

**QUALITY SYSTEM**

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SECTION ID : Level 4      DOCUMENT TYPE : Working Document

TITLE: DRY SPECIFICATION

**SECTION 1: PRODUCT TITLE**

**Product Name:** Caribbean Jerk Glaze

**Product code:** 28739

**Issue Date:** 04.06.21

**Version Number: 04**

**Reason For Issue:** Updated Countries of origin

**Weight:** 2.5kg

**Physical Properties**

**Appearance:** Sandy brown free flowing powder flecked with spices and green herb.

**Aroma:** A definite allspice, nutmeg and pepper with a background hint of thyme

**Flavour:** Sweet allspice & nutmeg with savoury black pepper, thyme & garlic with a spicy chilli heat

**SECTION 2: LEGAL REQUIREMENTS**

**Quid Requirements:** Yes

**Country Of Origin:** UK

**Pack Weight:** 2.5kg

**Average Weight:** PFM only

**SECTION 3: ALLERGEN ADVICE**

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

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

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

**SECTION 4: INGREDIENT DECLARATION**

Sugar, Starch, Spices (Allspice (4%), Cayenne (2%), Coriander, Black Pepper, Cracked Red Chilli, Cinnamon, Nutmeg), Maltodextrin, Salt, Dried Onion, Dried Garlic, Colours (Plain Caramel, Paprika Extract, Curcumin), Dried Herbs (Thyme, Parsley), Natural Capsicum Flavouring.

<b>Ingredients</b>	<b>% Wt Range</b>	<b>Country of Origin</b>
Sugar (Cane or Beet) (SO2 <10ppm)	<34%	Angola, Australia, Barbados, Belize, Benin, Brazil, Burkina Faso,

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		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.
Starch (Maize & Pregelatinised Maize) (SO2 <10ppm)	<23%	Netherlands, Belgium, France, Spain
Spices (Allspice (4%), Cayenne (2%), Coriander, Black Pepper, Cracked Red Chilli, Cinnamon, Nutmeg)	<11%	Allspice – Spain, Mexico; Cayenne – India, China, Spain; Black Pepper – India, Vietnam, Indonesia, Sri Lanka, Brazil, Malabar; Coriander – India, Russia; Nutmeg – Indonesia, India, Thailand; Cinnamon – Indonesia, Vietnam; Cracked Red Chilli – India, Peru, China, South Africa, Malawi
Maltodextrin (Maize) (SO2 <10ppm)	<11%	France, Turkey
Salt (E535)	<11%	UK, China
Dried Onion (E551)	<6%	India, China
Dried Garlic	<5%	China
Colours (Plain Caramel (Wheat), Paprika Extract (Sunflower Oil), Curcumin (E1520))	<3%	Paprika Extract – UK, India, China, France, Belgium; Curcumin – India, UK, Germany, Plain Caramel - UK
Dried Herbs (Thyme, Parsley)	<2%	Thyme – Morocco, Egypt, Turkey Poland; Parsley – UK
Natural Capsicum Flavouring (Rapeseed Oil) (E471, E900)	<0.5%	UK, India, France, Netherlands
Rapeseed Oil (Processing Aid) (E900)	<1%	UK, Netherlands, France, Germany, Hungary, Bulgaria, Romania, Slovakia, Serbia, Poland,

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		Czech Republic, Belgium, Latvia, Lithuania, Austria, Australia, Denmark and Uruguay
<b>Additive</b>	<b>E Number</b>	<b>Function in product</b>
Paprika Extract	E160c	Colour
Curcumin	E100	Colour
Plain Caramel	E150a	Colour
<b>Comments:</b>		

**SECTION 5: NUTRITIONAL INFORMATION**

Typical Values per 100g

Energy (kJ)	1489kJ
Energy (kcal)	352kcal
Fat	2.5g
Of which saturates	0.5g
Carbohydrate	77.3g
of which sugars	37.1g
Fibre	4.8g
Protein	2.4g
Salt	10.06g

**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	E160c, E100, E150a, Processing Aids E535, E1520, E551, E900, E471
Artificial Flavourings	N	
Natural Flavourings	Y	Natural Capsicum Flavouring
Preservatives	N	May contain Sulphur

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Artificial Preservatives	N	Dioxide
Natural Colours	Y	Plain Caramel, Paprika Extract, Curcumin
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	
Hydrolysed Vegetable Protein	N	
Wheat & Wheat Derivatives	Y	Glucose Syrup in Plain Caramel - Further to EU reg 1169/2011 Annex II Wheat based dried glucose syrups are permanently exempted from the indication of wheat origin
Rye/Oats/Barley/Spelt/Kamut	N	
Maize & Maize Derivatives	Y	Maltodextrin, Starch
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, Rapeseed Oil in Natural Capsicum Flavouring, Sunflower Oil in Paprika Extract
Palm Oil	N	
Pine Nuts / Kernels	N	
Yeast	N	
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, Starch, Maltodextrin, <10ppm
Animal Products: Dairy	N	
Animal Products: Eggs	N	

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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	
<b>SUITABLE FOR:</b>		
Vegetarians	Y	
Vegans	N	May contain milk
Coeliacs	N	May contain gluten
Lactose Intolerant	N	May contain milk

**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



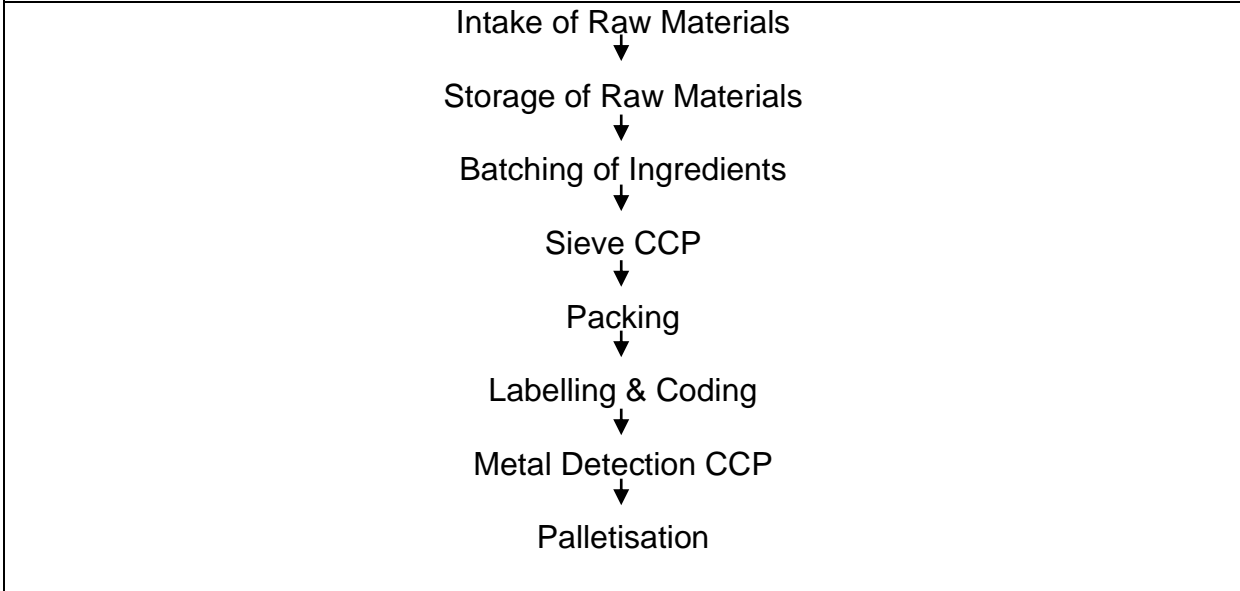
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**SECTION 11: PROCESS FLOW**



**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:** 2.5kg - Blue Food Grade 50mu bottom weld low density polyethylene bag (20g) (385 x 510mm)

**Inner Barcode:** 2.5kg - 5032457703017

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**Outer Packaging Description:** 2.5kg Polypropylene Co-Polymer tub and lid (140g) (180 x 180 x 170mm) packed in Corrugated Cardboard Case (555g) (370 x 370 x 340mm)

**Outer Barcode:** 2.5kg - 05032457611787

**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:** 2.5kg x 8 x 9 Boxes per layer

**Layers Per Pallet:** 3

**Cases Per Pallet:** 27

**SECTION 14: HEALTH AND SAFETY DATA**

<b>PRODUCT DIGESTED</b>	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
<b>SKIN CONTACT</b>	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
<b>EYE CONTACT</b>	Avoid contact with eyes. Irrigate immediately with water and seek medical advice if discomfort persists
<b>PRODUCT INHALED</b>	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.
<b>SPILLAGE</b>	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.
<b>FIRE</b>	Avoid production of dust. Fires should be controlled by water spray, rather than by main jets, to avoid generating explosive dust clouds.

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<b>STORAGE PRECAUTIONS</b>	Original sealed containers should be stored in a cool dry place
<b>HANDLING PRECAUTIONS</b>	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

<b>SECTION 15: APPROVAL</b>	
<b>FOR MRC</b> Name Clare Joynson  Signed   Position Technical Co-Ordinator  Date 04.06.21	<b>FOR CUSTOMER</b> Name  Signed  Position  Date

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<b>SECTION 16: LIST OF AMENDMENTS</b>			
DATE	ISSUE NUMBER	REASON FOR ISSUE	APPROVED BY
17.07.19	01	New Product	C Joynson
28.01.20	02	Updated Countries of Origin	C Joynson
07.07.20	03	Updated Countries of Origin	C Joynson
04.06.21	04	Updated Countries of Origin	C Joynson

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