Section 1

PRODUCT INFORMATION DOCUMENT

WARRANTY

The intellectual property applied in the development of this product is the sole property of Middleton Food Products, and as such, this specification may not be disclosed to a third party without the prior written agreement from the Technical Department of Middleton Food Products.

This product conforms to existing UK/EU stator regulations and codes of practice. Where stated, Middleton Food Products will try to maintain suppliers and country of origins for the raw materials used in the formulations, however, we reserve the right to change suppliers and the source to meet the demands of quality, price and availability in order to maintain continuity of supply to our customers. This specification was correct at the time of publishing.

Product Information Documents are always available from Middleton Food Products upon request.

Should no feedback be provided to Middleton Food Products within 5 working days, customer acceptance of this PID will be assumed.

1. PRODUCT DESCRIPTION

1.1 Product Code: MG006 MG006T

1.2 Erudus Code: MG006: 2b494578336643199f32f978d1d6bc46
MG006T: bbd877f7f6ef47f0aef7d615d7b50fc1

1.3 Customer Code: (*Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: (*Where applicable)*

1.6 Meursing Code: 7007

1.7 Product Description: An authentic, spicy medium hot glaze with a combination of Masala spices to give a rounded flavour.

1.8 Colour/Appearance: Orange/ red coloured powder.

1.9 Texture: Powder.

1.10 Flavour: Medium hot with Masala spice notes.

1.11 **Product Attributes**	**Acceptable Levels**
Performance / Organoleptic	Acceptable Control standard

2.0 Product Ingredients

2.1 The following gives the UK Ingredient declaration for inclusion in customers finished product "Ingredient Listing":

Ingredients: Sugar, Salt, Maize Starch, Dextrose, Ground Coriander, Tandoori Blend (Ground Coriander, Ground Cumin, Ground Paprika, Chilli Powder, Ground Cassia, Ground Cloves, Salt, Garlic Powder), Ground Cumin, Natural Colour (Beetroot Extract), Modified Maize Starch, Chilli Powder, Onion Powder, Acidity Regulator (Citric Acid), Garlic Powder, Paprika Extract, Thickener (Guar Gum), Ground Cinnamon, Ground Turmeric, Anti Caking Agent (Silicon Dioxide), Colour (Carmine), Flavouring.

Allergy Advice

For Allergy Advice, including cereals containing Gluten, please see ingredients in **'bold'** and UPPERCASE in the Ingredient Listing above.

May Contain: Wheat, Milk, Soya, Celery, Mustard, Barley, Sulphites

3.0 NUTRITIONAL INFORMATION

Typical Values	**Per 100g as sold**
Energy kJ	1463
Energy kcal	345
Fat (g)	3.6
Of which saturates (g)	0.2
Carbohydrate (g)	76
Of which sugar (g)	53.9
Protein (g)	2.2
Salt (g)	11.7

Approx 25 x 100g portions as sold per 2.5kg tub
Approx 100 x 100g portions as sold per 10kg tub

4.0 ALLERGEN INFORMATION

Used on Site	Used on Line	Present in Product		Recipe Contains (Yes/No)
Yes	Yes	No	Cereals containing Gluten (Wheat, Rye, Barley, Spelt, Oats, Kamut or their hybrid strains) and products thereof	No
Yes	Yes	No	Wheat and products thereof	No
No	No	No	Rye and products thereof	No
Yes	Yes	No	Barley and products thereof	No
No	No	No	Spelt and products thereof	No
Yes	No	No	Oats and products thereof	No
No	No	No	Kamut and products thereof	No
No	No	No	Crustaceans and products thereof	No
No	No	No	Molluscs and products thereof	No
Yes	No	No	Eggs and products thereof	No
No	No	No	Fish and products thereof	No
No	No	No	Peanuts and products thereof	No
Yes	Yes	No	Soybeans and products thereof	No
Yes	Yes	No	Milk and Milk products thereof (including Lactose)	No
No	No	No	Nuts (Almonds, Hazelnut, walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut) and products thereof	No
Yes	Yes	No	Celery and products thereof	No
Yes	Yes	No	Mustard and products thereof	No
No	No	No	Sesame Seeds and products thereof	No
No	No	No	Lupin and products thereof	No
Yes	Yes	No	Sulphur Dioxide and Sulphites (E220-E228) at concentrates of more than 10 mg/kg or 10 mg/litre expressed as SO_2	No

For any products containing Palm Oil: Middleton Food Products use RSPO certified Palm oils, Certificate number BMT-RSPO-17747 Supply chain model – mass balance.

In accordance with regulation (EU) NO 1169 / 2011 Annex II; wheat-based glucose syrups, including dextrose, are exempt from allergen labelling.

This product complies with Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council.

4.1 SUPPLEMENTARY DATA

	CONTAINS:
Animal products (other than those listed above) and products thereof	No
Maize and products thereof	Yes
Colours – non natural	No
Colours – natural	Yes
Flavours – non natural	No
Flavours – natural	Yes
GM Materials	No
	SUITABLE FOR:
Vegetarians	No
Vegans	No

5. STORAGE CONDITIONS AND SHELF LIFE

5.1 UNOPENED

Pack Code:	Pack Size:	Shelf Life:	
MG006 MG006T	1 x 2.5kg 8 x 2.5kg	**Total (sealed)**	**24 Months** from Date of Manufacture. Clearly marked with **"Best Before"** date.
Storage Conditions: Store in a cool, dry place.			

5.2 OPENED

Shelf Life	1 month from the date of opening, re seal tightly
Storage Conditions:	Store in clean and dry conditions (<20 ^{O}C)

5.4 RECOMMENDED MAKE UP INSTRUCTIONS/USE

How to use Middleton Glaze:

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 guidance) 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, to be cooked as required.

Cook thoroughly before consumption.

6. FOOD SAFETY DATA

6.1 MICROBIOLOGICAL STANDARDS (TYPICAL)

Test	Standard
Salmonella	Not detected in 25g
Mould Target	<100 out of spec at >100000
Yeast Target	<100 out of spec at >100000
Staphylococcus Aureus	<100 out of spec at >1000
Bacillus Cereus	<100 out of a spec at >10000
Enterobacteriaceae	<100 out of a spec at >10000
Escherichia coli	Not Detected in 25g
Clostridium Perfringens	<100

7. EXPOSURE CONTROLS/PERSONAL PROTECTION

8.1 GENERAL PRECAUTIONS
Handle in accordance with good occupational hygiene and safety practices. Avoid contact with skin and eyes. Avoid contact with skin and eyes. Avoid unnecessary breathing in of dust. Reduce exposure to dust (see Section 7, Handling and storage).
Segregate dusty processes to prevent exposure of employees not involved in handling dusty ingredients. Change work practices to minimise the generation of airborne dust, for instance: • Improve care and attention to the prevention of spillages, especially around roll and pastry plants, sieves and mixers; • Avoid damage to packaging to prevent leaks. • Minimise the creation of airborne dust when folding/disposing of empty bags – eg: roll bag up from the bottom whilst tipping. • Minimise the use of compressed air lines for cleaning. When an air jet is unavoidable, a combined air jet/vacuum device should be used. • Use vacuum cleaners for general cleaning. When shovels have to be used for larger volumes respiratory protective equipment should she worn. Brushing should be eliminated.

8.2 VENTILATION
In accordance with LEV requirements as defined in COSHH 2002 (as amended) legislation.
8.3 RESPIRATORY PROTECTION
Respirators with a P3 filter.
8.4 EYE PROTECTION
Safety goggles as required.
8.5 SKIN PROTECTION
Standard protective clothing (including gloves) and appropriate skin protection if required.

8. PHYSICAL AND CHEMICAL PROPERTIES

9.1 FORM
Powder
9.2 COLOUR
Refer to section 1 of main document
9.3 ODOUR
Free from off odours, as previous standard
9.4 FLAMMABILITY
Product is combustible but does not constitute a particular fire hazard

9. STABILITY & REACTIVITY

This product is stable under normal conditions of use.		
10.1	Conditions to avoid	None
10.2	Materials to avoid	None
10.3	Hazardous decomposition products	None

10. TOXICOLOGICAL INFORMATION

11.1	Inhalation	Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur
11.2	Eye Irritation	Contact with eyes may cause irritation
11.3	Skin Irritation	Prolonged and/or frequent contact may cause irritation and dermatitis
11.4	Ingestion	May cause adverse reaction when ingested by people who are allergic to wheat based products

11. ECOLOGICAL INFORMATION

The product should be disposed of responsibly

12. DISPOSAL CONDITIONS

Product not believed to be dangerous to the environment and so no special disposal method is required. However, the method of disposal should be in accordance with current local authority regulations.

13. TRANSPORT INFORMATION

14.1	Road	*Third party haulier*

14. REGULATORY INFORMATION

Not classified as dangerous.

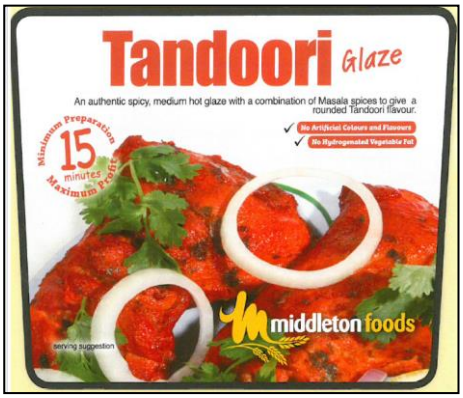
15. OTHER INFORMATION

Under the 2002 COSSH regulations (as amended) you are reminded that the user is under legal obligation to carry out a suitable and sufficient assessment as to the risks to health which this material may present under its actual conditions of use.

16. PRODUCT IMAGE/LABELLING

2.5kg Tub:

Front Label:

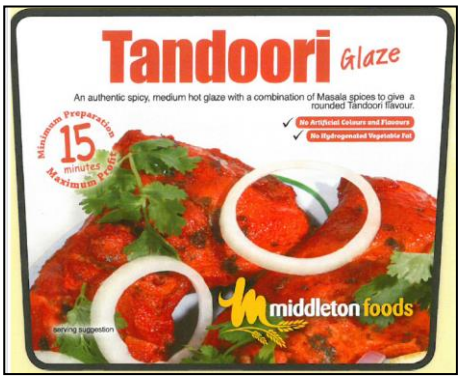


Back Label:

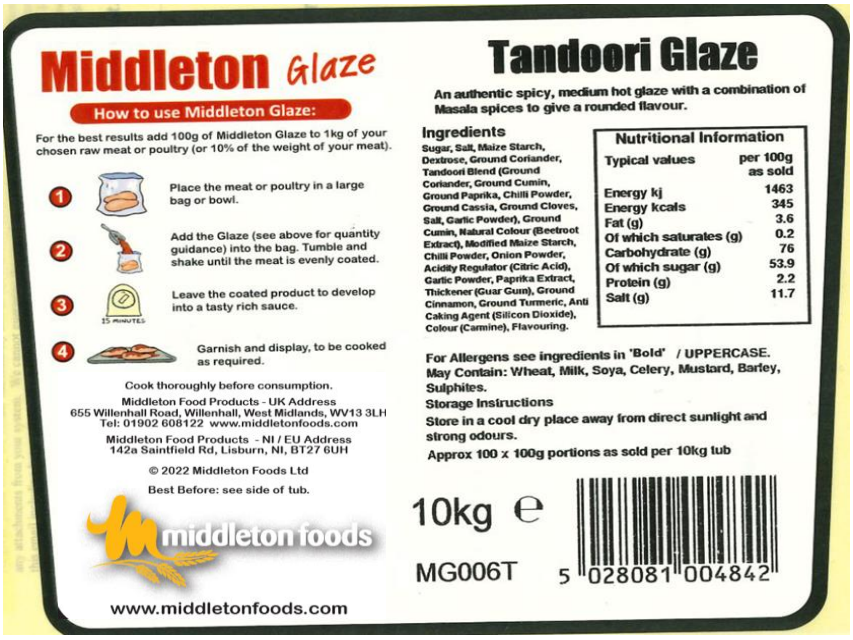
Pack Shot:

10kg Tub:

Front Label:



Back Label:



Pack Shot:

The information contained throughout the document was correct at the time of publishing

MSDS – Material Safety Data Sheet

Section 2

1.	PRODUCT AND COMPANY IDENTIFICATION	
1.1	Product Name:	Middleton Tandoori Glaze
1.2	Product Code:	MG006 MG006T
1.3	Description:	An authentic, spicy medium hot glaze with a combination of Masala spices to give a rounded flavour.
1.4	Manufacturers Name, Address & Tel No:	Middleton Food Products, 655 Willenhall Road, Willenhall, WV13 3LH 01902 608122

2.	COMPOSITION/INFORMATION ON INGREDIENTS	
2.1	Contains:	See section 2 of main document

3.	HAZARD IDENTIFICATION
	Contains substances, which may cause contact sterilisation, allergic or irritant response. It may also cause irritation of the respiratory tract, eg: rhinitis. Prolonged skin contact may cause dermatitis and/or minor irritation. The product is combustible and when handling fine powered products there is a risk of dust explosions.

4.	FIRST AID MEASURES	
4.1	Inhalation:	Remove from exposure and into the fresh air. If symptoms of irritation or sensitisation occur (shortness of breath, wheezing or laboured coughing) seek medical attention.
4.2	Ingestion:	Not applicable.
4.3	Skin Contact:	Wash off with soapy water. If skin irritation develops seek medical advice.
4.4	Eye Contact:	Rinse immediately with plenty of water. If irritation persists, seek medical advice.

5.	FIRE/EXPLOSION HAZARD	
	If concentrations of dust form, there is a risk of explosion. Under certain conditions dust clouds can ignite.	
5.1	Suitable fire extinguishing media:	Water, Foam, Dry Chemical, Carbon Dioxide
5.2	Protection against fire:	Good housekeeping to avoid the accumulation of dust. High concentrations of dust are potentially explosive. Avoid ignition sources.

6.	ACCIDENTAL RELEASE MEASURES	
6.1	Methods of cleaning/absorption:	Clean up by dustless means, for instance, by a vacuum equipped with a high efficiency filter. Avoid brushing, sweeping or air hoses. Dilute remainder with plenty of water. Never use a high pressure water jet.
6.2	Personal precautions:	See section 8. Exposure controls/personal protection
6.3	Environmental precautions:	The method of disposal should be in accordance with current local authority regulations.

7.	HANDLING AND STORAGE	
7.1	Handling:	Avoid dust formation and keep the working area free from accumulated dust and ignition sources. Use engineering controls to minimise dust emission. Local Exhaust Ventilation (LEV) or enclosure of processes should be used where possible.
7.2	Storage:	Store in original packaging. Keep cool and dry and ensure product is stored in accordance with Food Safety Act.

8.	PACKAGING	
Packaging Pack Size:	1 x 2.5kg / 8 x 2.5kg / 10kg	
PRIMARY PACKAGING: 2.5kg Tub		
P410 Blue Food Grade (High Tensile poly Bag) **P970 / P971** 4.0L Rigid plastic polypropylene food grade container with lid.		**Weights:** *Liner: 5.8g* *Tub: 117g / Lid: 26g*
SECONDARY PACKAGING: 2.5kg Tub		
8 x 2.5kg Cardboard Box P202		**Weights:** *767g*
Sealing:	Tamper Evident	
Dimensions of Unit: *(Length x Width x Height)*	**PRIMARY PACKAGING:** Liner: 15" (380mm) x 18" (457mm) Tub: 181 x 181 x 172mm	**SECONDARY PACKAGING:** 385 x 385 x 355mm

PRIMARY PACKAGING: 10kg Tub		
P411 Blue Tinted MDPE Bags / Glaze 15L Bucket liner **P408S** 17L Rigid plastic square polypropylene food grade container with lid.		**Weights:** *Liner: 37.5g* Tub: 450g (+ 35 for plastic handle)
SECONDARY PACKAGING: 10kg Tub		
N/a		**Weights:** *N/a*
Sealing:	Tamper Evident	
Dimensions of Unit: *(Length x Width x Height)*	**PRIMARY PACKAGING:** Liner: 22" (560mm) X 26" (660mm) Tub: 312 x 267 x 267mm	**SECONDARY PACKAGING:** N/a

Pallet Configuration:				
2.5kg Tub				
	Units per outer case:	8 x 2.5kg	**Layers per pallet:**	4
	Cases/sacks per layer:	6	**Total cases/sacks per pallet:**	24
10kg Tub				
	Units per outer case:	1 x 10kg	**Layers per pallet:**	5
	Cases/sacks per layer:	16	**Total cases/sacks per pallet:**	80
Labelling	Each sack is labelled with Product Name, Product Code, Product Weight (minimum Weight), Best Before Date (DD/MM/YY) and 5 digit Julian Code *(please see below)*			
	Explanation of Julian Batch Coding: BEST BEFORE: JAN 2022 DAY CODE 21021 BATCH CODE 1 PACKING LINE 15 Day Code '21' Indicates the Year of Manufacture E.g. 2021 '021' Indicates the day of the year E.g. 21 January 2021. Batch Code '1' E.g. The first batch of product produced that day on Packing Line '15'			
Barcoding:	**INNER BARCODE:**		**OUTER BARCODE:**	
1 x 2.5kg Tub	5028081004835		N/a	
8 x 2.5kg Case	5028081004835		5028081006150	
10kg Tub	5028081004842		N/a	

Ingredient	Source	E No	Country of Origin	% Banding

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Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
9.0	04.09.2019	• New Format • Not suitable for Vegetarians (Carmine)	AB	AH
10.0	20.02.2020	Updated Back Label (Ref: Remove Nut Statement)	AB	AH
11.0	30.03.2021	Label updated to include EU/NI address EORI Code Added RSPO certification number added, section 4.0	AB	AH
12.0	22.04.2021	Additional statement: This product complies with Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council.	AB	MAB
13.0	07.10.2021	Erudus Code Added to Spec	AB	MAB
14.0	28.10.2021	General label review AW 09.06.2021	AB	AH
15.0	08.03.2022	Label scans updated (Typo on may contains) 08.03.2022	AB	MAB
16.0	04.05.2022	Box label added 20.04.2022	AB	MAB
17.0	14.06.2022	Updated supplier ref Country of Origin	AB	MAB
18.0	14.07.2022	New generic back labels ref: Cooking statement MG 14.06.22	AB	MAB
19.0	11.11.2022	Average weight mark added to box labels & picture added	AB	AH

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: **DATE: 11th November 2022**

COMPANY: **ADDRESS:**

NAME: **POSITION:**

SIGNATURE: **DATE:**