

Product Specification

Natural Colour Glaze

DATE: March 2014

Issue No: 1		
Product Name: Honey & Soy Glaze		
Unit/Pack Size:		
2.5kg Tub / 8 x 2.5kg	Product Code: MG049AU	
10kg Pail	Product Code: MG049TAU	
Description of Product: A rich in colour glaze with the sticky sweet flavour of honey and unmistakable rich dark Soy		
Middleton food products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.		
For allergens see ingredients in UPPERCASE		May Contain: Celery, Mustard, Sulphite, Barley, Milk
NUTRITIONAL VALUE PER 100g as Sold		
	Quantity per 100g serving / as sold	Ingredient List
Energy kJ	1114	Sugar, Maltodextrin, Soy Sauce (8%), Soy Sauce Powder (SOYABEANS, WHEAT, Salt, Maltodextrin, Salt), Salt, Maize Starch, Modified Maize Starch, (Colour) Caramel Powder, Yeast Extract, Onion Powder, Tomato Powder, Thickener (Guar Gum), Garlic Powder, Ground Ginger, Rapeseed Oil, Soy Sauce Flavouring (0.2%), Honey Flavouring (0.15%), Paprika Extract, Anti-Caking Agent (Silicon Dioxide)
Energy Kcals	299	
Protein (g)	2	
Fat (Total) (g)	1	
Of which saturates (g)	0.1	
Carbohydrates (g)	71	
Of which Sugars (g)	55	
Figures based on nutritional information from raw materials		
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		
Usage / General Product Information: Serving per 2.5kg (25) / 10kg (100): Serving size 100g: Use at 10% on raw meat or fish. Directions for use: 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. 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. Intended Usage: Food ingredient (Not to be consumed straight from pack)		
Visual Appearance: Dark brown coloured powder		
Storage: Do not store at over 40 °C and below 0 °C for prolonged periods. 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		Celery / Celeriac
Egg Yolk	Sesame Seeds & Oils		Mustard
Cereals Containing Gluten (and their hybridised strains)	Shell Fish		Sulphite>10ppm
Lupin	Molluscs & Crustaceans		

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.

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

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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 Liner		
Material/Grade	Dimensions	Weight (Per unit)
Blue Food Grade (High Tensile poly Bag)	375mm x 500mm	5.8g
Secondary Packaging: Single 2.5kg Plastic Tub		
Material/Grade	Dimensions	Weight (Per unit)
4.0L Rigid plastic polypropylene Co-polymer food grade container with lid	176.6mm square x 173.8mm high	144g
Outer Secondary Packaging: 8 x 2.5kg Plastic Tub		
Case	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)	558mmx660mm (250 microns)	41.5g
Secondary Packaging: Single 10kg Plastic Pail		
Material/Grade	Dimensions	Weight (Per unit)
10L Rigid plastic polypropylene Co-polymer food grade container with lid	318mm top x 295mm High x 265mm Bottom	580g

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.

NAME: MAGGIE GIBBS

POSITION: Technical Manager

SIGNATURE:



ISSUE DATE: 10 April 2014

COMPANY:

ADDRESS:

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



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