

Date: November 2015 (FIR)

Issue No: 1		Recipe Number: G0581-1																			
Product Name: Gluten Free Chinese Glaze		Product Code: V002/FG306																			
Pack Size: 2.5kg	Bar Code: 5028081007034	Outer: N/A																			
Description of Product: A sweet, savoury Oriental glaze, with a distinctive aniseed aroma and flavour																					
Middleton Food Products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.																					
Ingredients: Sugar, Maltodextrin, Salt, Cornflour, Yeast Extract, Tomato Powder, Maize Starch, Colour (Beetroot Extract, Maltodextrin, Citric Acid), White Rice Flour, Ground Five Spice, Onion Powder, Ground Star Anise, Thickener (Guar Gum), Garlic Powder, Rapeseed Oil, Ground Cinnamon, Colour (Caramel Powder), Anti-Caking Agent (Silicon Dioxide), Paprika Extract (Rapeseed & Sunflower Oil), Colour (Carmine).																					
For Allergens: See ingredients in UPPER CASE																					
NUTRITIONAL VALUE																					
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Shelf Life Unopened (18) Months		Suitable for Vegetarians																			
Explanation of Julian Batch Coding i.e. BEST BEFORE: 20 DEC 2014 DAY CODE 14355 BATCH CODE 1 PACKING LINE B Day Code '14' Indicates the Year of Manufacture E.g. 2014 '355' Indicates the day of the year E.g. 20 December Batch Code '1' E.g. The first batch of product produced that day on Packing Line 'B'																					
Yield and Make-Up Instructions: Approx. 32 x 100g portions as sold per 2.5kg. For best results, add 80g of Middleton Glaze to 1kg of your chosen raw meat or poultry (or 8% of the weight of your meat). 1) Place the meat or poultry into a large bag or bowl. 2) Add the glaze (see above for quantity) into the bag. Tumble and shake the bag until the meat is evenly coated. 3) Leave the coated product to develop into a tasty rich sauce. 4) Garnish and display.																					
Visual Appearance: A red free-flowing powder																					
Storage: 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	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)	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. Y100	181mm square x 172mm high	130g

Secondary Packaging:

8 x 2.5kg Cardboard Box	385mm (L) X 385mm (W) X 368mm (H)	759g
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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



Date: November 2015 (FIR)

First Aid Measures:

Contact with skin: None Hazardous
Contact with eyes: Immediately wash with copious amounts of water
Swallowing: None Hazardous
Inhalation: None Hazardous
Hazard Identification: No Specific hazards under normal use

Microbiological Standards

Salmonella: Not Detected in 25g **Mould Target** of <100 out of spec at >100000
Yeast Target of <100 out of spec at >100000 **Aureus Target** of <100 out of spec at >1000

Process Flow Chart

Goods Inwards – Q.A. check – frequency – Production – Q.C. check – frequency – each batch Metal Detection Q.C. check – frequency – each bag Packaging / Labelling - Q.C. – hourly

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: 28 June 2016

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE:

PRODUCT NAME: Gluten Free Chinese Glaze

PRODUCT CODE: V002/FG306

McDonnells (Queen St) Ltd Phone: 01-6778123

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