

**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 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:** MG011MP

**1.2 Erudus Code:** baa6e448ed2e425badc1f6a278be055c

**1.3 Customer Code:** *(Where applicable)*

**1.4 EORI code:** GB559389088000

**1.5 Commodity Code:** *(Where applicable)*

**1.6 Meursing Code:** 7011

**1.7 Product Description:** A textured coater with excellent visual appearance, with a generous natural pepper taste

**1.8 Colour/Appearance:** Orange/ brown coloured powder with visual Red Pepper, Black Pepper & herb

**1.9 Texture:** Textured powder

**1.10 Flavour:** Peppery with a hint of zest

### **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:** Breadcrumb (**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin) Salt, Yeast), Salt, Sugar, Coarse Black Pepper (5.5%), Flavour Enhancer (E621), Dried Minced Onion, Dried Minced Red Pepper, Acidity Regulator (Citric Acid), Ground Paprika, Ground Black Pepper (1%), Paprika Extract, Garlic Powder, Rapeseed Oil, Dried Rubbed Parsley.

### **Allergy Advice**

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

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

## 3.0 NUTRITIONAL INFORMATION

| Nutritional Information | Per 100g as sold |
|-------------------------|------------------|
| Energy kJ               | 1391             |
| Energy kcal             | 328              |
| Fat (g)                 | 2.9              |
| Of which saturates (g)  | 0.5              |
| Carbohydrate (g)        | 66               |
| Of which sugars (g)     | 15.3             |
| Protein (g)             | 9.8              |
| Salt (g)                | 20.0             |

## 4.0 ALLERGEN INFORMATION

|   | Present in Formulation | Present on Line | Present on Site | Risk of Cross Contamination |
|---|------------------------|-----------------|-----------------|-----------------------------|
| Cereals containing Gluten (Wheat, Rye, Barley, Spelt, Oats, Kamut or their hybrid strains) and products thereof                       | Yes                    | Yes             | Yes             | Present in product          |
| Wheat and products thereof  | Yes                    | Yes             | Yes             | Present in product          |
| Rye and products thereof  | No                     | No              | No              | No                          |
| Barley and products thereof   | No                     | Yes             | Yes             | Yes – may contain           |
| Spelt and products thereof  | No                     | No              | No              | No                          |
| Oats and products thereof   | No                     | No              | Yes             | No                          |
| Kamut and products thereof  | No                     | No              | No              | No                          |
| Crustaceans and products thereof  | No                     | No              | No              | No                          |
| Molluscs and products thereof   | No                     | No              | No              | No                          |
| Eggs and products thereof   | No                     | No              | Yes             | No                          |
| Fish and products thereof   | No                     | No              | No              | No                          |
| Peanuts and products thereof  | No                     | No              | No              | No                          |
| Soybeans and products thereof   | No                     | Yes             | Yes             | Yes – may contain           |
| Milk and Milk products thereof (including Lactose)  | No                     | Yes             | Yes             | Yes – may contain           |
| Nuts (Almonds, Hazelnut, walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut) and products thereof | No                     | No              | No              | No                          |
| Celery and products thereof   | No                     | Yes             | Yes             | Yes – may contain           |
| Mustard and products thereof  | No                     | Yes             | Yes             | Yes – may contain           |
| Sesame Seeds and products thereof   | No                     | No              | No              | No                          |
| Lupin and products thereof  | No                     | No              | No              | No                          |
| Sulphur Dioxide and Sulphites (E220-E228) at concentrates of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>           | No                     | Yes             | Yes             | Yes – may contain           |
| <b>GM Labelling Required</b>  | No                     |                 |                 |                             |
| <b>Suitable for Vegetarians</b>   | Yes                    |                 |                 |                             |
| <b>Suitable for Vegans</b>  | Yes                    |                 |                 |                             |
| <b>Suitable for Coeliacs</b>  | 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   | No        |
| Colours – non natural  | No        |
| Colours – natural  | Yes       |
| Flavours – non natural   | No        |
| Flavours – natural   | No        |
| GM Materials   | No        |

## 5. STORAGE CONDITIONS AND SHELF LIFE

| 5.1 UNOPENED   |            |                       |   |
|--|------------|-----------------------|---|
| Pack Code:   | Pack Size: | Shelf Life:           |   |
| MG011MP  | 8 x 110g   | <b>Total (sealed)</b> | <b>24 Months</b> from Date of Manufacture. Clearly marked with “ <b>Best Before</b> ” date. |
| <b>Storage Conditions:</b> Store in a cool, dry place. |            |                       |   |

| 5.2 OPENED                 |   |
|----------------------------|---|
| <b>Shelf Life</b>          | 1 month from the date of opening, re seal tightly |
| <b>Storage Conditions:</b> | Store in clean and dry conditions (<20 °C)        |

| 5.3 RECOMMENDED MAKE UP INSTRUCTIONS/USE   |
|--|
| <p><b>Directions for Use:</b></p> <p>Sprinkle the coating over your meat or poultry to ensure an even coating all over. Leave to marinate for about 10 minutes in the fridge. Bake, Barbecue or Grill until cooked thoroughly. Oven cook at 180°C.</p> |

## 6. FOOD SAFETY DATA

### 6.1 MICROBIOLOGICAL (TYPICAL)

**\*\*PLEASE NOTE PRODUCTS ARE TESTED AT THE END OF SHELF LIFE NOT BEFORE RELEASE UNLESS AGREED AS PART OF THE CONTRACT OF SALE \*\* NOT A READY TO EAT PRODUCT.**

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

## 7. EXPOSURE CONTROLS/PERSONAL PROTECTION

### 7.1 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 be worn. Brushing should be eliminated.

### 7.2 VENTILATION

In accordance with LEV requirements as defined in COSHH 2002 (as amended) legislation.

### 7.3 RESPIRATORY PROTECTION

Respirators with a P3 filter.

### 7.4 EYE PROTECTION

Safety goggles as required.

### 7.5 SKIN PROTECTION

Standard protective clothing (including gloves) and appropriate skin protection if required.

## 8. PHYSICAL AND CHEMICAL PROPERTIES

### 8.1 FORM

Powder

### 8.2 COLOUR

Refer to section 1 of main document

### 8.3 ODOUR

Free from off odours, as previous standard

### 8.4 FLAMMABILITY

Product is combustible but does not constitute a particular fire hazard

## 9. STABILITY & REACTIVITY

This product is stable under normal conditions of use.

|     |                                  |      |
|-----|----------------------------------|------|
| 9.1 | Conditions to avoid              | None |
| 9.2 | Materials to avoid               | None |
| 9.3 | Hazardous decomposition products | None |

## 10. TOXICOLOGICAL INFORMATION

|      |                 |  |
|------|-----------------|--|
| 10.1 | Inhalation      | Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur |
| 10.2 | Eye Irritation  | Contact with eyes may cause irritation   |
| 10.3 | Skin Irritation | Prolonged and/or frequent contact may cause irritation and dermatitis  |
| 10.4 | 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

|      |      |                     |
|------|------|---------------------|
| 13.1 | Road | Third party haulier |
|------|------|---------------------|

## 14. REGULATORY INFORMATION

Not classified as dangerous.

## 15. OTHER INFORMATION

Under the 2002 COSHH 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

**Lid Label**



**Tub Label**

|   |   |  |  |
|---|---|--|--|
| <p><b>Directions for use:</b> Sprinkle the Coating over your meat or poultry to ensure an even coating all over. Leave to marinate for about 10 minutes in the fridge. Bake, Barbecue or Grill until cooked thoroughly. Oven cook at 180°C</p> <p>Serving size 100g, 1.1 servings per pack.</p> <p><b>Storage Instructions</b> Store in a cool dry place away from direct sunlight and strong odours.</p> <p>Middleton Food Products Ltd, UK Address: 655 Willenhall Road, Willenhall, WV13 3LH<br/>Tel: 01902 608122 NI/EU Address: 142a Saintfield Road, Lisburn, NI, BT27 6UH<br/>www.middletonfoods.com</p> | <br><b>Pepper Steak Coater</b><br>100% natural colours | <p><b>Ingredients:</b> Breadcrumbs (WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin) Salt, Yeast), Salt, Sugar, Coarse Black Pepper (5.5%), Flavour Enhancer (E621), Dried Minced Onion, Dried Minced Red Pepper, Acidity Regulator (Citric Acid), Ground Paprika, Ground Black Pepper (1%), Paprika Extract, Garlic Powder, Rapeseed Oil, Dried Rubbed Parsley.</p> <p>For Allergens see ingredients in <b>Bold</b> and UPPERCASE</p> <p>May Contain: Milk, Soya, Celery, Mustard, Barley, Sulphites</p> <p><b>Nutritional Information</b> Typical Values 100g as sold.<br/>Energy 1391kJ/328kcal, Fat 2.9g, Of which saturates 0.5g, Carbohydrate 66g, Of which sugar 15.3g, Protein 9.8g, Salt 20.0g</p> | <br>5 0 2 8 0 8 1 0 0 9 7 4 8 |
| A textured coater with excellent visual appearance, with a generous natural pepper taste  |   | <b>110g e MG011MP</b>  |  |





**PRODUCT NAME: Middleton Pepper Steak Coater Mini Pot**

**Finished Product Code: MG011MP**

**R & D Project Code: G01309**

**Pack Size: 8 x 110g**

**Date: August 2025**

**Version: 13**

**Box Label**

**Pepper Steak Coater**

**MG011MP**

**8 x 110g e**

**ALLERGEN ADVICE: Contains WHEAT**

**STORE IN A COOL DRY PLACE**

Middleton Food Products Ltd  
UK Address: 655 Willenhall Road, Willenhall, UK, WV13 3LH  
Tel: 01902 608122 www.middletonfoods.com  
Middleton Food Products Ltd  
NI / EU Address: 142a Saintfield Road, Lisburn, NI, BT27 6UH

  
5 028081 013066



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 Pepper Steak Coater Mini Pot  |
| 1.2                                   | Product Code:                         | MG011MP   |
| 1.3                                   | Description:                          | A textured coater with excellent visual appearance, with a generous natural pepper taste. |
| 1.4                                   | Manufacturers Name, Address & Tel No: | Middleton Food Products, 655 Willenhall Road, Willenhall, WV13 3LH<br>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 powdered 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   |  |   |          |                                 |               |
|--|--|---|----------|---------------------------------|---------------|
| 8.1  | Packaging Pack Size:   | 8 x 110g  |          |                                 |               |
|  | PRIMARY PACKAGING:   |   |          |                                 |               |
| P400 POT<br>UniPak ø95 mm 280ml Round Pot<br>P400L LID<br>UniPak Standard Lid 95mm         |  |   |          | Weights:                        |               |
|  |  |   |          | Pot: 12.2 g ± 1.2 g             |               |
|  |  |   |          | Lid: 4.6 g ± 0.5 g              |               |
|  | SECONDARY PACKAGING:   |   |          |                                 |               |
| P399 BOX<br>Board Grade: 150g Kraft Outer Liner/105g B Flute/150g Brown Test 3 Inner Liner |  |   |          | Weights:                        |               |
|  |  |   |          | 89g                             |               |
| 8.2  | Sealing:   | Tamper Evident  |          |                                 |               |
| 8.3  | Dimensions of Unit:  | PRIMARY PACKAGING:  |          | SECONDARY PACKAGING:            |               |
|  | (Length x Width x Height)  | Pot: 94.8mm top x 80mm bottom x 61mm height<br>Lid: 92.8mm x 8mm Height   |          | 190x190x130mm                   |               |
| 8.4  | Pallet Configuration:  | Units per outer case:   | 8 x 110g | Layers per pallet:              | 9 + 10 on top |
|  |  | Cases/sacks per layer:  | 30       | Total cases/sacks per pallet:   | 280           |
| 8.5  | 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)  |          |                                 |               |
|  | <div><div>DRY MIX<br/>BEST BEFORE END<br/>JUNE 2024<br/>DAY CODE 23170 L15/1<br/>PACK NO 01<br/>STORAGE: Store in a cool dry place.</div><div></div></div> | <b>Explanation of Julian Batch Coding:</b><br>BEST BEFORE: JUNE 2024<br>DAY CODE 23170<br>BATCH CODE 1<br>PACKING LINE 15<br>Day Code '23' Indicates the Year of Manufacture E.g. 2023. '170' Indicates the day of the year E.g. 19 <sup>th</sup> June 2023.<br>Batch Code '1' E.g. The first batch of product produced that day on Packing Line '15' |          |                                 |               |
| 8.6  | Barcoding:   | INNER BARCODE:<br>5028081009748   |          | OUTER BARCODE:<br>5028081013066 |               |



**PRODUCT NAME: Middleton Pepper Steak Coater Mini Pot**

**Finished Product Code: MG011MP**

**R & D Project Code: G01309**

**Pack Size: 8 x 110g**

**Date: August 2025**

**Version: 13**

| Ingredient | Source | Is This Ingredient Heat Treated?<br>Yes / No<br>Details | Additive Processing Aid<br>(E numbers ) | Country of Origin | Declarable<br>Yes /No | %<br>Banding |
|------------|--------|---|---|-------------------|-----------------------|--------------|
|------------|--------|---|---|-------------------|-----------------------|--------------|

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**PRODUCT NAME: Middleton Pepper Steak Coater Mini Pot**

**Finished Product Code: MG011MP**

**R & D Project Code: G01309**

**Pack Size: 8 x 110g**

**Date: August 2025**

**Version: 13**

| Specification Version Number | Date       | Reason for Amend   | Amended by (for Admin) | Authorised by (for Technical) |
|------------------------------|------------|--|------------------------|-------------------------------|
| 2.0                          | 27.06.2019 | New Format   | AB                     | AH                            |
| 3.0                          | 06.01.2020 | Updated back label AW 10.12.2019   | AB                     | AH                            |
| 4.0                          | 17.02.2021 | Label updated to include EU/Ni address<br>Shelf Life Updated to 24 Months<br>EORI Code Added<br>RSPO certification number added, section 4.0   | AB                     | AH                            |
| 5.0                          | 15.03.2021 | Labels amended as per customer request   | AB                     | AH / MAB                      |
| 6.0                          | 22.04.2021 | Additional statement:<br>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                           |
| 7.0                          | 27.01.2022 | General label review ref: AW 17.06.2021  | AB                     | AH                            |
| 8.0                          | 21.03.2022 | New front/top labels 11.03.2022  | AB                     | AH                            |
| 9.0                          | 24.10.2022 | Back labels updated to P364 Cutter J / CS Labels KW 17.10.2022.<br>Average weight mark added to box labels   | AB                     | AW                            |
| 10.0                         | 28.10.2022 | Pack Shot Added Ref: MAB/KW 26.10.2022   | AB                     | MAB                           |
| 11.0                         | 19.12.2022 | Box label updated ref: barcode 15.11.2022 MAB<br>Updated pictures: P400 pot & top/bottom   | AB                     | MAB                           |
| 12.0                         | 04.11.2024 | General update to spec / Top labels moved to Cutter L / CS Labels (Remove LL64 labels)<br>04.06.2024   | AB                     | AH                            |
| 13.0                         | 06.08.2025 | Pallet configuration updated 09.07.2025 AB   | AC                     | AW                            |
|                              |            |  |                        |                               |
|                              |            |  |                        |                               |
|                              |            |  |                        |                               |
|                              |            |  |                        |                               |
|                              |            |  |                        |                               |
|                              |            |  |                        |                               |
|                              |            |  |                        |                               |

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: 6<sup>th</sup> August 2025**

**COMPANY:**

**ADDRESS:**

**NAME:**

**POSITION:**

**SIGNATURE:**

**DATE:**