

Product Specification Date: October 2014 (FIR)

 Issue No: ∠
 Recipe Number:
 MFP147/1

 Product Name:
 Roosters Marinade
 Product Code:
 MG037

 Pack Size:
 1 x 15kg
 Bar Code:
 Outer:

Description of Product: Chicken breading

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

Ingredients: Salt, Flavour Enhancer (E621), Rusk (WHEAT Flour (Contains: Calcium, iron, Niacin, Thiamin)),

Ground White pepper, Ground Turmeric

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

NUTRITIONAL VALUE

Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)	Value		Value	Adult RI % per 100ml (As consumed)	%
Energy kJ	116.7	Energy kJ		Energy kJ	
Energy Kcals	27.8	Energy Kcals		Energy Kcals	
Fat (g)	0.0	Fat (g)		Fat	
Of which saturates (g)	0.0	Of which saturates (g)		Saturates	
Carbohydrate (g)	3.2	Carbohydrate (g)		Carbohydrates	
Of which sugar (g)	0.0	Of which sugar (g)		Sugars	
Protein (g)	3.7	Protein (g)		Protein	
Salt (g)	93.30	Salt (g)		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:

Approx. 150 x 100g as sold per 15kg bag

2% of product to 98% of COLD Water.

Allow chicken to marinate for a minimum of 6 hours.

Visual Appearance: Pale speckled off white fine dry powder

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	

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Vascili	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

Primary Packaging

Material/Grade Gusseted, bottom weld, low density polyethylene sack. Co-extruded, white gloss outside, blue gloss inside.

Dimensions 355mm(w) x 90mm gusset x 630mm(l)

Weight (Per unit) 80gsm

Secondary Packaging: Material/Grade N/A

Dimensions Weight (Per unit)

Units per outer case: 1 x 15kg	Layers per pallet: 9 + 3
Cases/sacks per layer: 7	Total cases/sacks per pallet: 66

First Aid Measures:

Contact with skin: None Hazardous Contact with eyes: Immediately wash with

copious amounts of water Swallowing: None Hazardous Inhalation: None Hazardous

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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

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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 /

abelling - Q.C. - hourly

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COMPANY:	ADDRESS:
NAME:	POSITION:
SIGNATURE:	DATE: