



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	TECHNICAL CONTACT NAME: Clare Joynson TITLE: Technical Manager
TELEPHONE 0161 945 3579	SALES CONTACT NAME: Matt Wilson
FAX 0161 946 0299	TITLE: Account Manager

SECTION 2: PRODUCT TITLE	
Product Name: Piri Piri Glaze Product code: 13661 Issue Date: 12 th April 2011 Reason For Issue: Added 800g information Weight: 800g, 2.5kg or 10kg	Version Number: 03
Physical Properties	
Appearance: Orange free flowing powder with chilli. Aroma: Chilli, garlic and lemon. Flavour: Chilli, garlic and lemon.	

SECTION 3: PRODUCT LEGAL DESCRIPTOR
Piri Piri Marinade with a blend of chilli, garlic and a hint of lemon.

SECTION 4: LEGAL REQUIREMENTS	
HEALTH MARK: Not Required	
QUID REQUIREMENTS: Yes	
COUNTRY OF ORIGIN: UK	
PACK WEIGHT: 800g/2.5kg /10kg	AVERAGE WEIGHT: 800g/2.5kg/10kg

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: No intentional allergens.
 This product is made in a factory that also uses Gluten, 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, Starch, Maltodextrin, Salt, Spices (Paprika, Chilli (4.5%), Cayenne), Dried Garlic (6%), Dried Tomato, Citric Acid, Dried Onion, Yeast Extract (Yeast Extract, Salt), Flavours (Natural), Colour (Paprika Extract), Thickener (Guar Gum).

Ingredients	% Wt Range	Country of Origin
Sugar	<35%	France
Starch (Maize and Pregelatinized Maize)	<14%	Holland, Germany, Spain
Maltodextrin	<12%	France
Salt	<10%	UK
Spices (Paprika, Chilli, Cayenne)	<9%	Paprika – Hungary Chilli – India Cayenne - China
Dried Garlic	6%	China
Dried Tomato	<6%	Morocco
Citric Acid	<3%	Ireland
Dried Onion	<3%	Egypt
Yeast Extract	<3%	Germany
Flavours (Natural)	<2%	US, Germany, Canada, India, Indonesia, Morocco, Bulgaria, Holland, Egypt, Argentina, Chad, Italy, South America, UK, France, Belgium.
Colour (Paprika Extract)	<1%	India
Thickener (Guar Gum)	<0.5%	India
Additive	E Number	Function in product
Paprika Extract	E160c	Colour
Citric Acid	E330	Acid
Guar Gum	E412	Thickener

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



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)	1264kJ
Energy (kcal)	318kcal
Protein	4.4g
Carbohydrate	70.8g
of which sugars	36.4g
Fat	1.4g
of which saturates	0.2g
Fibre	3.5g
Salt	10.7g
Sodium	4.1g

Comments:

As calculated by Nutricalc
 At 8% usage, sugar = 2.91g, salt = 0.86g

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, Citric Acid E330, Guar Gum E412.
Preservatives	No	Paprika Extract E160c
Artificial Preservatives	No	
Natural Colours	Yes	
Artificial Colours	No	
MSG	No	
BHT/BHA	No	
Sweeteners	No	
Hydrolysed Vegetable Protein	No	
Wheat & Wheat Derivatives	No	
Rye/Oats/Barley/Spelt/Kamut	No	
Maize & Maize Derivatives	Yes	Starch, Maltodextrin

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

Soya & Soya Derivatives	No	Yeast Extract
Genetically Modified Ingredients	No	
Nuts & Peanuts	No	
Nut & Peanut Derivatives excl. Oil	No	
Nut & Peanut Oil	No	
Sesame Seeds	No	
Seed Derivatives excl. Oil	No	
Seed Oil	No	
Pine Nuts / Kernels	No	
Yeast	Yes	
Mustard / Mustard Seeds / Mustard Derivatives	No	
Celery / Celeriac	No	
Kiwi Fruit	No	
Milk and Milk Derivatives	No	
Molluscs	No	
Lupin	No	
Animal Products: Dairy	No	
Animal Products: Eggs	No	
Animal Products: Shellfish	No	
Animal Products: Fish (Other)	No	
Animal Products: Beef & Derivatives	No	
Animal Products: Pork	No	
Animal Products: Lamb	No	
Animal products: Poultry	No	
Animal products: Other	No	
SUITABLE FOR:		
Vegetarians	Yes	
Vegans	Yes	
Coeliacs	Yes	
Lactose Intolerant	Yes	

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	06	13/11/09	J. Fallows	Page 4 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

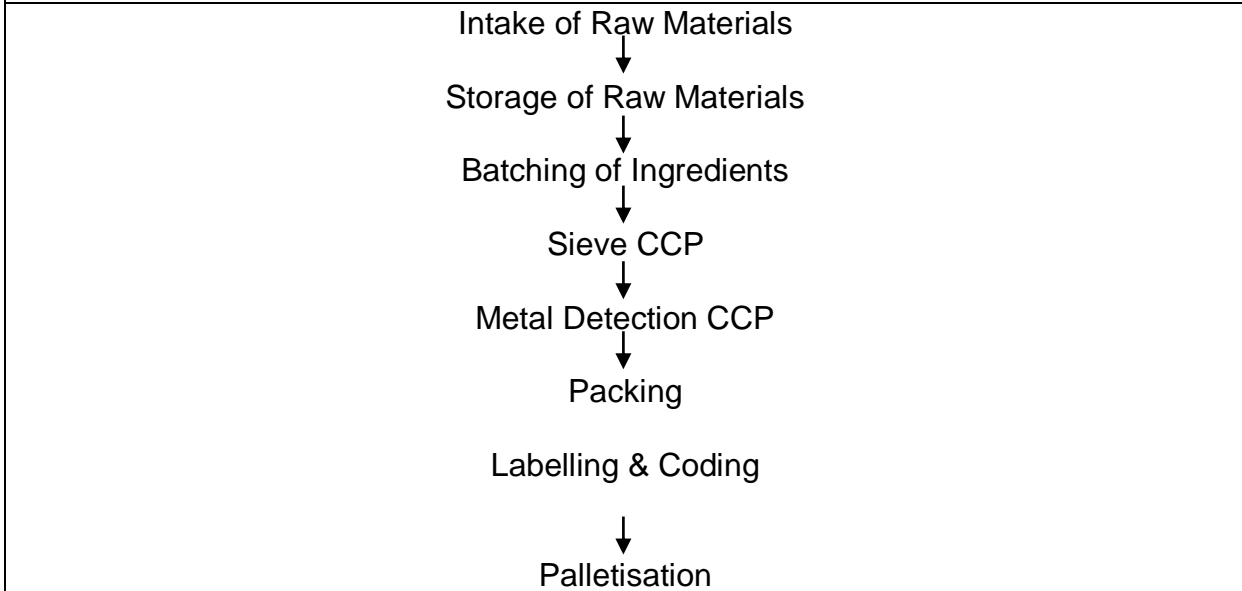
PARAMETER	MIN	MAX
Batch ingredient weights	As per batching record	NA
Sensory Analysis	Per batch	NA

Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	06	13/11/09	J. Fallows	Page 5 of 8



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 Jar/Tub/Pail Start of run & every 30 minutes Start of run & every 30 minutes Start and end of run	Per Jar/Tub/Pail Clear, legible, correct Intact & clean <u>800g or 2.5 kg</u> 1.5mm Fe, 2mm Non Fe, 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. 2.5kg or 10kg - Blue Food Grade Plastic Bag. 800kg - PET container with black lid with double wad inserts. **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. 800g - Corrugated Cardboard Case

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



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
 800g = 4 x 800g x 30 boxes per layer.

Layers Per Pallet: 2.5kg/10kg = 3 / 800g = 5

Cases Per Pallet: 2.5kg = 27/10kg = 33 / 800g = 150

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

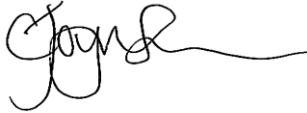
Document ID	Version No:	Issue Date	Approved By	Page Number
QMS 2.32	06	13/11/09	J. Fallows	Page 7 of 8

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	FOR CUSTOMER
<p>Signed:</p>  <p>Position: QA Supervisor</p> <p>Date: 12/04/11</p>	<p>Signed</p> <p>Position</p> <p>Date</p>

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
30/03/10	1	New Format	C.Joynton
19/07/10	2	Added 800g information	C. Joynton
12/04/11	3	Added salt & sugar nutrition @ 8% usage	M. Littler

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