

Issue NO: 2		Recipe Number: G0064	
Product Name: Beefburger Mix		Product Code: MG031	
Pack Size: 28 x 340g	Bar Code: N/A	Outer: N/A	
Description of Product: A meaty savoury burger flavour with a round onion note.			

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

Ingredients: Rusk (WHEAT Flour(Contains: Calcium, Iron, Niacin, Thiamin)), Salt, WHEAT Flour(Contains: Calcium, Iron, Niacin, Thiamin), Dried Minced Onion, Ground White Pepper, Flavour Enhancer (E621), Onion Powder, Flavour (Hydrolysed Vegetable Protein (SOYA, Maize, Colour (E150d), Salt, Maltodextrin, Flavour Enhancer (E621)), Sodium Metabisulphite (SULPHITE), Anti-Oxidant (Sodium Ascorbate), Ground Ginger, Rapeseed Oil, Colour (Carmine)

For Allergens: See ingredients in UPPER CASE

May Contain: Barley, Milk, Celery, Mustard

NUTRITIONAL VALUE

Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)	Value	Per 340g pack as sold Portion 1	Value	Adult RI % per 100ml (As consumed)	%
Energy kJ	1219.1	Energy kJ	4144.94	Energy kJ	
Energy Kcals	286.8	Energy Kcals	975.12	Energy Kcals	
Fat (g)	1.3	Fat (g)	4.42	Fat	
Of which saturates (g)	0.1	Of which saturates (g)	0.34	Saturates	
Carbohydrate (g)	61.0	Carbohydrate (g)	207.4	Carbohydrates	
Of which sugar (g)	3.9	Of which sugar (g)	13.26	Sugars	
Protein (g)	9.3	Protein (g)	31.62	Protein	
Salt (g)	19.984	Salt (g)	67.945	Salt	

Shelf Life Unopened (12) Months

Suitable for Vegetarians

Explanation of Julian Batch Coding i.e.

BEST BEFORE: 20 DEC 2012

DAY CODE 12355

BATCH CODE 1

PACKING LINE B

Day Code '12' Indicates the Year of Manufacture E.g. 2012 '355' Indicates the day of the year E.g. 20 December

Batch Code '1' E.g. The first batch of product produced that day on Packing Line 'B'

Yield and Make-Up Instructions:

Usage:

7.5% mix – 10% ice water – 82.5% meat

Visual Appearance: Reddish/pink coloured powder with visual onion pieces.

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 (✓)**

PRODUCT NAME: Beefburger Mix

PRODUCT CODE: MG031

Middleton Food Products Ltd, 655 Willenhall Road, Willenhall, WV13 3LH

Tel:01902-608122 Fax:01902-609550 Email:sales@middletonfoods.com



Product Specification

Date: October 2014 (FIR)

Wheat & Derivatives	✓	Tree Nuts / Nut Derivatives
Whey	✓	Peanuts
Casein	✓	Walnuts
Cheese		Almonds
Skimmed Milk Powder		Brazil Nuts
Lactose		Hazel Nuts
Milk Solids		Cashew Nuts
Yoghurt		Pecan Nuts
Butter		Pistachio Nuts
Animal Products & Or by Products		Coconut
e.g. Beef / Pork	✓	Macadamia
Eggs & Derivatives	✓	Queensland Nuts
Albumen		Tomato Puree
Egg Yolk		Celery / Celeriac
		Mustard
Lupin		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

Primary Packaging:

Material/Grade Poly Bag/sachet
Dimensions
Weight (Per unit)

Secondary Packaging:

Material/Grade Cardboard box
Dimensions
Weight (Per unit)

Units per outer case: 28	Layers per pallet: 5
Cases/sacks per layer: 10	Total cases/sacks per pallet: 50

First Aid Measures:

Contact with skin: None Hazardous
Contact with eyes: Immediately wash with copious amounts of water
Swallowing: None Hazardous
Inhalation: None Hazardous
Hazard Identification: No Specific hazards under normal use

Microbiological Standards

Salmonella: Not Detected in 25g **Mould Target** of <100 out of spec at >100000
Yeast Target of <100 out of spec at >100000 **Aureus Target** of <100 out of spec at >1000

Process Flow Chart

Goods Inwards – Q.A. check – frequency – Production – Q.C. check – frequency – each batch Metal Detection Q.C. check – frequency – each bag Packaging / Labelling - Q.C. – hourly

SIGNATURE:

ISSUE DATE: 20 NOVEMBER 2014

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE:

PRODUCT NAME: Beefburger Mix

PRODUCT CODE: MG031

Middleton Food Products Ltd, 655 Willenhall Road, Willenhall, WV13 3LH

Tel:01902-608122 Fax:01902-609550 Email:sales@middletonfoods.com