

**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.

<b>Ingredients</b>	<b>% Wt Range</b>	<b>Country of Origin</b>
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 CEREBUS</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



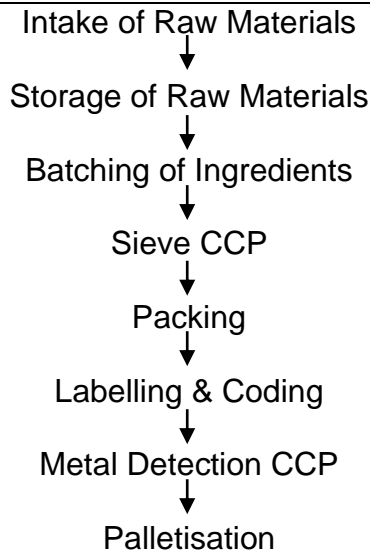
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**SECTION 11: PROCESS FLOW**



**SECTION 12: QUALITY CHECKS**

CHECK	FREQUENCY	PARAMETERS
Weights 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

**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> Name Clare Joynson  Signed  Position <b>Technical Co-ordinator</b> Date <b>17.06.21</b>	<b>FOR CUSTOMER</b> Name  Signed  Position  Date

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<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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17.06.21	04	Updated Countries of Origin	C Joynson
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