



## QUALITY SYSTEM

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SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

### SECTION 1: PRODUCT TITLE

**Product Name:** Kentucky Style Bourbon Flavour Glaze**Product code:** 22125**Issue Date:** 17.06.21**Version Number:** 09**Reason For Issue:** Updated Countries of Origin**Weight:** 2.5kg/20kg

#### Physical Properties

**Appearance:** Dark orange/light brown powder .**Aroma:** Distinct bourbon aroma with subtle savoury and spice notes**Flavour:** Sweet with distinct bourbon, tomato, garlic and spice notes

### SECTION 2: LEGAL REQUIREMENTS

**Quid Requirements:** No**Country Of Origin:** UK**Pack Weight:** 2.5kg/20kg**Average Weight:** 2.5kg Only on PFM

### SECTION 3: ALLERGEN ADVICE

For allergens, including cereals containing gluten, see ingredients in **bold****May contain traces of:** Soya, Milk, Celery, Mustard, Sulphur Dioxide - **Only on 2.5kg, 20kg sacks made on a Monday after full wet clean down – No alibi labelling**

No Nuts, Crustaceans/Molluscs or Fish are used on site

### SECTION 4: INGREDIENT DECLARATION

Sugar, Dried Glucose Syrup, Demerara Sugar, Salt, Dried Tomato, Maltodextrin, Dried Onion, Modified Starch, Thickener (Guar Gum), Acids (Sodium Diacetate, Citric Acid), Spices (Paprika, Cayenne), **Barley** Malt Extract, Dried Garlic, Natural Flavourings, Smoke Flavouring, Colour (Paprika Extract).

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<48%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso, Colombia, Costa Rica, Dominican republic, Ethiopia, Fiji, Guadeloupe,

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		Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Dried Glucose Syrup (Maize or wheat derived). (SO2 <10ppm)	<8%	France, Italy, Belgium
Demerara Sugar (Cane or Beet) (SO2 <10ppm)	<8%	Cuba, Guyana, Guadeloupe, Guatemala, Paraguay, Argentina, Malawi, Mauritius, Swaziland, Mozambique, Algeria, India, Dubai, Belgium, France, Italy, Netherlands, Portugal, Spain, UK.
Salt (E535)	<7%	UK, China
Dried Tomato (E551)	<6%	Spain, Germany, Portugal
Maltodextrin (Maize) (SO2 <10ppm)	<6%	France, Turkey
Dried Onion (E551)	<5%	India, China
Modified Starch (Maize and Pregelatinized Modified Waxy Maize) (SO2 <10ppm)	<5%	Hungary, UK, Belgium, France, Spain, Italy
Thickener (Guar Gum)	<4%	India, Pakistan
Acids (Sodium Diacetate, Citric Acid (Maize))	<3%	China
Spices (Paprika (E392), Cayenne)	<3%	Paprika – Peru, Spain, China, Cayenne – India, China, Spain
Barley Malt Extract	<3%	UK
Dried Garlic	<2%	China
Natural Flavourings (Ethanol, E1520 Monopropylene Glycol, Smoke Flavouring)	<1%	UK, Germany, France, China, Japan, USA, Spain, India, South Africa, Netherlands
Smoke Flavouring (E551)	<1%	UK, Holland
Colour (Paprika Extract) (Sunflower Oil)	<0.5%	UK, India, China, France, Belgium

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Silicon Dioxide (Processing Aid)	<0.5%	Germany
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
<b>Additive</b>	<b>E Number</b>	<b>Function in product</b>
Guar Gum	E412	Thickener
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Silicon Dioxide	E551	Processing Aid
<b>Comments:</b>		

**SECTION 5: NUTRITIONAL INFORMATION**

Typical Values per 100g

Energy (kJ)	1561kJ
Energy (kcal)	368kcal
Fat	1.5g
Of which saturates	0.2g
Carbohydrate	82.8g
of which sugars	59.3g
Fibre	5.4g
Protein	1.9g
Salt	6.65g

**Comments:**  
As calculated by Nutricalc

**SECTION 6: SHELF LIFE**

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**Ambient:** 12 Months

**Chilled:** NA

**Frozen:** NA

**SECTION 7: FREE FROM DATA**

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E412, E160c, E330, E262ii, E551. Processing Aids E535, E551, E900, E1520, E392
Artificial Flavourings	Y	Smoke Flavouring
Natural Flavourings	Y	
Preservatives	N	
Artificial Preservatives	N	
Natural Colours	Y	E160c
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	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	Y	Malt Extract
Maize & Maize Derivatives	Y	Modified Starch, Dried Glucose Syrup, Maltodextrin, Citric Acid
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	Rapeseed Oil as Processing Aid, Sunflower

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Palm Oil	N	Oil in Paprika Extract  Sugar, Demerara Sugar, Modified Starch, Dried Glucose, Maltodextrin, <10ppm
Pine Nuts / Kernels	N	
Yeast	N	
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	
Animal Products: Dairy	N	
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	N	
<b>SUITABLE FOR:</b>		
Vegetarians	Y	
Vegans	N	May contain milk (2.5kg)
Coeliacs	N	Malt Extract
Lactose Intolerant	N	May contain milk (2.5kg)

**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

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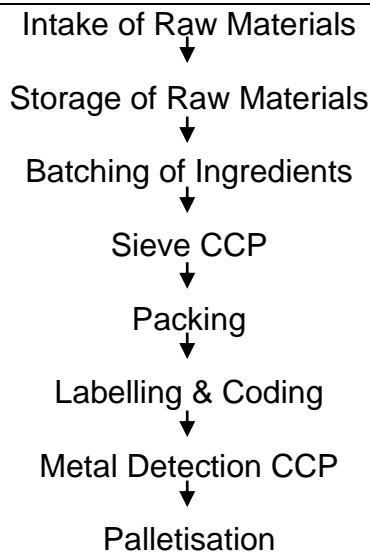
**SECTION 9: DIRECTIONS FOR USE**

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/ Sack 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	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 1.8mm Fe,

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	every hour	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). 20kg Sack - Blue Food Grade bottom weld low density polyethylene sack, heat sealed (140g) (510 x 920mm)

**Inner Barcode: 2.5kg - 5032457705233**

**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 - 05032457612326

**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, 20kg - 5

**Layers Per Pallet:** 2.5kg – 3, 20kg - 5

**Cases Per Pallet:** 2.5kg =27, 20kg - 25

**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
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<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
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<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.
<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

**SECTION 15: APPROVAL**

<b>FOR MRC</b> Name Alan Owen   Signed  Position Head of Technical/Safety  Date 17.06.21	<b>FOR CUSTOMER</b> Name  Signed  Position  Date
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**SECTION 16: LIST OF AMENDMENTS**

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
02.12.14	1	New Product	C.Joynson
17.12.15	2	Updated Country of origin	C Joynson
27.07.16	3	New Format	C Joynson
24.10.17	4	Updated Countries of Origin	C Joynson
27.03.19	5	Updated Countries of Origin	C Joynson
09.07.2019	6	Updated Countries of Origin	Alan Owen
10.01.20	7	Updated Countries of Origin	Alan Owen
07.07.20	8	Updated Countries of Origin	Alan Owen
17.06.21	9	Updated Countries of Origin	Alan Owen

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