

Manchester M22 4XR Tel: 0161 945 3579

SECTION 1: CONTACT DETAILS

ADDRESS

Manchester Rusk Company Ltd

Flava House Beta Court Harper Road Sharston Manchester M22 4XR

TELEPHONE 0161 945 3579

FAX

0161 946 0299

TECHNICAL CONTACT

NAME: Clare Joynson

TITLE: Technical Manager

SALES CONTACT

NAME: Matt Wilson

TITLE: Account Manager

SECTION 2: PRODUCT TITLE

Product Name: Barbecue Glaze

Product code: 13215

Issue Date: 24th Sept 2012 Version Number: 6

Reason For Issue: Updated Country of Origin

Weight: 800g, 2.5kg,10kg or 25kg

Physical Properties

Appearance: Brown free flowing powder.

Aroma: Smoky Barbecue.

Flavour: Smoky Barbecue flavour.

SECTION 3: PRODUCT LEGAL DESCRIPTOR

Barbecue Marinade with distinctive flavours of barbecue and tomato.

SECTION 4: LEGAL REQUIREMENTS

HEALTH MARK: Not Required

QUID REQUIREMENTS: Yes

COUNTRY OF ORIGIN: UK

PACK WEIGHT: 800g/2.5kg/10kg/25kg **AVERAGE WEIGHT:** 800g/2.5kg/10kg/25kg

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SECTION 5: HAZARD WARNINGS

Contains: Barley, Gluten.

This product is made in a factory that also uses Soya, Milk, Egg, Celery, Mustard and Sulphur Dioxide although allergen controls are in place the product may still contain traces of these allergens due to processing constraints

No Nuts, Crustaceans/Molluscs or Fish are used on site

SECTION 6: INGREDIENT DECLARATION

Sugar, Salt, Maltodextrin, Yeast Extract (Yeast Extract, Salt), Dried Tomato (3%), Spices (Paprika, Black Pepper), Dried Garlic, Acid (Sodium Diacetate), Starch, Smoke Flavouring produced from Hickory, Dried Onion, Thickener (Guar Gum), Malt Extract (Barley), Citric Acid, Colour (Paprika Extract).

Ingredients	% Wt Range	Country of Origin
Sugar	<65%	UK, France, Belgium,
		Germany, Portugal,
		Mauritius, Dubai.
Salt	<7%	UK
Maltodextrin	<7%	France, Slovakia
Yeast Extract (Yeast Extract, Salt)	<4%	UK, Japan, China
Dried Tomato (3%)	3%	Morocco
Spices (Paprika, Black Pepper)	<3%	Peru, Spain, Vietnam,
		Indonesia, India
Dried Garlic	<2.5%	China
Acid (Sodium Diacetate)	<2%	Canada
Starch (Pregelatinised Maize)	<2%	Holland, Germany, Spain
Smoke Flavouring produced from	<2%	Netherlands, US, UK
Hickory.	<2 /0	Netherlands, 03, 0K
Dried Onion	<2%	China
Thickener (Guar Gum)	<1%	India
Malt Extract (Barley)	<0.5%	UK
Citric Acid	<0.5%	China
Colour (Paprika Extract)	<0.5%	India
Rapeseed Oil (Processing Aid)	<0.5%	UK, France, Holland,
		Belgium
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Sodium Diacetate	E262	Acid

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Citric Acid	E330	Acid
Guar Gum	E412	Thickener
Comments:		
MRC are members of Valid IT		

SECTION 7: NUTRITIONAL I	NFORMATION		
Typical Values per 100g			
Energy (kJ)	1405kJ		
Energy (kcal)	341kcal		
Protein	3.2g		
Carbohydrate	80.1g		
of which sugars	65.4g		
Fat	0.9g		
of which saturates	0.1g		
Fibre	2.2g		
Salt	7.8g		
Sodium	3.0g		
Comments:	Comments:		
As calculated by Nutricalc			
At 8% usage, sugar = 5.23g, salt = 1.19g			

SECTION 8: SHELF LIFE

AMBIENT: 12 Months

CHILLED: Not applicable

FROZEN: Not applicable

SECTION 9: FREE FROM DATA		
CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Yes	Paprika Extract E160c,
		Citric Acid E330, Guar
		Gum E412, Sodium
		Diacetate E262.
Artificial Flavourings	No	
Natural Flavourings	Yes	Smoke flavouring.
Preservatives	No	_
Artificial Preservatives	No	
Natural Colours	Yes	Paprika Extract E160c
Artificial Colours	No	

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MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	Yes	Malt Extract
Maize & Maize Derivatives	Yes	Starch, Maltodextrin
Soya & Soya Derivatives	No	
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives exl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	Yes	Rapeseed Oil
Pine Nuts / Kernels	No	·
Yeast	Yes	Yeast Extract
Mustard / Mustard Seeds /	No	
Mustard Derivatives	No	
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	
Lupin	No	
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef &	No	
Derivatives		
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	No	
SUITABLE FOR:		
Vegetarians	Yes	
Vegans	Yes	
Coeliacs	No	Gluten – Malt Extract
Lactose Intolerant	Yes	

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SECTION 10: MICROBIOLOGICAL STANDARDS				
TEST	MAXIMUM			
TVC	< 100,000 cfu/g			
YEAST & MOULDS	< 1000 cfu/g			
ENTEROBACTERIACEAE	< 100 cfu/g			
ESHERICHIA COLI	< 10 cfu/g			
SALMONELLA	Absent in 25g			
S. AUREUS	< 20 cfu/g			
B.CEREUS	< 100 cfu/g			

SECTION 11: DIRECTIONS FOR USE

Use at 8-10% to Meat.

SECTION 12: STORAGE INSTRUCTIONS

Ambient storage in a cool, dry place in the packaging specified

SECTION 13: ANALYTICAL DATA		
Nitrate content: <1PPM		
Taste Test As Specification Parameters		
Appearance & Odour	As Specification Parameters	
Sieve Test	Sieve Intact	

SECTION 14: QUALITY PARAMETERS		
PARAMETER	MIN	MAX

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Batch ingredient weights	As per batching record	NA
Sensory Analysis	Per batch	NA

SECTION 15: PROCESS FLOW				
Intake of Raw Materials				
♦				
Storage of Raw Materials				
Batching of Ingredients				
0: 000				
Sieve CCP				
→ Metal Detection CCP				
♦				
Packing				
Labelling & Coding				
↓				
Palletisation				

SECTION 16: QUALITY CHECKS						
CHECK	FREQUENCY	PARAMETERS				
Weights Coding Seal Metal Detection	Per Jar/Tub/Pail/Box Start of run & every 30 minutes Start of run & every 30 minutes Start and end of run	Per Jar/Tub/Pail/Box Clear, legible, correct Intact & clean 800g or 2.5 kg 1.5mm Fe, 2mm Non Fe, 2.5mm SS 10kg or 25kg 4mm Fe, 5mm Non Fe, 6mm SS				

SECTION 17: PACKAGING STANDARDS

Inner Packaging Description: 2.5kg - Blue sealed polythene laminate. 2.5kg/10kg and 25kg - Blue Food Grade Plastic Bag. 800kg - PET container with black lid with double wad inserts. **Inner Barcode: NA**

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Outer Packaging Description: 2.5kg High density polyethylene tub with low density lid and packed in Corrugated Cardboard Case. 10kg – Plastic Pails.

800g/25kg - Corrugated Cardboard Case. Outer Barcode: NA

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 / 10kg = 11 per Layer

 $800g = 4 \times 800g \times 30$ boxes per layer. 25kg = 10 per layer

Layers Per Pallet: 2.5 kg / 10 kg = 3 / 800 g = 5 / 25 kg = 4

Cases Per Pallet: 2.5 kg = 27/10 kg = 33 / 800 g = 150 / 25 kg = 40

SECTION 18: 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			
DD ODLIGT BUILD ED	Destruction to the control of the control of			
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.			
	explosive additionade.			

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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 19: APPROVAL		
FOR MRC	FOR CUSTOMER	
Joyne	Signed Position	
Signed:	Date	
Position: QA Supervisor		
Date: 24/09/12		

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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 20: LIST OF AMENDMENTS					
DATE	ISSUE No	REASON FOR ISSUE	APPROVED BY		
30/03/10	1	New Format	C.Joynson		
19/07/10	2	Added 800g information	C.Joynson		
12/04/11	3	Added sugar and salt levels at	M. Littler		
		8% usage			
23/06/11	4	Added 25kg information	C.Joynson		
24/06/11	5	Changed smoke flavouring in the	C.Joynson		
		Ingredient Declaration			
24/09/12	6	Updated Country of Origin C Joynson			

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