



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Modified Starch (Waxy Maize & Pregelatinized Waxy Maize) (SO2 <10ppm)	<13%	Netherlands, UK, Italy, Hungary
Salt (E535)	<11%	UK, China
Starch (Maize) (SO2 <10ppm)	<10%	France, Spain, Belgium
Spices (Cumin (2.5%), Cayenne (2.5%), Coriander, Ginger, Cardamom, Black Pepper, Turmeric)	<9%	Cumin – India, Coriander – India, Russia, Cayenne – India, China, Spain, Cardamom – Guatemala, India, Spain Ginger – India; Black Pepper – Vietnam, India, Indonesia, Sri Lanka, Brazil, Turmeric - India
Dried Tomato (E551)	5%	Spain, Germany, Portugal
Dried Onion (E551)	<5%	India, China
Dried Garlic	4%	China
Yeast Extract (Yeast Extract, Salt) (SO2 <10ppm)	<2%	Brazil
Natural Flavourings (E1518, E1520)	<1%	UK, Mexico, Russia, Brazil, Italy, Spain, South Africa, China, Germany, Iran, USA, France
Dried Coriander Leaf	<1%	Egypt
Colour (Paprika Extract & Natural Rosemary Flavouring) (E306) (Rapeseed Oil)	<0.5%	UK, France, India, China, USA
Acid (Citric Acid) (Maize)	<0.5%	China
Additive	E Number	Function in product
Citric Acid	E330	Acid
Paprika Extract	E160c	Colour
Comments:		

Reason for Change: New logo added and egg removed

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SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1476kJ
Energy (kcal)	348kcal
Fat	1.7g
Of which saturates	0.2g
Carbohydrate	76.6g
of which sugars	46.9g
Fibre	4.2g
Protein	3.9g
Salt	10.34g

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. Processing Aids E535, E551, E1518, E306, E1520
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	E160c
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	N	
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Starch, Modified Starch, Natural Flavourings, Citric Acid
Soya & Soya Derivatives	Y	E306 in Paprika Extract is derived from IP Soybean –

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Genetically Modified Ingredients	N	Not declarable as not considered allergenic according to Annex II of EC Reg 1169/2011	
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 in Paprika Extract & Natural Rosemary Flavouring
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, Starch, Yeast Extract, Modified Starch <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	May contain milk May contains Gluten May contain milk	
Vegans	N		
Coeliacs	N		
Lactose Intolerant	N		

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TITLE: DRY SPECIFICATION

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

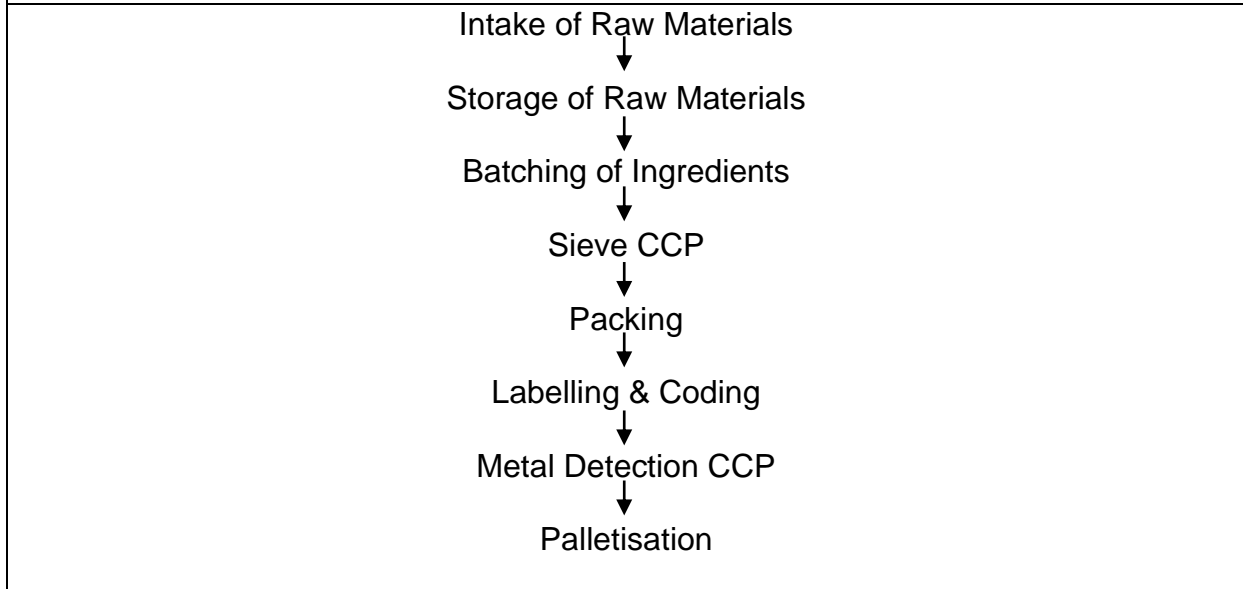
SECTION 9: DIRECTIONS FOR USE

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

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights	Per Tub/Pail/Sack	Fill weights to specification
Coding	Start of run & every 30 minutes	Clear, legible, correct
Seal	Start of run & every 30	Intact & clean

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Metal Detection	minutes 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),
10kg - 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).
20kg sack - Blue 150 Micron low density polyethylene sack, heat sealed, (510 x 920mm) (140g)

Inner Barcode: 2.5kg - 5032457302692

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), 10kg - Polypropylene Co-Polymer white pail and lid (600g) (293 x 318 x 290mm).

Outer Barcode: 2.5kg - 05032457613408

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 / 10kg = 12 per Layer, 20kg - 5 bags per layer

Layers Per Pallet: 2.5kg – 3, 10kg – 4, 20kg – 5 layers

Cases Per Pallet: 2.5kg =27 /10kg = 48, 20kg 25 bags per pallet

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
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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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
18.07.19	01	New Product	C Joynson
13.01.20	02	Updated Countries of Origin	C Joynson
17.06.21	03	Updated Countries of Origin	C Joynson

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