

Flava House Beta Court, Harper Road Sharston, M22 4XR

FINISHED PRODUCT SPECIFICATION

Product details

Sku code	802483/802484		
Product code	29985	Product name	Garlic & Butter Glaze
Weight	2.5kg/10kg	Version	3
Commodity code	2103909089	Issue date	28/03/2023
Meursing code	7306	Reason for issue	Updated Countries of Origin, Micro and Haccp flow
Country of origin	UK	QUID required	Yes
Pack weight	2.5kg/10kg	Average weight	Yes
PAL	Soya, Celery, Mustard, Sulphur Dioxide		

Ingredients

Ingredient declaration Maize Starch, Salt, Maltodextrin, Sugar, Dried Garlic (9.5%), Modified Maize Starch, Rusk (Wheat Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt), Non-Dairy Creamer (High Oleic Sunflower Oil, Glucose Syrup, Modified Maize Starch, Free Flowing Agent (Silicon Dioxide)), Whole MILK Powder, Dried Parsley (3%), Colours (Carrot Extract, Curcumin, Paprika Extract), Butter Powder 72% Fat, (Butter (MILK), Skimmed MILK), Rapeseed Oil, White Pepper, Natural Flavouring, Natural Garlic Flavouring.

Allergy advice: For allergens see ingredients highlighted

Sugar (Cane or Beet) (SO2 <10ppm)		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, Poland, France, Belgium, Netherlands, Thailand, Mauritius, Germany.
Dried Garlic	9.5%	China
Modified Maize Starch (Pregelatinised Modified Waxy Maize) (SO2 <10ppm)		
	<9%	UK, Italy, Netherlands
Rusk (Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt) (E503ii, E535, E504i)	<9%	UK, Germany, Denmark, France, USA, China, Netherlands.

Non-Dairy Creamer (High Oleic Sunflower Oil, Glucose		
Syrup (Wheat), Modified Maize Starch (SO2 <10ppm), Free Flowing Agent (Silicon Dioxide))		
Glucose Syrup - Wheat derived, Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are		
permanently exempted from the indication of wheat origin.		Romania, France, Spain, Russia, Ukraine, Hungary, Slovakia,
Valid It	<6%	Netherlands, Germany, Belgium, USA
Whole Milk Powder	×60/	Ireland IIV Northern Ireland
Whole Milk Powder	<6%	Ireland, UK, Northern Ireland
Dried Parsley	3.0%	UK
Colours (Carrot Extract, (E306 (Soya), E433, E414, E300		
(Maize), E1520, Rapeseed Oil), Curcumin (E1520), Paprika Extract (Sunflower Oil)) Tocopherols E306 derived from Soybean oil - not		
declarable as not considered allergenic according to Annex II of EC Reg 1169/2011		Carrot Extract – UK, Germany, Spain, USA, China, France,
Valid It & IP Certificate	<2%	Curcumin – UK, India, Germany, Spain, Paprika Extract - UK, India, China, France, Belgium, Hungary
		Germany, UK, France, Italy, Spain, Poland, Romania, Netherlands, Belgium, Greece, Portugal, Czech Republic, Hungary, Sweden, Austria, Bulgaria, Denmark, Finland,
Butter Powder 72% Fat (Butter, (Milk), Skimmed Milk)	<2%	Slovakia, Ireland, Lithuania, Slovenia, Latvia, Estonia, Cyprus, Luxembourg, Malta
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Rapeseed Oil (E900)		UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium,
Valid It	<0.5%	Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
White Pepper	<0.5%	Vietnam, India, Indonesia, Brazil
Natural Flavouring (E414) (Potato)	.0.5%	Deleged Suppose LIV LICA Dules in the confidence of the
Complies To Regulation (EC) No. 1334/2008	<0.5%	Poland, France, UK, USA, Bulgaria, Hungary, China

Natural Garlic Flavouring (E414, E1518, Potato, Rapeseed Oil, SO2 <10ppm) Cert ID Certificate		
Complies To Regulation (EC) No. 1334/2008	<0.5%	France, Sudan, UK , China, Netherlands, Indonesia.
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Comments	_	

Additives Name	E-Number	Function
Ivanic	L-Number	Tuncton
Curcumin	E100	Colour
Paprika Extract	E160c	Colour
Carrot Extract	E160aii	Colour
Calcium Carbonate	E170	Statutory Fortification
Silicon Dioxide	E551	Processing Aid/Free Flowing Agent
Jilicon Dioxide	[231	Trocessing Aid/free Flowing Agent
Comments		-

Nutritional information

Typical values per 100g

Typical values per 100	Б
Energy (kJ)	1483
Energy (kcal)	351
Fat	6.5
Of which saturates	1.8
Carbohydrate	66.4
of which sugars	14.6
Fibre	3
Protein	4.6
Salt	15.3
Nutritional by	Calculation

Free from information

	Yes - E100, E160c, E160aii, E170,		
	E551. Processing Aids E535, E503ii,		
	E504i, E306, E433, E414, E300,		
Additives	E900, E1518, E1520	Nut & Peanut Derivatives exl. Oil	No

Artificial Flavourings	No	Nut & Peanut Oil	No
Natural Flavourings	Yes	Seed Derivatives excl. Oil	No
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			Yes - Rapeseed Oil. High Oleic Sunflower Oil in Non-Dairy
			Creamer, Sunflower Oil in Paprika Extract, Rapeseed Oil in
Preservatives	May contain Sulphur Dioxide	Seed Oil	Natural Garlic Flavouring and Carrot Extract
Artificial	inay contain sulphui Bioxide	3000 011	Natural Carrie Havouring and Carrot Extract
Preservatives	May contain Sulphur Dioxide	Palm Oil	No
	, , , , , , , , , , , , , , , , , , , ,		
	Yes - Curcumin, Paprika Extract,		
Natural Colours	Carrot Extract	Pine Nuts / Kernels	No
Artificial Colours	No	Yeast	No
Artificial Colours	140	reast	INO
MSG	No	Kiwi Fruit	No
ВНТ/ВНА	No	Animal Products: Beef & Derivatives	No
Sweeteners	No	Animal Products: Pork	No
Hydrolysed Vegetable			
Protein	No	Animal Products: Lamb	No
	Yes - Maize Starch, Modified Maize		
Maize & Maize	Starch, Maltodextrin, Non-Dairy		
Derivatives	Creamer, Carrot Extract	Animal products: Poultry	No
Genetically Modified			
Ingredients	No	Animal products: Other	Yes - Whole Milk Powder, Butter Powder 72% Fat
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Allergens

Allergen	In product	On line	Handled on site
Gluten	Yes -Rusk, Non-Dairy Creamer - Glucose Syrup - Wheat derived, Further to EU reg 1169/2011 Annex II Wheat based glucose syrups are permanently exempted from the indication of wheat origin	Yes	Yes
Barley	No	Yes	Yes

	Yes - Rusk, Non-Dairy Creamer -		
	Glucose Syrup - Wheat derived,		
	Further to EU reg 1169/2011 Annex		
	II Wheat based glucose syrups are		
	permanently exempted from the		
Wheat	indication of wheat origin	Yes	Yes
	V. 5206 : 6 5 :		
	Yes - E306 in Carrot Extract is		
	derived from IP Soybean – Not		
	declarable as not considered		
	allergenic according to Annex II of		
Derivatives	EC Reg 1169/2011	Yes	Yes
Tree Nuts	No	No	No
Peanuts	No	No	No
Sesame Seeds	No	No	No
Mustard / Mustard			
Seeds / Mustard			
Derivatives	No	Yes	Yes
Celery / Celeriac	No	Yes	Yes
Milk and Milk	Yes - Whole Milk Powder, Butter		
Derivatives	Powder 72% Fat	Yes	Yes
Molluscs	No	No	No
Lupin	No	No	No
	Yes - Maize Starch, Sugar, Modified		
	Maize Starch, Maltodextrin, Natural		
	Garlic Flavouring, Non-Dairy		
Dioxide/Sulphites	Creamer <10ppm		
(>10ppm)		Yes	Yes
Egg	No	No	No
Crustaceans	No	No	No
	No		No No
Fish	INO	No	טאו

Suitable for

Vegetarians	Yes	Coeliacs	No - Rusk
	No - Whole Milk Powder, Butter		
Vegans	Powder 72% Fat	Lactose intolerant	No - Whole Milk Powder, Butter Powder 72% Fat

Micro

E. Coli	< 10cfu/g	
Salmonella	Absent in 25g	
Staph Aureus	< 20 cfu/g	

Process summary

Raw material intake
Raw material storage
Batching of raw materials
Mixing
Packing
Metal detection

Labelling and coding	
Palletisation	
Dispatch	

Storage Organoleptic standards Ambient shelf life 12 Months Appearance Orangey yellow powder flecked with parsley Chilled shelf life N/A Aroma Garlic and butter notes Frozen shelf life N/A Flavour Garlic and butter notes Storage conditions Store in a cool, dark and dry place

Quality checks		Packaging	
Weight check frequency	N/A	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).
Weight checks		Inner Barcode	
parameters	Fill weights to specification		2.5kg - 5032457301787, 10kg - 5032457307284
Coding checks frequency	Start of run & every 30 minutes	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).
Coding checks parameters	Clear, legible, correct	Outer barcode	2.5kg - 05032457612029
Seal checks frequency		Pallet details	Wooden pallet
Seal checks parameters	Intact & clean	Cases per layer	2.5kg x 8 x 9 Boxes per layer / 10kg = 12 per Layer
Metal detection checks frequency	Start and end of run plus every hour	layers per pallet	2.5kg – 3, 10kg - 4
Metal detection checks parameter	1.8mm Fe, 2mm Non Fe, 2.5mm SS	Cases per pallet	2.5kg =27 /10kg = 48

Directions for use	Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.
Coding format	(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

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	Fire	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.
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	Storage Precautions	Original sealed containers should be stored in a cool dry place
Eye Contact	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists.	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
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.

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Approval on behalf of the Flava People Customer Approval

Approved by	A. Croucher	Approved by	
Position	Food Technologist	Position	
Date	28/03/2023	Date	