



Manchester Rusk Company Ltd
Flava House
Beta Court
Harper Road
Sharston
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: Italian Glaze

Product code: 14822

Issue Date: 09 August 2011

Version Number: 03

Reason For Issue: Added 25kg Pack

Weight: 2.5kg/10kg/25kg

Physical Properties

Appearance: Orange free flowing powder with herb particulates

Aroma: Savoury Tomato

Flavour: Tomato, herby, tangy

SECTION 3: PRODUCT LEGAL DESCRIPTOR

Italian Glaze, a blend of tomato, herbs and spices

SECTION 4: LEGAL REQUIREMENTS

HEALTH MARK: Not Required

QUID REQUIREMENTS: Yes

COUNTRY OF ORIGIN: UK

PACK WEIGHT: 2.5kg /10kg 25kg

AVERAGE WEIGHT: 2.5kg/10kg/25kg

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	06	13/11/09	J. Fallows	Page 1 of 8

F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents

Controlled document if printed on blue paper



Manchester Rusk Company Ltd
 Flava House
 Beta Court
 Harper Road
 Sharston
 Manchester M22 4XR
 Tel: 0161 945 3579

SECTION 5: HAZARD WARNINGS

Contains: Wheat, Gluten

This product is made in a factory that also uses Soya, Milk, 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, Dried Tomato (17%), Starch, Herbs (Basil (2.3%), Oregano (2.3%)), Salt, Wheatflour, Yeast Extract (Yeast Extract, Salt), Flavours (Natural), Maltodextrin, Dried Garlic, Acid (Sodium Diacetate), Colours (Paprika Extract, Carmine), Citric Acid, Black Pepper.

Ingredients	% Wt Range	Country of Origin
Sugar	<50	France
Dried tomato	17%	Morocco
Starch (Maize, Modified Maize)	<9	Germany, Spain, Holland
Herbs (Basil, Oregano)	4.6%	Basil – Egypt Oregano – Turkey / Egypt
Salt	<5	UK
Wheatflour	<4	UK
Yeast Extract (Yeast Extract, Salt)	<3	Germany
Flavours (Natural Onion, Garlic, Tomato, Black Pepper)	<3	Onion- UK, Garlic - France, Tomato - UK, Black Pepper - India
Maltodextrin	<3	France
Dried Garlic	<2	China
Sodium Diacetate	<3	Canada
Colours (Paprika Extract, Carmine)	<1.5%	Paprika – India, Carmine – South America
Citric Acid		Ireland
Black Pepper	<0.5%	Vietnam
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Carmine	E120	Colour
Sodium Diacetate	E262	Acid

Comments:

MRC are members of Valid IT

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	06	13/11/09	J. Fallows	Page 2 of 8

F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents

Controlled document if printed on blue paper



Manchester Rusk Company Ltd
Flava House
Beta Court
Harper Road
Sharston
Manchester M22 4XR
Tel: 0161 945 3579

SECTION 7: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1361kJ
Energy (kcal)	327kcal
Protein	4.0g
Carbohydrate	74.6g
of which sugars	48.3g
Fat	1.5g
of which saturates	0.2g
Fibre	3.0g
Salt	5.0g
Sodium	2.0g

Comments:

As calculated by Nutricalc

At 8% usage, sugar = 3.84g, salt = 0.40g

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, Carmine E120, Sodium Diacetate E262
Preservatives	No	
Artificial Preservatives	No	
Natural Colours	Yes	Paprika Extract E160c, Carmine E120
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	06	13/11/09	J. Fallows	Page 3 of 8

F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents

Controlled document if printed on blue paper



Manchester Rusk Company Ltd
Flava House
Beta Court
Harper Road
Sharston
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
S. AUREUS	< 20 cfu/g
B.CEREUS	< 100 cfu/g

SECTION 11: DIRECTIONS FOR USE

Use at 8-10% on chosen meat. Cook product thoroughly before consumption.

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
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	06	13/11/09	J. Fallows	Page 5 of 8

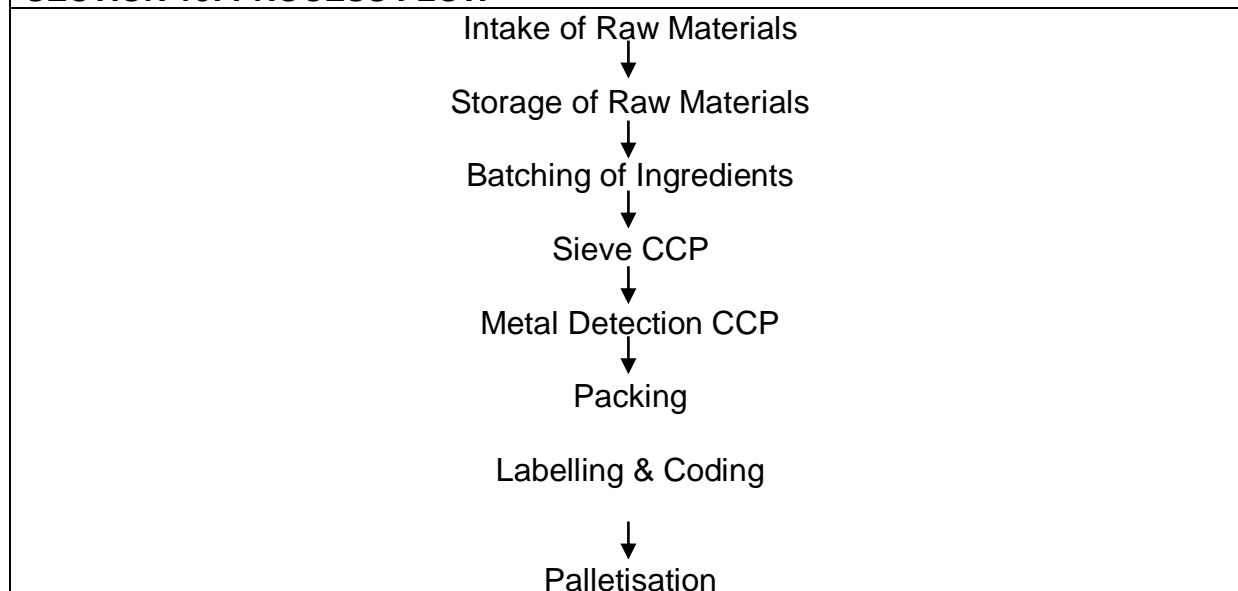
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents

Controlled document if printed on blue paper



Manchester Rusk Company Ltd
 Flava House
 Beta Court
 Harper Road
 Sharston
 Manchester M22 4XR
 Tel: 0161 945 3579

SECTION 15: PROCESS FLOW



SECTION 16: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding Seal Metal Detection	Per Tub/Pail/Box Start of run & every 30 minutes Start of run & every 30 minutes Start and end of run	Per Tub/Pail/Box Clear, legible, correct Intact & clean <u>2.5 kg</u> 1.5mm Fe, 2mm Non Fe, 2.5mm SS <u>10kg/25kg</u> 4mm Fe, 5mm Non Fe, 6mm SS

SECTION 17: PACKAGING STANDARDS

Inner Packaging Description: 2.5kg/10kg/25kg - Blue 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. 25kg Cardboard Carton

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

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	06	13/11/09	J. Fallows	Page 6 of 8

F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents

Controlled document if printed on blue paper



Manchester Rusk Company Ltd
Flava House
Beta Court
Harper Road
Sharston
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,
25kg = 10 per layer

Layers Per Pallet: 2.5kg/10kg = 3, 25kg = 4

Cases Per Pallet: 2.5kg = 27/10kg = 33, 25kg = 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
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

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	06	13/11/09	J. Fallows	Page 7 of 8

F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents

Controlled document if printed on blue paper



Manchester Rusk Company Ltd
Flava House
Beta Court
Harper Road
Sharston
Manchester M22 4XR
Tel: 0161 945 3579

SECTION 19: APPROVAL**FOR MRC****Signed:****Position:** QA Supervisor**Date:** 09.08.11**FOR CUSTOMER****Signed****Position****Date**

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 3rd 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: LIST OF AMENDMENTS

DATE	ISSUE No	REASON FOR ISSUE	APPROVED BY
31/03/10	1	New Product	J. Fallows
12/04/11	2	Added sugar and salt levels at 8% usage	M. Littler
09.08.11	3	Added 25kg info	C.Joynson

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	06	13/11/09	J. Fallows	Page 8 of 8

F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents

Controlled document if printed on blue paper