



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 | DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Sweet Chilli Glaze
Product code: 19895
Issue Date: 17.06.21 **Version Number: 07**
Reason For Issue: Updated Countries of Origin
Weight: 2.5kg

Physical Properties

Appearance: A orange powder with visible cracked chilli flakes
Aroma: Sweet and spicy
Flavour: A typical sweet chilli flavour with chilli, garlic and a hint of lime

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

Sugar, Starch, Salt, Spices (Paprika, Cracked Red Chilli (2.5%), Ginger), Dried Garlic, Dried Red Bell Pepper (6%), Dried Onion (4.5%), Dried Tomato (4%), Dried Glucose Syrup, Colour (Paprika Extract), Natural Flavourings.

Ingredients	% Wt Range	Country of Origin
Sugar (SO2 <10ppm) (Cane or Beet)	<50%	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,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 2 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Starch (Maize & Pregelatinized Maize) (SO ₂ <10ppm)	<9%	Netherlands, Belgium, France, Spain
Salt (E535)	<9%	UK, China
Spices (Paprika (E392), Cracked Red Chilli (2.5%), Ginger)	<8%	Paprika – Peru, Spain, China Cracked Red Chilli – India, Peru, China, South Africa, Malawi Ginger – India
Dried Garlic	<8%	China
Dried Red Bell Pepper	6%	China
Dried Onion (E551)	4.5%	India, China, Egypt
Dried Tomato	4%	China
Dried Glucose Syrup (Maize & Wheat) (SO ₂ <10ppm)	<4%	Belgium, France, Italy
Colour (Paprika Extract) (Sunflower Oil)	<0.5%	UK, India, China, France, Belgium
Natural Flavourings (E471, E900) (Rapeseed Oil)	<0.1%	UK, Mexico, India, France, Netherlands
Rapeseed Oil (Processing Aid) (E900)	<1.5%	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
Paprika Extract	E160c	Colour
Comments:		

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 3 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1434kJ
Energy (kcal)	348kcal
Fat	2.2g
Of which saturates	0.3g
Carbohydrate	78.2g
of which sugars	53.4g
Fibre	3.4g
Protein	3.8g
Salt	8.2g

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	E160c. (Processing Aids E535, E551, E900, E471, E392)
Artificial Flavourings	No	
Natural Flavourings	Yes	
Preservatives	No	May Contain Sulphur Dioxide
Artificial Preservatives	No	
Natural Colours	Yes	E160c
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 4 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Wheat & Wheat Derivatives	Yes	Dried Glucose Syrup - 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	Starch, Dried Glucose Syrup
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 as Processing Aid, Rapeseed Oil in the Natural Flavourings and Sunflower Oil in the 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, Starch, Dried Glucose <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	

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 5 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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



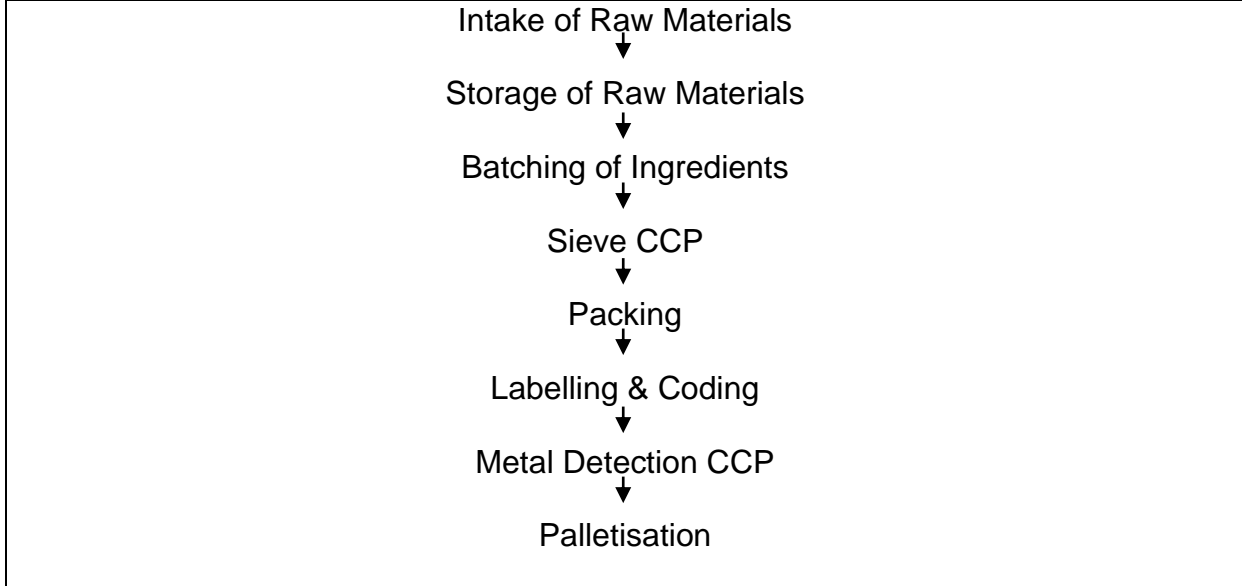
QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 6 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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: 5032457705356

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: 05032457613224

Coding Details:

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

(Day) is denoted by the first 2 numbers

(Month) is denoted by the second 2 numbers

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 7 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

(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

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 8 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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/Safety Date 17.06.21	FOR CUSTOMER Name Signed Position Date

The contents of this specification are the sole property of Manchester Rusk Company Ltd, prior written confirmation must be obtained from Manchester Rusk Company Ltd before any information contained within the specification is supplied to a 3rd party.

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
21/05/14	1	New Product	C Joynson
26.07.16	2	New Format	C Joynson
23.10.17	3	Updated Countries of Origin	C Joynson
08.04.19	4	Updated Countries of Origin	C Joynson
10.07.2019	5	Updated Countries of Origin	Alan Owen
09.01.20	6	Updated Countries of Origin	Alan Owen
17.06.21	7	Updated Countries of Origin	Alan Owen

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs