumb
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 <10ppm
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef &	No	

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Derivatives		
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	Breadcrumb, Rusk
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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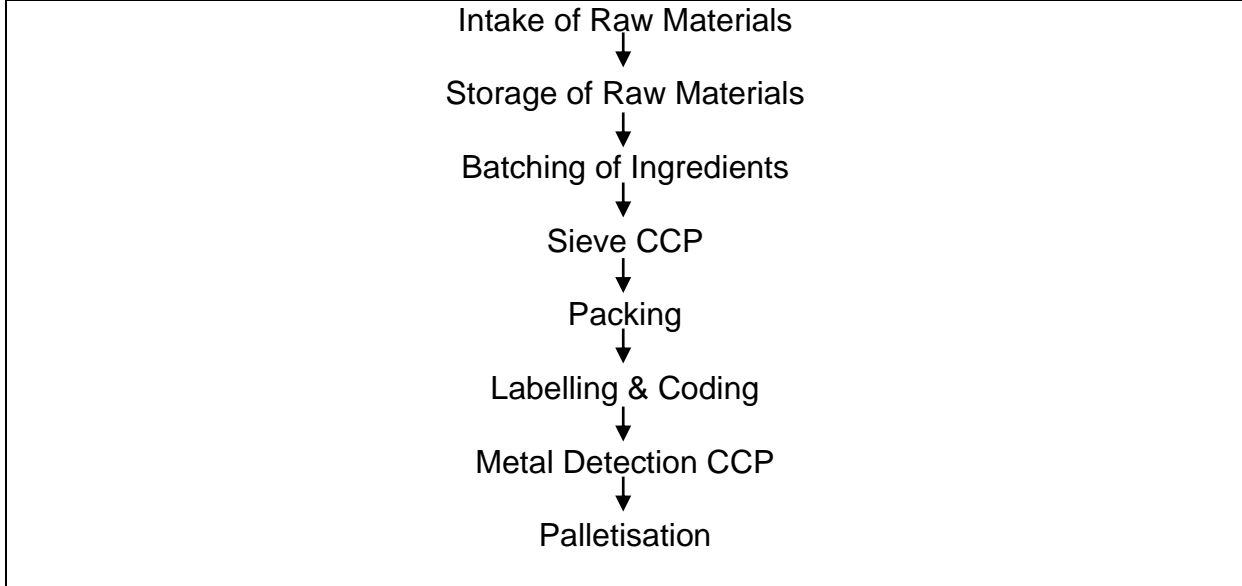
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SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub 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),

Inner Barcode: 2.5kg - 5032457502580

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 340)

Outer Barcode: 2.5kg - 05032457612982

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

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(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 Layers

Cases Per Pallet: 27 Boxes per pallet

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.

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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
11.07.19	01	New Product	C Joynson
28.01.20	02	Updated Countries of origin	C Joynson
17.06.21	03	Updated Countries of origin	C Joynson

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