

## Product Specification Date: June 2014

Product Name: Hot & Spicy Glaze

Recipe Number: MFP310

 Pack Size:
 2.5kg (8x2.5kg)
 Bar Code:
 5028081004279
 Product Code:
 MG004

 Pack Size:
 10kg
 Bar Code:
 5028081005023
 Product Code:
 MG004T

**Description of Product**: An intense combination of aromatic spices with a sweet spicy tomato flavour, finished with a

distinct chilli kick.

Middleton Food Products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.

Ingredients: Sugar, Salt, Dextrose, Maize Starch, Tomato Powder, Ground Paprika, Chilli Powder, Garlic Powder, Flavour (Hydrolyzed Vegetable Protein) (SOYA, Maize, Colour (E150d), Salt, Maltodextrin, Flavour Enhancer (E621)), Dried Minced Red Pepper, Modified Maize Starch, Onion Powder, Flavour Enhancer (E621), Ground Cumin, Ground Coriander, Colour ((E162), Beetroot Juice, Maltodextrin, Citric Acid), Dried Rubbed Parsley, Paprika Extract, Ground Oregano, Thickener (Guar Gum), Chilli Flake, Anti Caking Agent (Silicon Dioxide), Smoke Flavour, Colour (Carmine), Chilli Flavour.

For Allergens: See ingredients in 'Bold'

May Contain: Wheat, Barley, Milk, Celery, Mustard, Sulphites.

Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)	Value	Per 100g portion as used (Approx 25 Portions per 2.5kg tub Approx 100 Portions per 10kg tub)	Value	Adult RI % per 100g (As consumed)	%
Energy kJ	1267	Energy kJ	1267	Energy kJ	
Energy Kcals	309	Energy Kcals	309	Energy Kcals	
Fat (g)	2.8	Fat (g)	2.8	Fat	
Of which saturates (g)	0.2	Of which saturates (g)	0.2	Saturates	
Carbohydrate (g)	67.8	Carbohydrate (g)	67.8	Carbohydrates	
Of which sugar (g)	51.3	Of which sugar (g)	51.3	Sugars	
Protein (g)	4.1	Protein (g)	4.1	Protein	
Salt (g)	15.95	Salt (g)	15.95	Salt	

#### Shelf Life Unopened (24) Months

#### Suitable for Vegetarians

#### **Labelling Details:**

Name of product / Julian Day Code / Batch No. ID / Best Before Date / Pack Size / Ingredients & Directions for use

#### Yield and Make-Up Instructions:

For the best results add 100g of Middleton Glaze to 1kg of your chosen raw meat or poultry (or 10% of the weight of your meat)

- 1. Place the meat or poultry in a large bag or bowl.
- 2. Add the glaze (see above for quantity) into the bag. Tumble and shake until the meat is evenly coated.
- 3. Leave the coated product to develop into a tasty rich sauce.
- 4. Garnish and display.

Visual Appearance: Orange/Brown free flowing powder with visual herbs and peppers.

**Storage**: Store in a cool dry place away from strong odours and direct sunlight. Do not store at over 40 Deg C and below 0 Deg C for prolonged periods.

PRODUCT NAME: Hot & Spicy Glaze PRODUCT CODE: MG004/MG004T

Middleton Food Products Ltd, 655 Willenhall Road, Willenhall, WV13 3LH Tel: 01902-608122 Fax: 01902-609550 Email:sales@middletonfoods.com Page 1 of 0



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### INGREDIENTS WHICH MAY BE ASSOCIATED WITH HYPERSENSITIVITY IN SOME INDIVIDUALS

THIS PRODUCT CONTAINS THE FOLLOWING ( $\sqrt{}$ )

Milk & or Milk Products	Wheat & Derivatives	Tree Nuts / Nut Derivatives
Whey	Wheat Flour	Peanuts
Casein	Gluten	Walnuts
Cheese	Starch	Almonds
Skimmed Milk Powder	Rye	Brazil Nuts
Lactose	Barley	Hazel Nuts
Milk Solids	Oats	Cashew Nuts
Yoghurt	Spelt	Pecan Nuts
Butter	Kamut	Pistachio Nuts
Animal Products & Or by Products	Hybrid Strains	Coconut
e.g. Beef / Pork	Soya & Derivatives	√ Macadamia
Eggs & Derivatives	Maize & Derivatives	√ Queensland Nuts
Albumen	Beef / Beef Derivatives	Tomato Puree
Egg Yolk	Sesame Seeds & Oils	Celery / Celeriac
_	Shell Fish	Mustard
Lupin	Molluscs & Crustaceans	Sulphite>10ppm

Allergenic Ingredient Policy: Despite taking precautions, we cannot give an absolute guarantee that finished products are 100% Free from the list above. Middleton Food Products Ltd takes all reasonable precautions to ensure the quality of our mixes.

All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. Information regarding the presence of allergens according to EU directives 2000/13/EC, 2003/89/EC, 2007/68/EC

All packaging used by Middleton Food Products is specified food safe
All Packaging materials used are tested within the overall migration limits specified in EC Directive 2002/72/EC

	2.5kg TUBS		
Primary Packaging: 2.5kg Tub			
Material/Grade	Dimensions	Weight (Per unit)	
Blue Food Grade (High Tensile poly Bag) P410	375mm x 500mm	5.8g	
Single 2.5kg Plastic Tub			
Material/Grade	Dimensions	Weight (Per unit)	
4.0L Rigid plastic polypropylene food grade container with lid. P970 / P971	176.6mm square x 173.8mm h	nigh 144g	
Secondary Packaging:	•	<u> </u>	
8 x 2.5kg Cardboard Box P202	385mm (L) X 385mm (W) X 368	8mm (H) 759g	
	10kg PAIL	, , , , , , , , , , , , , , , , , , ,	
Primary Packaging: 10kg Pail Liner			
Material/Grade	Dimensions	Weight (Per unit)	
Blue Food Grade (High Tensile poly Bag) P411	558mmx660mm (250 microns)		
Packaging: Single 10kg Plastic Pail P408S		·	
Material/Grade	Dimensions	Weight (Per unit)	
17L Rigid plastic square polypropylene food grade container with lid	291mm top x 295mm high	554g	
	2.5kg Tub (Euro Pallet)		
Units per outer case: 8x2.5kg		Layers per pallet: 4	
Cases/sacks per layer: 6	Total cases/sack	Total cases/sacks per pallet: 24	
10	Okg Tub (Standard Pallet)		
Units per outer case: 1x10kg	Layers per pallet	: 5	
Cases/sacks per layer: 16	Total cases/sack	Total cases/sacks per pallet: 80	

#### First Aid Measures

Health Hazard: This product is designed for human consumption and when used in accordance with our recommendations should be safe for that purpose. Avoid ingestion or inhalation of dust when handling.

Fire Hazard: This product may present a fire hazard or explosion hazard when dispersed in air. Fires are readily extinguished with water or foam.

#### Material Safety Data:

Health Considerations:

This product is produced for human consumption and conforms to The Food Safety Act 1990 & Regulation (EC) No 178/2002. However, this is a concentrated product and is not intended for consumption in this form. As with all fine powder products dusting may occur, which could cause irritation to respiratory passages. Prolonged contact with the skin should also be avoided. It is therefore recommended that the necessary protective clothing (Overalls) and equipment (e.g. dust masks) should be worn by operatives handling this material. In the event of powder contact with the eye it is recommended that prolonged irrigation with water should be carried out in the first instance and that medical advice should be sought as soon as possible if problems occur.

#### Fire & Explosion:

This product is non-flammable and non-toxic. As with all fine powder products it is capable of forming flammable dust clouds given the extraordinary conditions necessary for this phenomenon. Under normal conditions of use this hazard is not perceived as significant. As a precaution, sources of ignition should be eliminated and build up of dust on floor and machinery avoided.

#### Spillage & Disposal:

spillages should be swept up immediately and the affected surfaces cleaned and flushed with hot water. Adequately diluted with hot water this product will not have any adverse effect on effluent management systems.

Handling & Storage: To avoid prolonged contact with the skin and soiling of personal clothing, adequate protective clothing should be supplied to operatives handling this material.

Microbiological Standards

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No changes to be made to this specification or the product without prior notification to Middleton Food Products Ltd Please sign and return the slip below by way of your approval of this specification, otherwise Middleton Food Products Ltd will assume this specification suits your requirements of both legality and quality.

NAME: MAGGIE GIBBS	POSITION: Technical Manager		
SIGNATURE:	ISSUE DATE: 18 July 2014		
COMPANY:	ADDRESSS:		
NAME:	POSITION:		
SIGNATURE:	DATE:		