



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Modified Starch (Maize & Modified Waxy Maize) (SO ₂ <10ppm)	<17%	Hungary, Belgium, France, Spain, UK, Italy
Demerara Sugar (Cane or Beet) (SO ₂ <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
Acids (Sodium Diacetate, Citric Acid (Maize))	<6%	China
Colours (Plain Caramel (Wheat – Glucose Syrup), Curcumin (E1520), Paprika Extract (Sunflower Oil)	<4%	Plain Caramel – UK, Curcumin - UK, India, Germany, Paprika Extract – China, India, UK, France, Belgium
Dried Garlic	3%	China
Dried Onion (E551)	3%	India, China
Dried Tomato (E551)	2%	Spain, Germany, Portugal
Thickener (Guar Gum)	<2%	Pakistan, India
Yeast Extract (Yeast Extract, Salt) (SO ₂ <10ppm)	<2%	Brazil
Natural Flavourings (E422, E1520) (Rapeseed Oil)	<1%	UK, Germany, France, China, USA, Spain, Nigeria, Cameroon, South Africa, Madagascar, India, Ghana, Ivory Coast, Belgium, El Salvador, Peru.
Dried Parsley	<0.5%	UK
Hickory Smoked Sunflower Oil (E330) (Sugar Beet)	<0.5%	Austria, Belgium, Bulgaria, Cyprus, Croatia, Czech Republic, Denmark,

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		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
Smoke Flavouring (E551)	<0.5%	UK, Netherlands
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Paprika Extract	E160c	Colour
Plain Caramel	E150a	Colour
Curcumin	E100	Colour
Guar Gum	E412	Thickener
Silicon Dioxide	E551	Processing Aid
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1483kJ
Energy (kcal)	349Kcal
Fat	0.5g
Of which saturates	0.1g
Carbohydrate	81.9g
of which sugars	61.9g
Fibre	2.5g
Protein	1.8g
Salt	7.88g

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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	E160c, E100, E330, E262ii, E412, E551, E150a. (Processing Aids E535, E1520, E551, E330, E422)
Artificial Flavourings	Y	Smoke Flavouring
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	Y	Plain Caramel, Paprika Extract, Curcumin
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Glucose Syrup in Plain Caramel - 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	N	
Maize & Maize Derivatives	Y	Modified Starch, Citric Acid
Soya & Soya Derivatives	N	

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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	Hickory Smoked Sunflower Oil. Sunflower Oil in Paprika Extract. Rapeseed Oil in Natural Flavourings
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract
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, Demerara Sugar, Modified Starch, Yeast Extract <10ppm
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	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk (2.5kg)
Coeliacs	N	May contain gluten (2.5kg)
Lactose Intolerant	N	May contain milk (2.5kg)

SECTION 8: MICROBIOLOGICAL STANDARDS

TEST	MAXIMUM
<i>ESHERICHIA COLI</i>	< 100cfu/g

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TITLE: DRY SPECIFICATION

<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

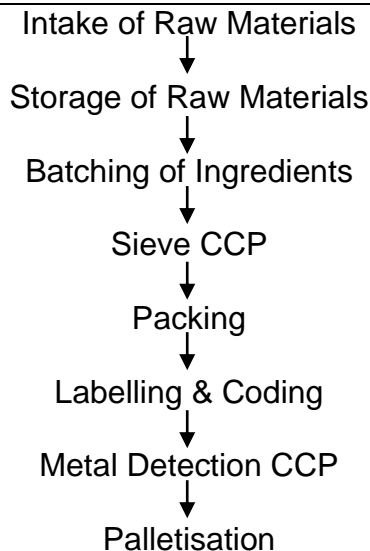
SECTION 9: DIRECTIONS FOR USE

Use at 8-10% on meat products 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
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TITLE: DRY SPECIFICATION

Weights Coding	Per Tub / Per 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 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) 20kg sack - Blue Food Grade bottom weld low density polyethylene sack, heat sealed (140g) (510 x 920mm)

Inner Barcode: 2.5kg – 5032457302937

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: 05032457613040

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: 2.5kg - 8 x 2.5kg x 9 Boxes per layer, 20kg sack - 5

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

Cases Per Pallet: 2.5kg – 27, 20kg - 25

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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TITLE: DRY SPECIFICATION

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
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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SECTION 16: LIST OF AMENDMENTS

DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
16.07.19	01	New Product	C Joynson
28.01.20	02	Updated Countries of origin	C Joynson
30.06.20	03	Updated Countries of origin	C Joynson
17.06.21	04	Updated Countries of origin	C Joynson

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