



Product Specification Date: September 2014 (FIR)

Issue No: 0		Recipe Number: ORIGINAL																																																									
Product Name: Lemon Pepper																																																											
Pack Size: 2.5kg (8 x 2.5kg) Contains :Approx 25 Portions per 2.5kg tub		Bar Code: 5028081004880		Product Code: MG013																																																							
Pack Size: 10kg Contains :Approx 100 X 100g Portions per 10kg pail		Bar Code: 5028081004897		Product Code: MG013T																																																							
Description of Product: A textured coater with fresh lemon aroma, excellent visual appearance with a generous natural pepper taste.																																																											
Middleton Food Products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.																																																											
Ingredients: Breadcrumb (WHEAT (Contains: Calcium, Iron, Niacin and Thiamin), Salt, Yeast), Sugar, Salt, Coarse Black Pepper (6.8%), Citric Acid, Flavour Enhancer (E621), Dried Minced Red Pepper, Rapeseed Oil, Dried Rubbed Parsley, Lemon Flavouring (0.5%).																																																											
For Allergens: See ingredients in ' Bold '																																																											
May Contain: Barley, Soya, Milk, Celery, Mustard, Sulphites.																																																											
<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 25%;">Per 100g as sold</th> <th style="width: 10%;">Value</th> <th style="width: 25%;">Per 100g portion as consumed (25 Portions per 2.5kg tub)</th> <th style="width: 10%;">Value</th> <th style="width: 20%;">Adult RI % per 100g (As consumed)</th> <th style="width: 15%;">%</th> </tr> </thead> <tbody> <tr> <td>Energy kJ</td> <td>1369</td> <td>Energy kJ</td> <td></td> <td>Energy kJ</td> <td style="background-color: #cccccc;"></td> </tr> <tr> <td>Energy Kcals</td> <td>317.5</td> <td>Energy Kcals</td> <td></td> <td>Energy Kcals</td> <td style="background-color: #cccccc;"></td> </tr> <tr> <td>Fat (g)</td> <td>2.3</td> <td>Fat (g)</td> <td></td> <td>Fat</td> <td style="background-color: #cccccc;"></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 style="background-color: #cccccc;"></td> </tr> <tr> <td>Carbohydrate (g)</td> <td>70.6</td> <td>Carbohydrate (g)</td> <td></td> <td>Carbohydrates</td> <td style="background-color: #cccccc;"></td> </tr> <tr> <td>Of which sugar (g)</td> <td>13.3</td> <td>Of which sugar (g)</td> <td></td> <td>Sugars</td> <td style="background-color: #cccccc;"></td> </tr> <tr> <td>Protein (g)</td> <td>10</td> <td>Protein (g)</td> <td></td> <td>Protein</td> <td style="background-color: #cccccc;"></td> </tr> <tr> <td>Salt (g)</td> <td>11.2</td> <td>Salt (g)</td> <td></td> <td>Salt</td> <td style="background-color: #cccccc;"></td> </tr> </tbody> </table>						Per 100g as sold	Value	Per 100g portion as consumed (25 Portions per 2.5kg tub)	Value	Adult RI % per 100g (As consumed)	%	Energy kJ	1369	Energy kJ		Energy kJ		Energy Kcals	317.5	Energy Kcals		Energy Kcals		Fat (g)	2.3	Fat (g)		Fat		Of which saturates (g)	0.1	Of which saturates (g)		Saturates		Carbohydrate (g)	70.6	Carbohydrate (g)		Carbohydrates		Of which sugar (g)	13.3	Of which sugar (g)		Sugars		Protein (g)	10	Protein (g)		Protein		Salt (g)	11.2	Salt (g)		Salt	
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Shelf Life Unopened (12) 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) <ol style="list-style-type: none"> 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: White crumb with visual red pepper, herbs and black pepper.																																																											
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.																																																											

PRODUCT NAME: Lemon Pepper PRODUCT CODE: MG013 / MG013T

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

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



Product Specification Date: September 2014 (FIR)

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
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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



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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:

A handwritten signature in black ink, appearing to read 'Maggie Gibbs'.

ISSUE DATE: 26 September 2014

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE:

PRODUCT NAME: Lemon Pepper **PRODUCT CODE:** MG013 / MG013T

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