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Title:Sweet Chilli Glaze Meat Rub

General Information

PICTURE	
DESCRIPTION	Spice blend with a distinct sweet and spicy aroma with a sweet and spicy
SKIT CODE	flavour, with a kick of chilli.
SKU CODE	MR-SCG
SPEC NUMBER	SP0291 Natural Flavour OR Flavouring
LEGAL DECLARATION when used in isolation according to EU regulation	Natural Flavour OK Flavouring
1333/2008 & Commission directives	
231/2012 & 1129/2011	
INGREDIENT DECLARATION	Sugar, Maltodextrin (E1400), Rice Flour, Dried Glucose Syrup, Salt, Dried
	Red Pepper, Acidity Regulator (Sodium Diacetate (E262)), Modified
	Starch (Maize), Dried Onion, Spices, Dried Garlic, Stabiliser (Xanthan
	Gum (E415)), Yeast Extract, Colour (Paprika Extract (E160c)), Natural
	Flavouring.

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RAW MATERIAL COUNTRY OF	All ingredients are purchased from UK Suppliers.	
ORIGIN		
COUNTRY OF MANUFACTURE	UK	
SHELF LIFE & STORAGE	12 months from manufacture, Store off the floor in cool dry conditions	
INSTRUCTIONS	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

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This is an orange free flowing powder with flecks of red pepper pieces.

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
РН	Not tested	NA
AW	Not tested	NA
Moisture	Not tested	NA
Ethanol Content	Not tested	NA

Nutritional Information per 100g

Energy	1402.9	КЈ
Energy	330.4	Kcal
Carbohydrate	78.4	g
Of which sugars	49.5	g
Fat	0.9	g
Of which saturates	0.2	g
Protein	2.3	g
Fibre	2.5	g

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Allergen Information

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

Allergen (Directive EU 1169/2011 Annex II)	Present in	Used on	Used on Shared	Risk of
	Product	site	Equipment	contamination
				(Y/N)
Cereals containing gluten, namely: wheat, rye,	N	Υ	N	N
barley, oats, spelt, kamut or their hybridised				(Handled on
strains, and products thereof, except:				manufacturing
 wheat based glucose syrups including 				site)
dextrose				
 wheat based maltodextrins 				
 glucose syrups based on barley; 				
 cereals used for making alcoholic distillates 				
including ethyl alcohol of agricultural origin;				
Crustaceans and products thereof	N	N	N	N
Eggs and products thereof	N	Υ	N	N
				(Used on
				supplier site on
				separate line
				with no shared
				equipment)
Fish and products thereof, except:	N	N	N	N
 fish gelatine used as carrier for vitamin or 				
carotenoid preparations;				
 fish gelatine or Isinglass used as fining 				
agent in beer and wine;				
Peanuts and products thereof;	N	N	N	N
Soybeans and products thereof, except	N	Υ	N	N
 fully refined soybean oil and fat 				(Used on
 natural mixed tocopherols (E306), natural 				supplier site on
D-alpha tocopherol, natural D-alpha				separate line
tocopherol acetate, and natural D-alpha				with no shared
tocopherol succinate from soybean				equipment

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contros.		1		
sources; • vegetable oils derived phytosterols and				
phytosterol esters from soybean sources				
 plant stanol ester produced from vegetable 				
oil sterols from soybean sources;				
Milk and products thereof (including lactose),	N	Υ	N	N
	IN	i i	IN	(Used on
except:whey used for making alcoholic distillates				supplier site on
including ethyl alcohol of agricultural origin;				separate line
• lactitol;				with no shared
identicol,				equipment
Nuts, namely	N	N	N	N
almonds (<i>Amygdalus communis</i> L.), hazelnuts	IN IN	l IN	IN	l IN
(Corylus avellana), walnuts (Juglans regia), cashews				
(Anacardium occidentale), pecan nuts (Carya				
illinoinensis (Wangenh.) K. Koch), Brazil nuts				
(Bertholletia excelsa), pistachio nuts (Pistacia vera),				
macadamia or Queensland nuts (<i>Macadamia</i>				
ternifolia), and products thereof, except:				
Nuts used for making alcoholic distillates				
including ethyl alcohol of agricultural origin				
Celery and products thereof	N	Y	N	l N
, and products and a				(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	N	Υ	N	N
more than 10 mg/kg or 10 mg/litre in terms of the				(Handled on
total SO ₂ which are to be calculated for products				manufacturing
as proposed ready for consumption or as				site)
reconstituted according to the instructions of the				
manufacturers				-
Lupin and products thereof	N	N	N	N
Molluscs and products thereof	N	N	N	N

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Intolerance Information

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

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Y	E1400, E262, E415, E160c
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	Υ	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:	N	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	Υ	Yeast Extract

Suitability

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

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Genetically Modified Organisms (GMO)

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya	Υ	Modified Starch
products?		
Does the product or any of its ingredients contain any genetically modified	N	
material (whether active or not)		
Please identify ingredients which contain such materials		
Is the product or any of its ingredients not substantially equivalent as a	N	
consequence of the use of genetic modification?		
Please identify any such ingredient		
Is the product or any of its ingredients produced from, but not containing	N	
any genetically modified material?		
Please identify those ingredients, which are produced from such materials.		
Have genetically modified organisms been used as processing aids or	N	
additives used in connection with the production of these ingredients?		
Please identify any such processing aids or additives		
Have genetically modified organisms been used to produce processing aids	N	
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.		

Irradiation

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

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

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

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.

Supplier		Customer
Name	Richard Strauss	Name
Position	Technical Manager	Position
Date	04/10/2023	Date
Signature	Dears	Signature

1, ,	Prepared by:	Richard Strauss	Approved by:	Richard Oliver
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