



## QUALITY SYSTEM

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SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

### SECTION 1: PRODUCT TITLE

**Product Name:** Peppersteak Coater

**Product code:** 28722

**Issue Date:** 17.06.21

**Version Number: 04**

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

**Weight:** 2kg/10kg

#### Physical Properties

**Appearance:** Coarse orange crumb with visible particulates

**Aroma:** Savoury with pepper and lemon notes

**Flavour:** Savoury with pepper and lemon notes

### SECTION 2: LEGAL REQUIREMENTS

**Quid Requirements:** Yes

**Country Of Origin:** UK

**Pack Weight:** 2kg/10kg

**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

Breadcrumb (Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast), Salt, Sugar, Spices (Black Pepper (7%), Paprika, Cracked Red Chilli), Dried Onion (4%), Dried Garlic (4%), Acid (Citric Acid), Dried Tomato, Dried Parsley, Yeast Extract, Colour (Paprika Extract and Natural Rosemary Flavouring), Natural Flavourings.

| Ingredients   | % Wt Range | Country of Origin                          |
|---|------------|--|
| Breadcrumb (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast) (E535) | <42%       | UK, USA, Sweden, India, China, Netherlands |

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|  |       |   |
|--|-------|---|
| Salt (E535)  | <20%  | UK, China   |
| Sugar (Cane or Beet) (SO2 <10ppm)  | <15%  | 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, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK. |
| Spices (Black Pepper (7%), Paprika (E392), Cracked Red Chilli)                 | <10%  | Black Pepper – Vietnam, Indonesia, India, Sri Lanka, Brazil, Malabar; Columbia, Paprika – Peru, Spain, China; Cracked Red Chilli – India, Peru, China, South Africa, Malawi   |
| Dried Onion  | 4%    | India, China, Egypt   |
| Dried Garlic   | 4%    | China   |
| Acid (Citric Acid) (Maize)   | <4%   | China   |
| Dried Tomato   | <3%   | China   |
| Dried Parsley  | <1%   | UK  |
| Yeast Extract (SO2 <10ppm)   | <1%   | Brazil  |
| Colour (Paprika Extract and Natural Rosemary Flavouring) (E306) (Rapeseed Oil) | <0.5% | UK, France, India, China, USA   |
| Natural Flavourings (Rapeseed Oil)(E551, E320, E1518) (Maize)                  | <0.5% | China , France , Brazil , Mexico , India , Germany , UK , South Africa, Peru, Italy, Spain, Japan, USA  |
| Rapeseed Oil (Processing Aid) (E900)   | <0.5% | UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria,  |

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| Additive          | E Number | Function in product     |
|-------------------|----------|-------------------------|
| Citric Acid       | E330     | Acid                    |
| Paprika Extract   | E160c    | Colour                  |
| Calcium Carbonate | E170     | Statutory fortification |
| <b>Comments:</b>  |          |                         |

**SECTION 5: NUTRITIONAL INFORMATION**

Typical Values per 100g

|                    |         |
|--------------------|---------|
| Energy (kJ)        | 1333kJ  |
| Energy (kcal)      | 314kcal |
| Fat                | 2.2g    |
| Of which saturates | 0.4g    |
| Carbohydrate       | 60.5g   |
| of which sugars    | 19.8g   |
| Fibre              | 5.7g    |
| Protein            | 7.9g    |
| Salt               | 19.93g  |

**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, E170, E392 Processing Aids E535, E900, E320, E551, E1518, E392 |
| Artificial Flavourings | N             |   |
| Natural Flavourings    | Y             |   |

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|   |   |  |
|---|---|--|
| Preservatives                                 | N | May contain Sulphur Dioxide  |
| Artificial Preservatives                      | N |  |
| Natural Colours                               | Y | Paprika Extract  |
| Artificial Colours                            | N |  |
| MSG   | N |  |
| BHT/BHA                                       | Y | E320 in Natural Flavourings  |
| Sweeteners                                    | N |  |
| Hydrolysed Vegetable Protein                  | N |  |
| Wheat & Wheat Derivatives                     | Y | Wheat Flour in Breadcrumb  |
| Rye/Oats/Barley/Spelt/Kamut                   | N |  |
| Maize & Maize Derivatives                     | Y | Citric Acid, Natural Flavouring  |
| Soya & Soya Derivatives                       | Y | E306 in Paprika Extract is derived from IP Soybean – Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011 |
| 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 | Rapeseed Oil as Processing Aid, Rapeseed Oil in Paprika Extract, Natural Flavourings   |
| Palm Oil                                      | N |  |
| Pine Nuts / Kernels                           | N |  |
| Yeast   | Y | Yeast Extract, Breadcrumb  |
| 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, Yeast Extract <10ppm  |
| Animal Products: Dairy                        | N |  |
| Animal Products: Eggs                         | N |  |

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|                                     |   |                  |
|-------------------------------------|---|------------------|
| 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 | Breadcrumb       |
| 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



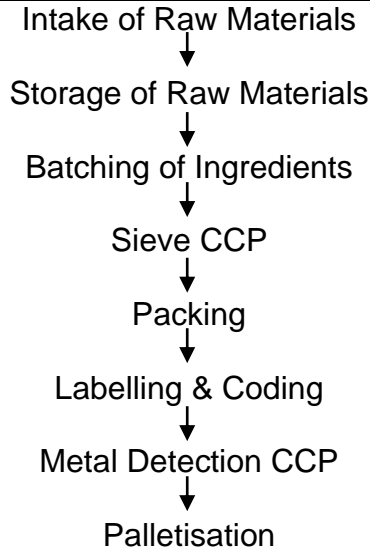
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**SECTION 11: PROCESS FLOW**



**SECTION 12: QUALITY CHECKS**

| CHECK             | FREQUENCY                                       | PARAMETERS   |
|-------------------|---|--|
| Weights<br>Coding | Per Tub/Pail<br>Start of run & every 30 minutes | Fill weights to specification<br>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:** 2kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm), 25kg Blue Food Grade 50mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

**Inner Barcode: 2kg – 5032457700726, 10kg - 5032457402286**



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**Outer Packaging Description:** 2kg 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:** 2kg - 05032457612746

**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:** 2kg x 8 x 9 Boxes per layer / 10kg = 12 per layer

**Layers Per Pallet:** 2kg – 3, 10kg – 4

**Cases Per Pallet:** 2kg = 27, 10kg = 48

**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  |
| <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.  |

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|-----------------------------|--|
| <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 |

|   |   |
|---|---|
| <b>SECTION 15: APPROVAL</b>   |   |
| <b>FOR MRC</b><br>Name Clare Joynson<br><br>Signed <br>Position <b>Technical Co-ordinator</b><br>Date <b>17.06.21</b> | <b>FOR CUSTOMER</b><br>Name<br><br>Signed<br><br>Position<br><br>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.

| <b>SECTION 16: LIST OF AMENDMENTS</b> |              |                             |             |
|---------------------------------------|--------------|-----------------------------|-------------|
| DATE                                  | ISSUE NUMBER | REASON FOR ISSUE            | APPROVED BY |
| 18.07.19                              | 01           | New Product                 | C Joynson   |
| 13.01.20                              | 02           | Updated Countries of Origin | C Joynson   |
| 03.07.20                              | 03           | Updated Countries of Origin | C Joynson   |

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