

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: Southern BBQ Coater

Product code: 13721

Issue Date: 02.06.11 Version Number: 02

Reason For Issue:

Reason For Issue: Changed smoke flavouring in the Ingredient Declaration

Weight: 2.5kg or 10kg

Physical Properties

Appearance: Orangey Powder flecked with spices, rusk and breadcrumb.

Aroma: Sweet smoky BBQ **Flavour:** Sweet smoky BBQ

SECTION 3: PRODUCT LEGAL DESCRIPTOR

Southern BBQ Coater

SECTION 4: LEGAL REQUIREMENTS

HEALTH MARK: N/A

QUID REQUIREMENTS: N/A

COUNTRY OF ORIGIN: UK

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

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	07	13/10/10	J. Fallows	Page 1 of 8
F:\anns\admin\topleyel\general documents\tech\newams\09\level 4 working documents				



Manchester M22 4XR Tel: 0161 945 3579

SECTION 5: HAZARD WARNINGS

Contains: Wheat, Gluten, Milk

This product is made in a factory that also uses Soya, Egg, Celery, 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

Sugar, Vegetable Fat Powder (Vegetable Oil, Lactose, Milk Protein), Salt, Wheatflour, Rusk (Wheatflour, Salt), Spices (Paprika, Black Pepper, White Pepper), Dried Tomato, Starch, Milk Protein, Breadcrumb (Wheatflour, Salt, Yeast), Dried Onion, Smoke Flavouring, Yeast Extract (Yeast Extract, Salt), Citric Acid, Acid (Sodium Diacetate), Thickener (Guar Gum), Colour (Paprika Extract).

Ingredients	% Wt Range	Country of Origin			
Sugar	<32	France			
Vegetable Fat Powder (Vegetable Oil,	<12	Germany, Holland			
Lactose, Milk Protein)					
Salt	<10	UK			
Wheatflour	<7	UK			
Rusk (Wheatflour, Salt)	<6	UK			
Spices (Paprika, Black Pepper, White		Paprika – Hungary			
Pepper)	<6	Black Pepper – Vietnam			
		White Pepper - Indonesia			
Dried Tomato	<5	Morocco			
Starch (Pregelatinised Waxy Maize)	<5	Holland			
Milk Protein	<4	UK			
Breadcrumb (Wheatflour, Salt, Yeast)	<3	UK			
Dried Onion	<2.5	Egypt			
Smoke Flavouring	<2.5	US			
Yeast Extract (Yeast Extract, Salt)	<2	Germany			
Citric Acid	<1.5	Ireland			
Acid (Sodium Diacetate)	<1	Canada			
Thickener (Guar Gum)	<1	India			
Colour (Paprika Extract)	<0.5	India			
Silicon Dioxide (Processing Aid)	<0.5	Germany			
Additive	E Number	Function in product			
Citric Acid	E330	Acid			
Sodium Diacetate	E262	Acid			
Guar Gum	E412	Thickener			
Paprika Extract	E160c	Colour			
Silicon Dioxide	E551	Processing Aid			
Comments: MRC are members of Valid IT					

Document ID	Version No:	Issue Date	Approved By	Page Number	
QMS 2.32	07	13/10/10	J. Fallows	Page 2 of 8	
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents					



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SECTION 7: NUTRITIONAL INFORMATION		
Typical Values per 100g		
Energy (kJ)	1520kJ	
Energy (kcal)	362Kcal	
Protein	5.1g	
Carbohydrate	61.1g	
of which sugars	37.1g	
Fat	10.2g	
of which saturates	5.7g	
Fibre	2.9g	
Salt	10.6g	
Sodium	4.2g	
Commonto		

Comments:

As calculated by Nutricalc

SECTION 8: SHELF LIFE

AMBIENT: 12 Months

CHILLED: N/A

FROZEN: N/A

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

Document ID	Version No:	Issue Date	Approved By	Page Number	
QMS 2.32	07	13/10/10	J. Fallows	Page 3 of 8	
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents					



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Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	Yes	Wheatflour, Rusk,
		Breadcrumb
Rye/Oats/Barley	No	
Maize & Maize Derivatives	Yes	Starch
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	No	
Pine Nuts / Kernels	No	
Yeast	Yes	Yeast Extract, Breadcrumb
Mustard / Mustard Seeds /	No	, , , , , , , , , , , , , , , , , , , ,
Mustard Derivatives		
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	Yes	Vegetable Fat Powder,
Will and Will Bollvan oo	100	Milk Protein
Molluscs	No	William Totolii
Lupin	No	
Animal Products: Dairy	Yes	Vegetable Fat Powder,
7 minar roddets. Dairy	103	Milk Protein
Animal Products: Eggs	No	Willix I Totolli
Animal Products: Eggs Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Fish (Other) Animal Products: Beef &	No	
Derivatives	INO	
Animal Products: Pork	No	
	No No	
Animal Products: Lamb	No No	
Animal products: Poultry		
Animal products: Other SUITABLE FOR:	No	
	Vaa	
Vegetarians	Yes	Vegetable Est Devider
Vegans	No	Vegetable Fat Powder, Milk Protein
Coeliacs	No	Gluten
Lactose Intolerant	No	Vegetable Fat Powder,
		Milk Protein
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Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	07	13/10/10	J. Fallows	Page 4 of 8
F:\apps\admin\toplevel\general documents\tech\newams09\level 4 working documents				



Manchester M22 4XR Tel: 0161 945 3579

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	
STAPH AUREUS	< 20 cfu/g	
BACILLIUS CEREUS	< 100 cfu/g	

SECTION 11: DIRECTIONS FOR USE

Use at 8 -10% on chosen meat

SECTION 12: STORAGE INSTRUCTIONS

Store in a cool dry place, in the packaging supplied

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

Document ID	Version No:	Issue Date	Approved By	Page Number	
QMS 2.32	07	13/10/10	J. Fallows	Page 5 of 8	
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents					



Manchester M22 4XR

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SECTION 15: PROCESS FLOW
Intake of Raw Materials
↓
Storage of Raw Materials
₩
Batching of Ingredients
↓
Sieve CCP
↓
Metal Detection CCP
★
Packing
Labelling & Coding
D II 41 - 41
Palletisation

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

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

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

Outer Barcode: N/A 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

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	07	13/10/10	J. Fallows	Page 6 of 8
F:\apps\admin\topleyel\general documents\tech\newams09\level 4 working documents				



Manchester M22 4XR Tel: 0161 945 3579

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 res			
	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			
FIDE	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	Original sealed containers should be stored in a cool			
PRECAUTIONS	dry place			
HANDLING	All MRC products should be used in a well-ventilated			
PRECAUTIONS	area. Operators should observe normal good house			
	keeping precautions. Goggles, gloves and dust masks			
	may be required when exposed to prolonged handling			

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	07	13/10/10	J. Fallows	Page 7 of 8
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents				



Manchester M22 4XR Tel: 0161 945 3579

SECTION 19: APPROVAL			
FOR MRC	FOR CUSTOMER		
Xora D	Signed		
Guya	Position		
Signed	Date		
Position QA Supervisor			
Date 02.06.11			

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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 NUMBER	REASON FOR ISSUE	APPROVED BY		
17.05.10	01	New Product	C.Joynson		
02.06.11	02	Changed smoke flavouring in the Ingredient Declaration	C.Joynson		

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	07	13/10/10	J. Fallows	Page 8 of 8
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents				