



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: QA Supervisor
TELEPHONE 0161 945 3579	SALES CONTACT NAME: Andy Williams
FAX 0161 946 0299	TITLE: Account Manager

SECTION 2: PRODUCT TITLE	
Product Name: Garden Mint Glaze	
Product code: 17505	
Issue Date: 24.05.12	Version Number: 03
Reason For Issue: Amended allergen information	
Weight: 2.5kg/10kg	
Physical Properties	
Appearance: Orange powder with visible mint	
Aroma: Tangy sweet mint	
Flavour: Tangy sweet mint with savoury notes	

SECTION 3: PRODUCT LEGAL DESCRIPTOR
Garden Mint Glaze

SECTION 4: LEGAL REQUIREMENTS	
HEALTH MARK: NA	
QUID REQUIREMENTS: Yes	
COUNTRY OF ORIGIN: UK	
PACK WEIGHT: 2.5kg/10kg	AVERAGE WEIGHT: 2.5kg/10kg

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SECTION 5: HAZARD WARNINGS

Contains: No Intentional Allergens

This product is made in a factory that also uses Gluten, 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, Acid (Sodium Diacetate), Dried Glucose Syrup, Starch, Salt, Mint (3.6%), Yeast Extract (Yeast Extract, Salt), Malic Acid, Dried Tomato, Natural Flavouring, Colours (Paprika Extract and Natural Rosemary Flavouring, Beta Carotene), Thickeners (Guar Gum, Xanthan Gum)

Ingredients	% Wt Range	Country of Origin
Sugar	<56%	France
Acid (Sodium Diacetate)	<11%	Canada
Dried Glucose Syrup	<9%	Netherlands
Starch (Modified Maize)	<7.5%	Netherlands
Salt	<7.5%	UK
Mint	3.6%	Egypt
Yeast Extract (Yeast Extract, Salt)	<3%	France, Japan, US, Switzerland
Malic Acid	<2.5%	Japan
Dried Tomato	<2%	Morocco, China
Natural Flavouring	<1.5%	UK
Colours (Paprika Extract and Natural Rosemary Flavouring, Beta Carotene)	<1.5%	US, Canada, China, Netherlands, Poland, Africa, UK, Spain, Belgium, France, Germany, Denmark, Italy, China, Japan, Malaysia, Singapore, Thailand.
Thickeners (Xanthan Gum, Guar Gum)	<0.5%	China, France, Germany, India
Silicon Dioxide (Processing Aid)	<0.5%	Germany
Additive	E Number	Function in product
Beta Carotene	E160a	Colour
Paprika Extract and Natural Rosemary Flavouring	E160c	Colour
Xanthan Gum	E415	Thickener
Guar Gum	E412	Thickener

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Sodium Diacetate	E262	Acid
Malic Acid	E296	Acid
Silicon Dioxide	E551	Processing Aid
Comments: MRC are members of Valid IT		

SECTION 7: NUTRITIONAL INFORMATION

Typical Values per 100g

Energy (kJ)	1295kJ
Energy (kcal)	312kcal
Protein	2.4g
Carbohydrate	71.8g
of which sugars	55.4g
Fat	1.1g
of which saturates	0.2g
Fibre	1.9g
Salt	7.5g
Sodium	3.0g

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	E262, E160a, E160c, E412, E415, E296, E551
Artificial Flavourings	N	
Natural Flavourings	Y	Mint and Rosemary
Preservatives	N	
Artificial Preservatives	N	
Natural Colours	Y	E160a, E160c
Artificial Colours	N	
MSG	N	
BHT/BHA	N	
Sweeteners	N	

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Hydrolysed Vegetable Protein	N	Starch, Dried Glucose Syrup, Natural Flavouring, Xanthan Gum	
Wheat & Wheat Derivatives	N		
Rye/Oats/Barley/Spelt/Kamut	N		
Maize & Maize Derivatives	Y		
Soya & Soya Derivatives	N		Yeast Extract
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	N		
Pine Nuts / Kernels	N		
Yeast	Y		
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)	N		
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	Y		
Coeliacs	Y		
Lactose Intolerant	Y		

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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

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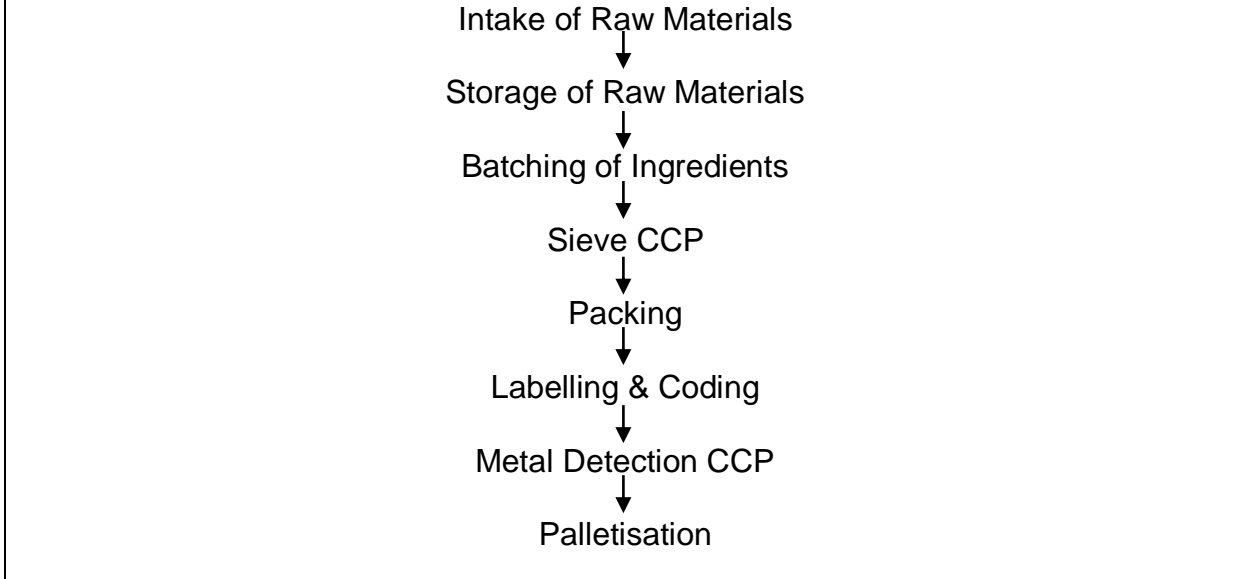
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SECTION 15: PROCESS FLOW



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	<u>2.5kg</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: 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

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(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: 2.5kg =27 /10kg = 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 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


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SECTION 19: APPROVAL	
FOR MRC	FOR CUSTOMER
Signed 	Signed
Position QA Supervisor	Position
Date 24.05.12	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 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 NUMBER	REASON FOR ISSUE	APPROVED BY
08.09.11	1	New Product	C.Joynson
27.04.12	2	Decreased Starch & Gums	C.Joynson
24.05.12	3	Amended allergen information	A. Fallows

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