



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 1 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 1: PRODUCT TITLE

Product Name: Lemon Pepper Coater

Product code: 28723

Issue Date: 17.06.21

Version Number: 03

Reason For Issue: Updated Countries of Origin

Weight: 2kg

Physical Properties

Appearance: Light cream powder with herb flecks

Aroma: Sweet with citrus lemon notes

Flavour: Sweet with citrus lemon notes

SECTION 2: LEGAL REQUIREMENTS

Quid Requirements: Yes

Country Of Origin: UK

Pack Weight: 2kg

Average Weight: 2kg on PFM Line

SECTION 3: ALLERGEN ADVICE

For allergens, including cereals containing gluten, see ingredients in **bold**

May contain traces of: Soya, Milk, Celery, Mustard, Sulphur Dioxide

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

SECTION 4: INGREDIENT DECLARATION

Breadcrumb (Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast), Sugar, Salt, Black Pepper (8%), Acids (Citric Acid, Sodium Diacetate), Dried Tomato, Natural Flavouring, Yeast Extract, Dried Parsley, Natural Lemon Flavouring.

Ingredients	% Wt Range	Country of Origin
Breadcrumb (Wheat flour (Wheat flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast) (E535)	<46%	UK, USA, Sweden, India, China, Netherlands
Sugar (Cane or Beet) (SO2 <10ppm)	<29%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso,

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 2 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

		Colombia, Costa Rica, Dominican republic, Ethiopia, Fiji, Guadeloupe, Guatemala, Guyana, Honduras, Ivory Coast, Jamaica, Kenya, Laos, Madagascar, Malawi, Mozambique, Nepal, Nicaragua, Panama, Peru, Reunion, Suriname, Swaziland, Tanzania, Zambia, UK.
Salt (E535)	<11%	UK, China
Black Pepper	8%	Vietnam, Indonesia, India, Sri Lanka, Brazil, Malabar
Acid (Citric Acid (Maize), Sodium Diacetate)	<4%	China
Dried Tomato	<2%	China
Natural Flavouring (E551, E320) (Maize)	<2%	China , France , Brazil , Mexico , India , Germany , UK , South Africa, Peru, Italy, Spain, Japan
Yeast Extract (SO2 <10ppm)	<1%	Brazil
Dried Parsley	<1%	UK
Natural Lemon Flavouring	<0.5%	UK
Rapeseed Oil (Processing Aid) (E900)	<2%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland, Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
Additive	E Number	Function in product
Citric Acid	E330	Acid
Sodium Diacetate	E262ii	Acid
Calcium Carbonate	E170	Statutory fortification
Comments:		

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 3 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 5: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1494kJ
Energy (kcal)	352kcal
Fat	2.4g
Of which saturates	0.3g
Carbohydrate	70.2g
of which sugars	31.4g
Fibre	4.1g
Protein	6.8g
Salt	11.33g

Comments:

As calculated by Nutricalc

SECTION 6: SHELF LIFE

Ambient: 12 Months

Chilled: NA

Frozen: NA

SECTION 7: FREE FROM DATA

CONTAINS:	PRESENT (Y/N)	COMMENTS
Additives	Y	E330, E262ii, E170, Processing Aids E535, E900, E551, E320
Artificial Flavourings	N	
Natural Flavourings	Y	
Preservatives	N	May contain Sulphur Dioxide
Artificial Preservatives	N	
Natural Colours	N	
Artificial Colours	N	
MSG	N	
BHT/BHA	Y	E320 in Natural Flavouring
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Wheat Flour in Breadcrumb

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 4 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Citric Acid, Natural Flavouring
Soya & Soya Derivatives	N	
Genetically Modified Ingredients	N	
Nuts & Peanuts	N	
Nut & Peanut Derivatives excl. Oil	N	
Nut & Peanut Oil	N	
Sesame Seeds	N	
Seed Derivatives excl. Oil	N	
Seed Oil	Y	Rapeseed Oil as Processing Aid
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	Y	Yeast Extract, Breadcrumbs
Mustard / Mustard Seeds / Mustard Derivatives	N	
Celery / Celeriac	N	
Kiwi Fruit	N	
Milk and Milk Derivatives	N	
Molluscs	N	
Lupin	N	
Sulphur Dioxide/Sulphites (ppm)	Y	Sugar, Yeast Extract <10ppm
Animal Products: Dairy	N	
Animal Products: Eggs	N	
Animal Products: Shellfish	N	
Animal Products: Fish (Other)	N	
Animal Products: Beef & Derivatives	N	
Animal Products: Pork	N	
Animal Products: Lamb	N	
Animal products: Poultry	N	
Animal products: Other	N	
SUITABLE FOR:		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	Breadcrumbs
Lactose Intolerant	N	May contain milk

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

**QUALITY SYSTEM**Document ID
QMS 2.32DATE
31 May 2016

Revision 12

Page
5 of 8APPROVED
C Joynson

SECTION ID : Level 4

DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 8: MICROBIOLOGICAL STANDARDS

TEST	MAXIMUM
<i>ESHERICHIA COLI</i>	< 100cfu/g
<i>SALMONELLA</i>	Absent in 25g
<i>STAPH AUREUS</i>	< 100 cfu/g
<i>B CEREUS</i>	< 10000 cfu/g
<i>CL PERFRINGENS</i>	< 100cfu/g

SECTION 9: DIRECTIONS FOR USE

Use at 8-10% and leave for 10 minutes, oven bake, BBQ, grill or stir fry. Cook thoroughly before consumption.

SECTION 10: STORAGE INSTRUCTIONS

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

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs

Controlled Document when printed on Blue Paper



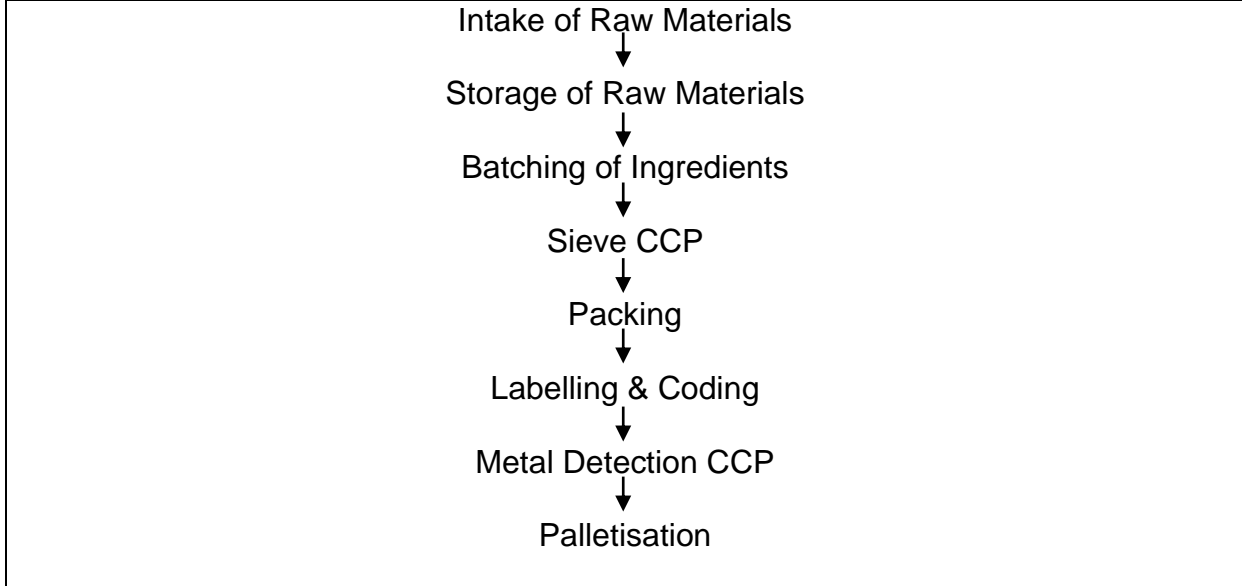
QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 6 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

SECTION 11: PROCESS FLOW



SECTION 12: QUALITY CHECKS

CHECK	FREQUENCY	PARAMETERS
Weights Coding	Per Tub Start of run & every 30 minutes	Fill weights to specification Clear, legible, correct
Seal	Start of run & every 30 minutes	Intact & clean
Metal Detection	Start and end of run plus every hour	1.5mm Fe, 2mm Non Fe, 2.5mm SS or 1.8mm Fe, 2mm Non Fe, 2.5mm SS

SECTION 13: PACKAGING STANDARDS

Inner Packaging Description: 2kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm)

Inner Barcode: 2kg – 5032457402347

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs



QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 7 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

Outer Packaging Description: 2kg Polypropylene Co-Polymer tub and lid (145g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm)

Outer Barcode: 2kg - 05032457612449

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: 2kg x 8 x 9 Boxes per layer

Layers Per Pallet: 2kg - 3

Cases Per Pallet: 2kg - 27

SECTION 14: 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.

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs




QUALITY SYSTEM

Document ID QMS 2.32	DATE 31 May 2016	Revision 12	Page 8 of 8	APPROVED C Joynson
-------------------------	---------------------	-------------	----------------	-----------------------

SECTION ID : Level 4 DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

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

SECTION 15: APPROVAL	
FOR MRC Name Clare Joynson Signed  Position Technical Co-Ordinator Date 17.06.21	FOR CUSTOMER Name 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 16: LIST OF AMENDMENTS			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
18.07.19	01	New Product	C Joynson
13.01.20	02	Updated Countries of Origin	C Joynson
17.06.21	03	Updated Countries of Origin	C Joynson

Reason for Change: New logo added and egg removed

F:\APPS\ADMIN\TOPLEVEL\General Documents\TECH\NEW QMS 09\LEVEL 4 QMS – Working docs