



# Product Specification

Date: 15/06/2012

<b>Product Name:</b> Louisiana BBQ Glaze		<b>Product Code:</b> MG043
<b>Pack Size:</b> 2.5kg	<b>Bar Code:</b> 5028081004453	<b>Outer:</b>
<b>Description of Product:</b> Hickory smoke and just the right amount of heat that really captures the flavour of the region.		
<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> Soya <b>May Contain:</b> Celery, Barley, Wheat (This product is free from nuts and their derivatives).		
<b>NUTRITIONAL VALUE PER 100g as Sold</b>		
<b>Energy Kj/Kcals</b>	1081.65kj/256.79kcal	<b>Ingredient List</b> Sugar, Salt, Dextrose, Corn Flour, Acidity Regulator (Sodium Diacetate, Citric Acid). Modified Maize Starch, Tomato Powder, Chilli Powder, Spices, Flavouring (Smoke Powder, Smoke Extract), Onion Powder, Paprika Powder, Caramel Powder, Thickener (Guar Gum), Garlic Powder, Anti-Caking Agent (Silicon Dioxide), Hydrolyzed Vegetable Protein, Maltodextrin, Paprika Extract.
<b>Protein (g)</b>	1.04g	
<b>Carbohydrate (g)</b>	60.70g	
<b>of which Sugars (g)</b>	51.71g	
<b>Fat (g)</b>	0.79g	
<b>of which Saturates (g)</b>	0.00g	
<b>Fibre (g)</b>	0.58g	
<b>Sodium (g)</b>	4.88g	
<b>Calcium (g)</b>		
Figures based on nutritional information from raw materials		
<b>Shelf Life Unopened 24 Months</b>		<b>Suitable for Vegetarians *Not suitable for Vegans</b>
<b>EXAMPLE OF JULIAN DAY CODE:</b> BEST BEFORE: 30/04/2013 DAY CODE 12031 BATCH CODE 1 PACKING LINE 21 Day Code '12' Indicates the Year of Manufacture E.g. 2012 '031' Indicates the day of the year E.g. 31 January Batch Code '1' E.g. The first batch of product produced that day on Packing Line '21'		
<b>Yield and Make-Up Instructions:</b> 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) 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.		
<b>Visual Appearance:</b> Light brown coloured powder.		
<b>Storage:</b> 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

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

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2.5kg TUBS		
Primary Packaging: 2.5kg Tub Liner		
Material/Grade	Dimensions	Weight (Per unit)
Blue Food Grade (High Tensile poly Bag)	375mm x 500mm	5.8g
Secondary Packaging: Single 2.5kg Plastic Tub		
Material/Grade	Dimensions	Weight (Per unit)
4.0L Rigid plastic polypropylene Co-polymer food grade container with lid	176.6mm square x 173.8mm high	144g
Outer Secondary Packaging: 8 x 2.5kg Plastic Tub		
Case	385mm (L)X 385mm (W) X 368mm (H)	759g

## 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:

**T.V.C** 30 °C 3 days in spec @ <100,000 out of spec @ >100,000  
**Enterobacteriaceae** in spec @ < 10000 out of spec @ >10000  
**Coliforms** in spec @ < 10000 out of spec @ >10000  
**E.coli** in spec @ < 100 out of spec @ >100  
**C.Perfringens** in spec @ <100 out of spec @ >100  
**Aureus Target** in spec @ <100 out of spec @ >1000  
**Salmonella:** Not Detected  
**Listeria:** Not detected  
**Mould Target of** <100 out of spec @ >100000  
**Yeast Target of** <100 out of spec @ >100000

## 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

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:** 25 April 2013

**COMPANY:**

**ADDRESS:**

**NAME:**

**POSITION:**

**SIGNATURE:**

**DATE:**

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