Product Specification Date: June 2014

Issue No: 3		**Recipe Number:** MFP311
Product Name: Barbecue Glaze		
Pack Size: 2.5kg (8x2.5kg)	Bar Code: **5028081004262**	**Product Code**: MG007
Pack Size: 10kg	Bar Code: **5028081004804**	**Product Code**: MG007T

Description of Product: A sweet and spicy glaze, with a distinct tomato note gives an authentic rich barbecue taste.

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

Ingredients: Sugar, Salt, Maize Starch, Dextrose, Tomato Powder, Flavour (Hydrolyzed Vegetable Protein (**SOYA**, Maize, Colour (E150d), Salt, Maltodextrin, Flavour Enhancer (E621)), Acidity Regulator (Sodium Diacetate), Modified Maize Starch, Ground Paprika, Onion Powder, Ground Black Pepper, Smoke Flavour, Flavour Enhancer(E621), Colour (Caramel Powder), Citric Acid, Thickener (Guar Gum), Garlic Powder, Paprika Extract, Ground Allspice, Anti Caking Agent (Silicon Dioxide), Ground Cinnamon, Smoke Oil (Sunflower Oil, Hickory Smoke Extract).

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 consumed (125 Portions per 2.5kg tub)	Value	Adult RI % per 100g (As consumed)	%
Energy kJ	1412	Energy kJ	1412	Energy kJ	
Energy Kcals	338.3	Energy Kcals	338.3	Energy Kcals	
Fat (g)	0.9	Fat (g)	0.9	Fat	
Of which saturates (g)	0.1	Of which saturates (g)	0.1	Saturates	
Carbohydrate (g)	78.1	Carbohydrate (g)	78.1	Carbohydrates	
Of which sugar (g)	65	Of which sugar (g)	65	Sugars	
Protein (g)	2.2	Protein (g)	2.2	Protein	
Salt (g)	11.11	Salt (g)	11.11	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: A light brown free-flowing powder.

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.

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

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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.

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

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

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:**

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