



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Tandoori Glaze
Product code: 29941
Issue Date: 07.06.21 **Version Number: 02**
Reason for Issue: Updated Countries of origin
Weight: 2.5kg

Physical Properties

Appearance: Dull pink free flowing powder
Aroma: Aromatic spice notes
Flavour: Aromatic spices with a mild chilli heat

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: No
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: Gluten, Soya, Celery, Mustard, Sulphur Dioxide
 No Nuts, Crustaceans/Molluscs or Fish are used on site

SECTION 4: INGREDIENT DECLARATION

Sugar, Maltodextrin, Salt, Maize Starch, Dried Garlic, Yeast Extract (Yeast Extract, Salt), Ground Spices (Black Pepper, Paprika, Coriander, Cumin, Ginger, Cardamom, Chilli Powder, Turmeric), Dried Onion, Butter Powder 72% Fat (Butter (**Milk**), Skimmed **Milk**), Whole **Milk** Powder, Colours (Beetroot Red, Paprika Extract, Carmine), Modified Maize Starch, Natural Flavourings, Thickener (Guar Gum).

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<29%	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.
Maltodextrin (Maize) (SO2 <10ppm)	<17%	France, Turkey
Salt (E535)	<17%	UK, China
Maize Starch (SO2 <10ppm)	<9%	Belgium, France, Spain
Dried Garlic	<7%	China
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<6%	Brazil
Ground Spices (Black Pepper, Paprika (E392), Coriander, Cumin, Ginger, Cardamom, Chilli Powder, Turmeric)	<5%	Black Pepper – Vietnam, India, Indonesia, Sri Lanka, Brazil Paprika – Peru, Spain, China Coriander – India, Russia Cumin, Ginger, Turmeric – India Cardamom – India, Guatemala, Spain, Chilli Powder – India, China, Spain
Dried Onion (E551)	<4%	India, China
Butter Powder 72% Fat (Butter, (Milk), Skimmed Milk)	<4%	Germany, UK, France, Italy, Spain, Poland, Romania, Netherlands, Belgium, Greece, Portugal, Czech Republic, Hungary, Sweden, Austria, Bulgaria, Denmark, Finland, Slovakia, Ireland, Lithuania, Slovenia, Latvia, Estonia, Cyprus, Luxembourg, Malta
Whole Milk Powder	<4%	UK, Ireland
Colours (Beetroot Red (E330 - Molasses), Paprika Extract (Sunflower Oil), Carmine (Maltodextrin – Potato) (Colour Cat N2))	<3%	Beetroot Red – Poland, Turkey, Austria Paprika Extract – India, UK, China, France, Belgium, Carmine – Peru, Netherlands
Modified Maize Starch (Pregelatinised)	<3%	UK, Italy, Hungary

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Modified Waxy Maize) (SO ₂ <10ppm)		
Natural Flavourings (E471, E472e, E320, E551) (Rapeseed, Sunflower & Olive Oil) (Maize)	<1%	China, France, Brazil, Mexico, India, Germany, UK, South Africa, Peru, Italy, Spain, Japan USA, Chile, Indonesia, Sri Lanka, Vietnam, Ecuador, Belgium, Madagascar, Turkey, Guatemala, Canada, Morocco, Russia, Bulgaria, Ukraine, Egypt, Hungary, Honduras, El Salvador, Dominican Republic, Jamaica, Austria, Argentina, Taiwan
Thickener (Guar Gum)	<0.5%	Pakistan, India
Additive	E Number	Function in product
Beetroot Red	E162	Colour
Paprika Extract	E160c	Colour
Carmine (N2)	E120	Colour
Guar Gum	E412	Thickener
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1426kJ
Energy (kcal)	337kcal
Fat	4.1g
Of which saturates	2.2g
Carbohydrate	67.3g
of which sugars	32.7g
Fibre	3g
Protein	5.9g
Salt	17.06g

Comments:
As calculated by Nutricalc



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SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E162, E160c, E120, E412 Processing Aids E535, E330, E471, E472e, E320, E551, E392
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	E162, E160c, E120
Artificial Colours	N	
MSG	N	
BHT/BHA	Y	E320 in Natural Flavouring
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	N	
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Maltodextrin, Maize Starch, Modified maize Starch, Natural Flavourings
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	Sunflower Oil in Paprika Extract, Rapeseed & Sunflower Oil in Natural Flavourings
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract

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Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	Y	Butter Powder, Whole Milk Powder
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Maize Starch, Maltodextrin, Modified Maize Starch, Yeast Extract <10ppm
Animal Products: Dairy	Y	Butter Powder, Whole Milk Powder
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	Carmine
SUITABLE FOR:		
Vegetarians	N	Carmine
Vegans	N	Carmine, Butter Powder, Whole Milk Powder
Coeliacs	N	May contain Gluten
Lactose Intolerant	N	Butter Powder, Whole Milk Powder

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 CEREBUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

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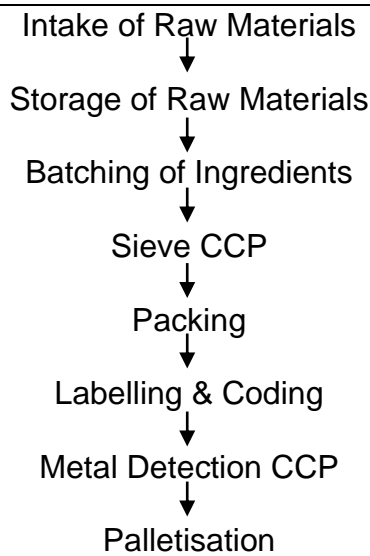
SECTION 9: DIRECTIONS FOR USE

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 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

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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 - 5032457302753

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 - 05032457613286

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

Cases Per Layer: 8 x (2.5kg) x 9 Boxes per layer

Layers Per Pallet: 2.5kg – 3

Cases Per Pallet: 2.5kg = 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
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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
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EYE CONTACT	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists
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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.
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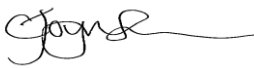
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SPILLAGE	Sweep up and dispose of with non-hazardous wastes. Small spillages may be washed to drain with cold water. Consult local authorities when disposing of large quantities.
FIRE	Avoid production of dust. Fires should be controlled by water spray, 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 Name Clare Joynson Signed  Position Technical Co-ordinator Date 07.06.21	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
12.02.21	01	New Product	C Joynson

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07.06.21	02	Updated Countries of origin	C Joynson
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