



# Product Specification

Natural Colour Glaze

|  |                      |                  |
|--|----------------------|------------------|
| <b>Issue No: 1</b> <b>Review Date: 24<sup>th</sup> May 2010</b>  |                      |                  |
| <b>Product Name:</b> Italian Glaze   |                      |                  |
| <b>Unit/Pack Size:</b>   |                      |                  |
| 2.5kg Tub / 8 x 2.5kg  | Product Code: MG010  |                  |
| 10kg Pail  | Product Code: MG010T |                  |
| <b>Description of Product:</b><br>Tomato flavoured glaze with strong distinct Mediterranean herbs  |                      |                  |
| <b>Middleton food products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.</b> |                      |                  |
| <b>Contains:</b><br>Gluten from Wheat, Soya  |                      |                  |
| <b>NUTRITIONAL VALUE PER 100g as Sold</b>  |                      |                  |
| <b>Energy</b>  | <b>306(Kcal)</b>     | <b>1300 (Kj)</b> |
| <b>Carbohydrate</b>  | <b>69.4g</b>         |                  |
| <b>Protein</b>   | <b>5.3g</b>          |                  |
| <b>Sodium</b>  | <b>5.98g</b>         |                  |
| <b>Fat</b>   | <b>0.8g</b>          |                  |

**Ingredient List**  
Sugar, Tomato Powder, Maltodextrin, Flavour Enhancers (Mono Sodium Glutamate, Sodium Diacetate, Hydrolysed Vegetable Protein, Citric Acid), Wheat Flour, Modified Maize Starch, Garlic Powder, Salt, Herbs, Rubbed Basil, Colour( Paprika Extract, Caramel, Carmine), Spices, Thickener (Guar Gum), Flavouring

Figures based on nutritional information from raw materials

|  |  |
|--|--|
| <b>Shelf Life Unopened (24) Months</b> | <b>Suitable for Vegetarians *Not suitable for Vegans</b> |
|--|--|

**Labelling Details:**  
Name of product / Batch No. ID / Best Before Date / Pack Size / Ingredients & Directions for use

**Usage / General Product Information:**  
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.

Directions for use:  
To use this glaze, take 1kg of your chosen meat, place in suitable bag or container with 10% e.g. 100g of glaze, shake well to entirely cover contents.

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

**Visual Appearance:**  
Orange colour powder with a visual herb fleck

**Storage:** Do not store at over 40 deg C and below 0 deg 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 |   | Tomato Puree                |
| Egg Yolk   | Sesame Seeds & Oils     |   | Celery / Celeriac           |
| Cereals Containing Gluten (and their hybridised strains) | Shell Fish              |   | Mustard                     |
| Lupin  | Molluscs & Crustaceans  |   | Sulphite>10ppm              |

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Natural Colour Glaze

| 2.5kg TUBS  |   |                          |
|---|---|--------------------------|
| <b>Primary Packaging: 2.5kg Tub Liner</b>                                 |   |                          |
| <b>Material/Grade</b>   | <b>Dimensions</b>                       | <b>Weight (Per unit)</b> |
| Blue Food Grade (High Tensile poly Bag)                                   | 375mm x 500mm                           | 5.8g                     |
| <b>Secondary Packaging: Single 2.5kg Plastic Tub</b>                      |   |                          |
| <b>Material/Grade</b>   | <b>Dimensions</b>                       | <b>Weight (Per unit)</b> |
| 4.0L Rigid plastic polypropylene Co-polymer food grade container with lid | 176.6mm square x 173.8mm high           | 144g                     |
| <b>Outer Secondary Packaging: 8 x 2.5kg Plastic Tub</b>                   |   |                          |
| <b>Case</b>   | <b>385mm (L)X 385mm (W) X 368mm (H)</b> | <b>759g</b>              |
| 10kg PAIL   |   |                          |
| <b>Primary Packaging: 10kg Pail Liner</b>                                 |   |                          |
| <b>Material/Grade</b>   | <b>Dimensions</b>                       | <b>Weight (Per unit)</b> |
| Blue Food Grade (High Tensile poly Bag)                                   | 558mmx660mm (250 microns)               | 41.5g                    |
| <b>Secondary Packaging: Single 10kg Plastic Pail</b>                      |   |                          |
| <b>Material/Grade</b>   | <b>Dimensions</b>                       | <b>Weight (Per unit)</b> |
| 10L Rigid plastic polypropylene Co-polymer food grade container with lid  | 318mm top x 295mm High x 265mm Bottom   | 530g                     |

## 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**

**NAME:** MAGGIE GIBBS

**POSITION:** Technical Manager

**SIGNATURE:**



**ISSUE DATE:** 22 April 2013