

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: QA Supervisor

SALES CONTACT

**NAME:** Andy Williams

**TITLE:** Account Manager

**SECTION 2: PRODUCT TITLE** 

**Product Name:** Chinese Glaze

Product code: 17399

Issue Date: 23.02.12 Version Number: 02

Reason For Issue: Decreased Starch, Gums and Garlic

Weight: 2.5kg/10kg
Physical Properties

Appearance: Dark Pink Powder

**Aroma:** Sweet with savoury spice notes **Flavour:** Sweet with savoury spice notes.

**SECTION 3: PRODUCT LEGAL DESCRIPTOR** 

Chinese Glaze

**SECTION 4: LEGAL REQUIREMENTS** 

**HEALTH MARK:** NA

**QUID REQUIREMENTS: No** 

**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	10	10/08/11	C.Joynson	Page 1 of 8
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents				



Manchester Rusk Company Ltd Flava House Beta Court Harper Road Sharston Manchester M22 4XR

Tel: 0161 945 3579

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

Contains: Barley, Gluten

This product is made in a factory that also uses Soya, Milk, Egg, Celery, Mustard, Sulphur Dioxide 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 Glucose Syrup, Salt, Starch, Maltodextrin, Colours (Beetroot Red, Carmine, Paprika Extract and Natural Rosemary Flavouring), Spices (Star Anise, Cinnamon, Ginger), Dried Garlic, Dried Onion, Yeast Extract, Thickeners (Xanthan Gum, Guar Gum), Natural Flavourings, Malt Extract (Barley).

Ingredients	% Wt Range	Country of Origin
Sugar	<57%	France
Dried Glucose Syrup	<11%	Netherlands
Salt	<11%	UK
Starch (Modified Maize)	<7%	Netherlands
Maltodextrin	<5%	France, Slovakia
Colours (Beetroot Red, Carmine,	<4%	Netherlands, Poland,
Paprika Extract and Natural Rosemary		France, Switzerland,
Flavouring)		South America, US,
		Canada, China
Spices (Star Anise, Cinnamon, Ginger)	<3%	China, Seychelles, Sri
		Lanka, Madagascar,
		Sierra Leone, Nigeria
Dried Garlic	<2%	China
Dried Onion	<2%	China
Yeast Extract	<1.5%	France
Thickeners (Xanthan Gum, Guar Gum)	<0.5%	China, France, Germany,
=		India
Natural Flavourings	<0.5%	France, UK, Mexico, Holland, Sudan
Malt Extract (Barley)	<0.5%	UK
Rapeseed Oil (Processing Aid)	<0.5%	UK
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Beetroot Red	E162	Colour
Carmine	E120	Colour
Paprika Extract and Natural Rosemary	E160c	Colour
Flavouring		

Document ID	Version No:	Issue Date	Approved By	Page Number	
QMS 2.32	10	10/08/11	C.Joynson	Page 2 of 8	
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents					



Manchester Rusk Company Ltd

Flava House

Beta Court

Harper Road

Sharston

Manchester M22 4XR

Tel: 0161 945 3579

Xanthan Gum	E415	Thickener
Guar Gum	E412	Thickener
Silicon Dioxide	E551	Processing Aid
Comments:		
MRC are members of Valid IT		

SECTION 7: NUTRITIONAL INFORMATION			
Typical Values per 100g	Typical Values per 100g		
Energy (kJ)	1428kJ		
Energy (kcal)	342kcal		
Protein	1.4g		
Carbohydrate	83g		
of which sugars	57.6g		
Fat	0.7g		
of which saturates	0.1g		
Fibre	1.4g		
Salt	10.1g		
Sodium	4g		
Comments: As calculated by Nutricalc			

**SECTION 8: SHELF LIFE** 

**AMBIENT: 12 Months** 

**CHILLED:** NA

FROZEN: NA

SECTION 9: FREE FROM DATA				
CONTAINS:	PRESENT (Y/N)	COMMENTS		
Additives	Y	E162, E120, E160c, E412,		
		E415, E551		
Artificial Flavourings	N			
Natural Flavourings	Y	Garlic, Onion and		
		Rosemary		
Preservatives	N			
Artificial Preservatives	N			
Natural Colours	Y	E162, E120, E160c		
Artificial Colours	N			
MSG	N			

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	10	10/08/11	C.Joynson	Page 3 of 8
F:\apps\admin\topleyel\general documents\tech\newgms09\level 4 working documents				



Manchester Rusk Company Ltd

Flava House

Beta Court

Harper Road

Sharston

Manchester M22 4XR

Tel: 0161 945 3579

161: 0161 945 35/9	ı	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	N	
Rye/Oats/Barley/Spelt/Kamut	Υ	Malt Extract
Maize & Maize Derivatives	Υ	Starch, Dried Glucose
		Syrup, Maltodextrin
Soya & Soya Derivatives	N	σ, αρ,α
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives exl. Oil	N	
Nut & Peanut Oil	N N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Derivatives exci. Oil	Y	Panasaad Oil (Processing
Seed Oil	Ĭ	Rapeseed Oil (Processing
Dina Nista / Kamada	N.	Aid)
Pine Nuts / Kernels	N	Vacat Friting at
Yeast	Y	Yeast Extract
Mustard / Mustard Seeds /	N	
Mustard Derivatives		
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	N	
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef &	N	
Derivatives		
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	Υ	Carmine
SUITABLE FOR:		
Vegetarians	N	Carmine
Vegans	N	Carmine
Coeliacs	N	Malt Extract
Lactose Intolerant	Υ	

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	10	10/08/11	C.Joynson	Page 4 of 8
F:\apps\admin\topleyel\general documents\tech\newgms09\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% or as required

# **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	10	10/08/11	C.Joynson	Page 5 of 8
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents				



Manchester M22 4XR

Tel: 0161 945 3579	
SECTION 15: PROCESS FLOW	
Intake of Raw Materials	
<b>↓</b>	
Storage of Raw Materials	
<b>↓</b>	
Batching of Ingredients	
Sieve CCP	
<b>↓</b>	
Packing	
Labelling & Coding	
<b>↓</b>	
Metal Detection CCP	
<b>↓</b>	
Palletisation	

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

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

Inner Packaging Description: Blue polythene Laminate, 10kg - 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

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	10	10/08/11	C.Joynson	Page 6 of 8
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents				



Manchester Rusk Company Ltd Flava House Beta Court Harper Road Sharston Manchester M22 4XR

Manchester M22 4XR Tel: 0161 945 3579

(Batch) is denoted by the number of the actual batch on the production day

Pallet Details: Wooden Pallet

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

**Layers Per Pallet:** 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	Original sealed containers should be stored in a cool			
PRECAUTIONS	dry place			
	2 2			
HANDLING PRECAUTIONS	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	10	10/08/11	C.Joynson	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		
Signed	Signed		
Position QA Supervisor	Position		
Date 23.02.12	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 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: LIST OF AMENDMENTS					
DATE ISSUE NUMBER REASON FOR ISSUE APPROVED E					
19.08.11	1	New Product	C.Joynson		
23.02.12	2	Decreased starch, gum &	C.Joynson		
		garlic			

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	10	10/08/11	C.Joynson	Page 8 of 8
F:\apps\admin\toplevel\general documents\tech\newqms09\level 4 working documents				