



Product Specification Date: November 2014 (FIR)

Issue NO: 2		Recipe Number: MFP186																																																							
Product Name: Mexican Chilli Glaze																																																									
Pack Size: 8 x 2.5kg	Bar Code:		Product Code: MG012																																																						
Pack Size: 1 x 10kg	Bar Code:		Product Code: MG012T																																																						
Description of Product: A blend of aromatic spices with prominent tomato and a medium hot 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, WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Tomato Powder, Chilli Powder (3.3%), Flavour Enhancer (E621), Onion Powder, Garlic Powder, Modified Maize Starch, Thickener (Guar Gum), Acidity Regulator (Sodium Diacetate), Malic Acid, Rapeseed Oil, Ground Turmeric, Colour (Carmine), Anti Caking Agent (Silicon Dioxide)																																																									
For Allergens: See ingredients in UPPER CASE																																																									
May Contain: Barley, Soya, Milk, Celery, Mustard, Sulphite																																																									
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 25%;">Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)</th> <th style="width: 10%;">Value</th> <th style="width: 25%;">Value</th> <th style="width: 10%;">Value</th> <th style="width: 10%;">Adult RI % per 100g (As consumed)</th> <th style="width: 15%;">%</th> </tr> </thead> <tbody> <tr> <td>Energy kJ</td> <td>1296</td> <td>Energy kJ</td> <td></td> <td>Energy kJ</td> <td></td> </tr> <tr> <td>Energy Kcals</td> <td>301</td> <td>Energy Kcals</td> <td></td> <td>Energy Kcals</td> <td></td> </tr> <tr> <td>Fat (g)</td> <td>1.4</td> <td>Fat (g)</td> <td></td> <td>Fat</td> <td></td> </tr> <tr> <td>Of which saturates (g)</td> <td>0.1</td> <td>Of which saturates (g)</td> <td></td> <td>Saturates</td> <td></td> </tr> <tr> <td>Carbohydrate (g)</td> <td>67</td> <td>Carbohydrate (g)</td> <td></td> <td>Carbohydrates</td> <td></td> </tr> <tr> <td>Of which sugar (g)</td> <td>50</td> <td>Of which sugar (g)</td> <td></td> <td>Sugars</td> <td></td> </tr> <tr> <td>Protein (g)</td> <td>4.9</td> <td>Protein (g)</td> <td></td> <td>Protein</td> <td></td> </tr> <tr> <td>Salt (g)</td> <td>18.26</td> <td>Salt (g)</td> <td></td> <td>Salt</td> <td></td> </tr> </tbody> </table>				Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)	Value	Value	Value	Adult RI % per 100g (As consumed)	%	Energy kJ	1296	Energy kJ		Energy kJ		Energy Kcals	301	Energy Kcals		Energy Kcals		Fat (g)	1.4	Fat (g)		Fat		Of which saturates (g)	0.1	Of which saturates (g)		Saturates		Carbohydrate (g)	67	Carbohydrate (g)		Carbohydrates		Of which sugar (g)	50	Of which sugar (g)		Sugars		Protein (g)	4.9	Protein (g)		Protein		Salt (g)	18.26	Salt (g)		Salt	
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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:																																																									
		Size of Tub	Approx. 100g portions as sold																																																						
		2.5kg	25																																																						
		10kg	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.																																																									

PRODUCT NAME: Mexican Chilli Glaze

PRODUCT CODE: MG012 / MG012T

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

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

visual Appearance: A free-flowing orange coloured 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
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

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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.

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Product Specification Date: November 2014 (FIR)

NAME: MAGGIE GIBBS

POSITION: Technical Manager

SIGNATURE: 

ISSUE DATE: 14 November 2014

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE:

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