


	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Garlic Butter Glaze Meat Rub	Date of Issue	18/09/2023
		Page Number	1 of 8

General Information

PICTURE	
DESCRIPTION	Spice blend with a distinct butter and garlic aroma and flavour.
SKU CODE	MR-GBG
SPEC NUMBER	SP0284
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Natural Flavour OR Flavouring
INGREDIENT DECLARATION	Sugar, Maltodextrin (E1400), Rice Flour, Salt, Dried Garlic, Dried Glucose Syrup, Dextrose, Modified Starch (Maize), Herb, Stabiliser (Xanthan Gum (E415)), Natural Flavourings, Yeast Extract, Colours (Plain Caramel (E150a), Paprika Extract (E160c)), Spice.
RAW MATERIAL COUNTRY OF ORIGIN	All ingredients are purchased from UK Suppliers.

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Garlic Butter Glaze Meat Rub	Date of Issue	18/09/2023
		Page Number	2 of 8

COUNTRY OF MANUFACTURE	UK
SHELF LIFE & STORAGE INSTRUCTIONS	12 months from manufacture, Store off the floor in cool dry conditions and away from direct heat and sunlight. Seal pack when not in use.
APPLICATIONS	Spice Blend.
DOSAGES RECOMMENDED	Recomended 10%

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	1,000,000 CfU/g	Monitoring from random testing procedure
Yeasts	1,000 CfU/g	Monitoring from random testing procedure
Moulds	1,000 CfU/g	Monitoring from random testing procedure
Enterobacteriaceae	Not Tested	NA
E Coli	Not Detected in 20g	Monitoring from random testing procedure
Salmonella	Not detected in 25g	Monitoring from random testing procedure
Coliforms	1,000 CfU/g	Monitoring from random testing procedure
Listeria	Not Tested	NA

Organoleptic and Quality

Product Characteristic
A pale yellow powder containing visible flecks of dehydrated herb.

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title:Garlic Butter Glaze Meat Rub	Date of Issue	18/09/2023
		Page Number	3 of 8

Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Metal Detection	2.5mm Ferrous	Every Batch

Physical Properties

Physical Property	Limit	Testing Frequency
PH	Not tested	NA
AW	Not tested	NA
Moisture	Not tested	NA
Ethanol Content	Not tested	NA

Nutritional Information per 100g

Energy	1382.9	KJ
Energy	325.6	Kcal
Carbohydrate	76.9	g
Of which sugars	38.4	g
Fat	0.7	g
Of which saturates	0.1	g
Protein	3	g
Fibre	2.2	g
Salt	9.7	g

Allergen Information

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Garlic Butter Glaze Meat Rub	Date of Issue	18/09/2023
		Page Number	4 of 8

Does the product contain any of the following, including any possible source of cross contamination or carry over?

Allergen (Directive EU 1169/2011 Annex II)	Present in Product	Used on site	Used on Shared Equipment	Risk of contamination (Y/N)
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> wheat based glucose syrups including dextrose wheat based maltodextrins glucose syrups based on barley; cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	Y	N	N (Handled on manufacturing site)
Crustaceans and products thereof	N	N	N	N
Eggs and products thereof	N	Y	N	N (Used on supplier site on separate line with no shared equipment)
Fish and products thereof, except: <ul style="list-style-type: none"> fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine; 	N	N	N	N
Peanuts and products thereof;	N	N	N	N
Soybeans and products thereof, except <ul style="list-style-type: none"> fully refined soybean oil and fat natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources plant stanol ester produced from vegetable 	N	Y	N	N (Used on supplier site on separate line with no shared equipment)

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Garlic Butter Glaze Meat Rub	Date of Issue	18/09/2023
		Page Number	5 of 8

oil sterols from soybean sources;				
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> • whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; • lactitol; 	N	Y	N	N (Used on supplier site on separate line with no shared equipment)
Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> • Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 	N	N	N	N
Celery and products thereof	N	Y	N	N (Handled on manufacturing site)
Mustard and products thereof	N	Y	N	(Handled on manufacturing site)
Sesame seeds and products thereof	N	N	N	N
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	Y	N	N (Handled on manufacturing site)
Lupin and products thereof	N	N	N	N
Molluscs and products thereof	N	N	N	N

Intolerance Information

Does the product contain any of the following, including any possible source of cross contamination or carry over?

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Garlic Butter Glaze Meat Rub	Date of Issue	18/09/2023
		Page Number	6 of 8

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Y	E1400, E415, E150a, E160c
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	Y	May Contain
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	N	
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
Yeast and yeast derivatives	Y	Yeast Extract

Suitability

	Y/N	If not, give details
Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	(Not certified)
Muslim Diet (Halaal)	Y	(Not certified)
Diabetics	Y	

Genetically Modified Organisms (GMO)

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	Y	Modified Starch

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Garlic Butter Glaze Meat Rub	Date of Issue	18/09/2023
		Page Number	7 of 8

Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.	N	

Irradiation

Has the product or any of the ingredients including processing aids been treated with ionising radiation	No
----------------------------------------------------------------------------------------------------------	----

Pesticides

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

Heavy Metals

Test	Maximum limit	Frequency
The product complies with legislative maximum levels in accordance with (EC) No	As per (EC) No 1881/2006	As per risk assessment

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Finished Goods Specification Sheet	Document Ref	HB3.6.1
		Issue Number	1
	Title: Garlic Butter Glaze Meat Rub	Date of Issue	18/09/2023
		Page Number	8 of 8

1881/2006		
-----------	--	--

Mycotoxins

Test	Maximum limit	Frequency
Not tested	NA	NA

Additional Information


Available in Sealed Retail Pouches in 100g and 200g.

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

<u>Supplier</u>		<u>Customer</u>	
Name	Richard Strauss	Name	
Position	Technical Manager	Position	
Date	04/10/2023	Date	
Signature		Signature	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------