

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: Julie Fallows

TITLE: Technical Manager

SALES CONTACT

**NAME: Stewart Niven** 

**TITLE:** Commercial Controller

#### **SECTION 2: PRODUCT TITLE**

**Product Name:** Peppersteak Coater

Product code: 13706

Issue Date: 12<sup>th</sup> April 2011 Version Number: 02

**Reason For Issue:** Additions to nutrition

Weight: 2.5kg or 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 3: PRODUCT LEGAL DESCRIPTOR**

Peppersteak Coater with a distinctive peppery flavour.

## **SECTION 4: LEGAL REQUIREMENTS**

**HEALTH MARK:** Not Required

**QUID REQUIREMENTS:** Yes

**COUNTRY OF ORIGIN: UK** 

PACK WEIGHT: 2.5kg/10kg AVERAGE WEIGHT: 2.5kg/10kg

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#### **SECTION 5: HAZARD WARNINGS**

Contains: Wheat, Gluten, Celery.

This product is made in a factory that also uses Soya, Milk, Egg, Mustard and 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**

Breadcrumb (Wheatflour, Salt, Yeast), Salt, Spices (Black Pepper (8%), Paprika, Celery, Chilli), Sugar, Dried Onion, Dried Garlic, Dried Tomato, Citric Acid, Parsley, Yeast Extract, Colour (Paprika Extract), Flavour (Natural Lemon).

Ingredients	% Wt Range	Country of Origin
Breadcrumb (Wheatflour, Salt, Yeast)	<45%	UK
Salt	<22%	UK
Spices (Black Pepper (8%), Paprika,	<12%	Black Pepper – Vietnam
Celery, Chilli)		Paprika – Hungary
		Celery and Chilli – India
Sugar	<8%	France
Dried Onion	<5%	Egypt
Dried Garlic	<5%	China
Dried Tomato	<4%	Morocco
Citric Acid	<4%	Ireland
Parsley	<1%	UK
Colour (Paprika Extract)	<0.5%	India
Yeast Extract	<0.5%	Germany
Flavour (Natural Lemon)	<0.5%	Chad, South America, Italy,
		UK, France, Belgium
Rapeseed Oil (Processing Aid)	<0.5%	UK
- top cook on (the cooking that)	10.10,70	
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Comments:		
MRC are members of Valid IT		

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SECTION 7: NUTRITIONAL INFORMATION			
Typical Values per 100g	Typical Values per 100g		
Energy (kJ)	1144kJ		
Energy (kcal)	284kcal		
Protein	7.6g		
Carbohydrate	57.3g		
of which sugars	11.2g		
Fat	2.1g		
of which saturates	0.2g		
Fibre	5.3g		
Salt	23.4g		
Sodium	9.0g		
Comments:			
As calculated by Nutricalc			

## **SECTION 8: SHELF LIFE**

At 5% usage, sugar = 0.56g, salt = 1.17g

**AMBIENT:** 12 Months

**CHILLED:** Not applicable

FROZEN: Not applicable

<b>SECTION 9: FREE FROM DATA</b>		
CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Yes	Paprika Extract E160c,
		Citric Acid E330.
Preservatives	No	
Artificial Preservatives	No	
Natural Colours	Yes	Paprika Extract E160c
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	Yes	Breadcrumb
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	No	
Soya & Soya Derivatives	No	
Genetically Modified Ingredients	No	

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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	Yes	Celery
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 (Breadcrumb)
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		

Use at 5-10% to Meat.

# **SECTION 12: STORAGE INSTRUCTIONS**

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

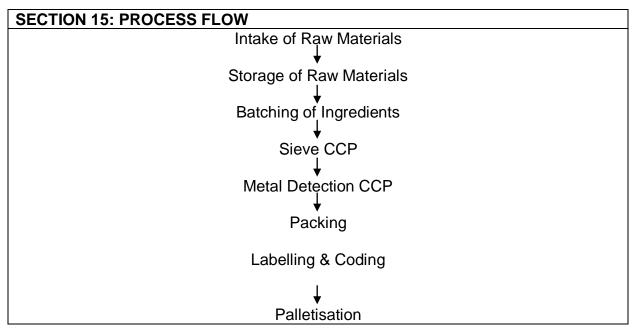
SECTION 13: ANALYTICAL DATA		
Nitrate content:	<1PPM	
Taste Test As Specification Parameters		
Appearance & Odour	As Specification Parameters	
Sieve Test	Sieve Intact	

SECTION 14: QUALITY PARAMETERS					
MIN	MAX	(			
As per batching record	NA				
Per batch	NA				
	MIN As per batching record	MIN MAX As per batching record NA			

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

#### **SECTION 17: PACKAGING STANDARDS**

Inner Packaging Description: 2.5kg - Clear sealed polythene laminate or Blue

Food Grade Plastic Bag. Inner Barcode: NA

Outer Packaging Description: 2.5kg High density polyethylene tub with low density

lid and packed in Corrugated Cardboard Case. 10kg – Plastic Pails.

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

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Pallet Details: Wooden Pallet

Cases Per Layer: 2.5kg = 8 x 2.5kg x 9 Boxes per layer / 10kg = 11 per Layer

Layers Per Pallet: 2.5kg/10kg = 3

**Cases Per Pallet:** 2.5 kg = 27/10 kg = 33

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			
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			

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SECTION 19: APPROVAL			
FOR MRC	FOR CUSTOMER		
× 0	Signed		
Clork	Position		
	1 oskion		
Signed:	Date		
Position: QA Supervisor			
Garani Q/Coapervisor			
Date: 12/04/11			

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 3<sup>rd</sup> 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 20:	SECTION 20: LIST OF AMENDMENTS				
DATE ISSUE No REASON FOR ISSUE		APPROVED BY			
30/03/10 1 New Product		C.Joynson			
12/04/11 2		Addition of sugar and salt nutrition at 5% usage. Changed directions for use to 5-10%	M. Littler		

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