Product Specification Date: November 2014 (FIR)

Issue No: 2		**Recipe Number:** MFP278C
Product Name: Pepper Steak Coater (Irish Blend)		
Pack Size: 8 x 2.5kg	**Bar Code:**	**Product Code**: MG039
Pack Size: 1 x 20kg	**Bar Code:**	**Product Code**: MG039T

Description of Product: Salt & Pepper seasoned glaze – an ideal compliment to rack of spare ribs

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

Ingredients: Bread Crumb (WHEAT (Contains: Calcium, Iron, Niacin, Thiamin)), Salt, Sugar, Coarse Black Pepper (5.5%), Flavour Enhancer (E621), Dried Minced Onion, Dried Minced Red Pepper (2.95%), Citric Acid, Ground Paprika, Paprika Extract, Ground Black Pepper (1%), Garlic Powder, Dried Rubbed Parsley, Rapeseed Oil.

For Allergens: See ingredients in UPPER CASE
May Contain: Barley, Soya, Milk, Celery, Mustard, Sulphites

Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)	Value		Value	Adult RI % per 100g (As consumed)	%
Energy kJ	1197.5	Energy kJ		Energy kJ	
Energy Kcals	289.8	Energy Kcals		Energy Kcals	
Fat (g)	2.5	Fat (g)		Fat	
Of which saturates (g)	0.2	Of which saturates (g)		Saturates	
Carbohydrate (g)	62.6	Carbohydrate (g)		Carbohydrates	
Of which sugar (g)	12.0	Of which sugar (g)		Sugars	
Protein (g)	9.2	Protein (g)		Protein	
Salt (g)	20.009	Salt (g)		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:

Tub Size	Approx 100g portions
2.5kg tub	25
10kg tub	100

Simply coat chosen meat with glaze, leave to marinate for approximately 15 minutes. (For better results leave longer). Oven Bake, Grill or BBQ for required cooking time.

Directions for use:
To use this glaze, take 1kg of your chosen meat, place in suitable bag or container with 10% e.g. 100g of glaze, shake well to entirely cover contents.

Glazes are supplied as dry powders designed to coat the meat and poultry then 'wet out' to give a sauce like appearance – but unlike a sauce there is little drip, mess and wastage while preparing the product.
As there is minimum drip loss the product weight and therefore value is maintained.

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

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Visual Appearance: White textured crumb coater with visual herb flecks

Storage: Store in a cool dry place away from strong odours and direct sunlight.

INGREDIENTS WHICH MAY BE ASSOCIATED WITH HYPERSENSITIVITY IN SOME INDIVIDUALS
THIS PRODUCT CONTAINS THE FOLLOWING (✓)

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.

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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 high**	**144g**
Secondary Packaging:		
8 x 2.5kg Cardboard Box P202	**385mm (L) X 385mm (W) X 368mm (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)**	**41.5g**
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/sacks per pallet**: 24

10kg Tub (Standard Pallet)	
Units per outer case: 1x10kg	**Layers per pallet**: 5
Cases/sacks per layer: 16	**Total cases/sacks per pallet**: 80

PRODUCT NAME: Pepper Steak Coater (Irish Blend) **PRODUCT CODE: MG039/MG0389T**

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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

Micro, Salmonella: Not detected in 25g, **Listeria:** Not detected **in** 25g

Enterobacteriaceae: **<**10,000 cf/g

Process Flow Chart

Goods Inward – Q.A. check – frequency – each delivery Production – Q.C. check – frequency – each batch **Metal Detection Q.C. check – frequency – each bag** Packaging / Labelling - Q.C. – hourly **Despatch – Q.A. Check – each pallet**

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

PRODUCT NAME: Pepper Steak Coater (Irish Blend) **PRODUCT CODE: MG039/MG0389T**

SIGNATURE: **ISSUE DATE: 20 November 2014**

COMPANY: **ADDRESS:**

NAME: **POSITION:**

SIGNATURE: **DATE:**

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