



QUALITY SYSTEM

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SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Chinese Glaze
Product code: 28545
Issue Date: 17.06.21
Reason For Issue: Updated Countries of Origin.
Weight: 2.5kg/10kg
Version Number: 04

Physical Properties

Appearance: Pinkish powder lightly flecked with spices
Aroma: Aniseed and garlic notes
Flavour: Aniseed, cinnamon, ginger and garlic notes.

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: No
Country Of Origin: UK
Pack Weight: 2.5kg/10kg **Average Weight:** 2.5kg on PFM Line

SECTION 3: ALLERGEN ADVICE

May contain traces of: Gluten, Soya, Milk, Celery, Mustard, Sulphur Dioxide
 No Nuts, Crustaceans/Molluscs or Fish are used on site

SECTION 4: INGREDIENT DECLARATION

Sugar, Maltodextrin, Salt, Starch, Colours (Beetroot Red, Carmine, Plain Caramel, Paprika Extract and Natural Rosemary Flavouring), Spices (Star Anise, Cinnamon, Ginger), Dried Garlic, Dried Onion, Yeast Extract, Thickeners (Guar Gum, Xanthan Gum), Rapeseed Oil, Natural Flavouring, Natural Garlic Flavouring.

Ingredients	% Wt Range	Country of Origin
Sugar (Cane or Beet) (SO2 <10ppm)	<58%	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,

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		Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Maltodextrin (Maize) (SO2 <10ppm)	<15%	France, Turkey
Salt (E535)	<10%	UK, China
Starch (Pregelatinized Maize) (SO2 <10ppm)	<7%	Netherlands
Colours (Beetroot Red(E330 Molasses, Potato), Carmine (E422, E524, E525, Rapeseed Oil), Plain Caramel(Wheat), Paprika Extract and Natural Rosemary Flavouring (E306 and Rapeseed Oil))	<5%	Beetroot – Poland, Turkey, Austria, Carmine – Peru, UK, Germany, Belgium, USA, Plain Caramel – UK, Paprika – India, France, UK, China, USA
Spices (Star Anise, Cinnamon, Ginger)	<3%	Star Anise – China, Vietnam, UK, India, Cinnamon – Indonesia, Vietnam, Ginger – India
Dried Garlic	<2%	China
Dried Onion (E551)	<2%	India, China
Yeast Extract (SO2 <10ppm)	<2%	Brazil
Thickeners (Guar Gum, Xanthan Gum (Maize))	<0.5%	Guar – Pakistan, India Xanthan - China
Rapeseed Oil (E900)	<0.5%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
Natural Flavouring (E414, Potato, Rice Flour)	<0.5%	USA, France, Mexico, UK, Cambodia, Egypt, India, Portugal, Burma, Puerto Rico, Spain, Brazil, Guyana, Paraguay, Uruguay, Thailand
Natural Garlic Flavouring (E414, E1518) (Rapeseed Oil, Potato) (SO2 <10ppm)	<0.5%	France, Sudan, UK, Mexico, Netherlands
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product

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Beetroot Red	E162	Colour
Carmine	E120	Colour
Paprika Extract	E160c	Colour
Xanthan Gum	E415	Thickener
Guar Gum	E412	Thickener
Silicon Dioxide	E551	Processing Aid
Plain Caramel	E150a	Colour
Comments:		

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1457kJ
Energy (kcal)	349kcal
Fat	0.8g
Of which saturates	0.0g
Carbohydrate	83.7g
of which sugars	58.6g
Fibre	1.1g
Protein	1.4g
Salt	9.5g

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	E162, E120, E160c, E412,

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Artificial Flavourings	N	E415, E551, E150a.
Natural Flavourings	Y	Processing Aids E306, E330, E414, E422, E535, E525, E900, E1518, E551, E524
Preservatives	N	May contain Sulphur
Artificial Preservatives	N	Dioxide
Natural Colours	Y	E162, E160c, E150a, E120
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	Starch, Maltodextrin, Xanthan Gum
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, Rapeseed Oil in Paprika, Carmine And Natural Garlic Flavouring

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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, Maltodextrin, Yeast Extract, Natural Garlic Flavouring <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	Y	Carmine
SUITABLE FOR:		
Vegetarians	N	Carmine
Vegans	N	Carmine
Coeliacs	N	May Contain Gluten
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

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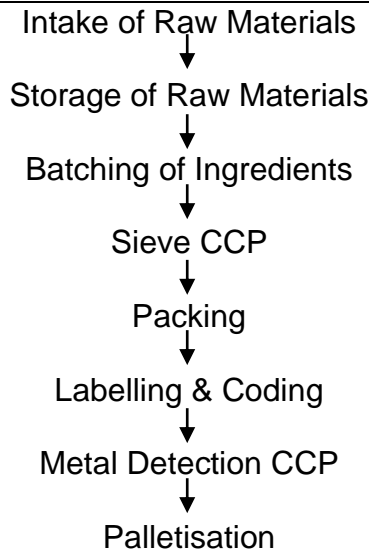
SECTION 9: DIRECTIONS FOR USE

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/Pail 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), 10kg - 25kg Blue Food Grade 80mu bottom weld low density polyethylene bag (120g) (760 x 1035mm).

Inner Barcode: 2.5kg – 5032457700481, 10kg - 5032457701204

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 - 05032457611909

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 x 8 x 9 Boxes per layer / 10kg = 12 per Layer

Layers Per Pallet: 2.5kg – 3, 10kg - 4

Cases Per Pallet: 2.5kg =27 /10kg = 48

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
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

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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.
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
18.07.19	01	New Product	C Joynson
09.01.20	02	Updated Countries of Origin	C Joynson
01.07.20	03	Updated Countries of Origin	C Joynson
17.06.21	04	Updated Countries of Origin	C Joynson

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