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: MG050MP

1.2 Erudus Code: (*Where applicable)*

1.3 Customer Code: (*Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: (*Where applicable)*

1.6 Meursing Code: 7008

1.7 Product Description: An enticing blend of herbs, specially selected spices and mellow hickory smoke combined to produce a rich vibrant glaze with a unique smoke profile.

1.8 Colour/Appearance: Orange/ brown coloured powder

1.9 Texture: Powder

1.10 Flavour: Sweet, smoked Paprika profile

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, Maltodextrin, Flavour Enhancer (E621), Rice Flour, Thickener (Cellulose Gum), Vegetable Stock Powder (Salt, Flavouring, Maltodextrin, Onion Powder, Tomato Powder, Sugar, Carrot Extract, Yeast Extract, Rapeseed Oil, Ground Celeriac (**CELERY**), Spices, Garlic Powder), Ground Paprika, Natural Colour (Paprika Extract), Colour (Caramel Powder), Garlic Powder, Coarse Black Pepper, Anti Caking Agent (Silicon Dioxide), Smoke Flavour (0.7%) Smoke Oil (Rapeseed Oil, Hickory Smoke Extract) (0.5%), Chilli Powder, Dried Rubbed Parsley, Natural Flavouring (Chilli 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, Mustard, Barley, Sulphites

3.0 NUTRITIONAL INFORMATION

Nutritional Information	Per 100g as sold
Energy kJ	1374
Energy kcal	324
Fat (g)	2.3
Of which saturates (g)	0.6
Carbohydrate (g)	72
Of which sugars (g)	59.7
Protein (g)	3.4
Salt (g)	16.3

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	No	Yes	Yes	Yes – may contain
Wheat and products thereof	No	Yes	Yes	Yes – may contain
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	Yes	Yes	Yes	Present in product
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_2	No	Yes	Yes	Yes – may contain
GM Labelling Required	No			
Suitable for Vegetarians	Yes			
Suitable for Vegans	Yes			
Suitable for Coeliacs	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	Yes (Smoke Flavour)
Flavours – natural	Yes
GM Materials	No

5. STORAGE CONDITIONS AND SHELF LIFE

5.1 UNOPENED

Pack Code:	Pack Size:	Shelf Life:	
MG050MP	8 x 110g	**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)

5.3 RECOMMENDED MAKE UP INSTRUCTIONS/USE

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.

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 she 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 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

MINI POT EXAMPLE

POT LABEL

LID LABEL

BOX LABEL

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 Double Smoke Glaze Mini Pot
1.2	Product Code:	MG050MP
1.3	Description:	An enticing blend of herbs, specially selected spices and mellow hickory smoke combined to produce a rich vibrant glaze with a unique smoke profile.
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 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 UniPak ø95 mm 280ml Round Pot **P400L LID** UniPak Standard Lid 95mm				**Weights:** *Pot: 12.2 g ± 1.2 g* *Lid: 4.6 g ± 0.5 g*	
	SECONDARY PACKAGING:				
P399 BOX 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 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)*			
		Explanation of Julian Batch Coding: BEST BEFORE: JUNE 2024 DAY CODE 23170 BATCH CODE 1 PACKING LINE 15 Day Code '23' Indicates the Year of Manufacture E.g. 2023. '170' Indicates the day of the year E.g. 19th June 2023. Batch Code '1' E.g. The first batch of product produced that day on Packing Line '15'			
8.6	**Barcoding:**	**INNER BARCODE:** 5028081013226		**OUTER BARCODE:** 5028081013233	

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

CONTROLLED COPY

Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
1.0	18.04.2023	New Specification	AB	AW
2.0	14.08.2025	General update / 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: 14th August 2025**

COMPANY: **ADDRESS:**

NAME: **POSITION:**

SIGNATURE: **DATE:**