**Product Specification**

**Cooks Choice Marinade/Glazes**

**Australia/UK**  
**Date:** November 2014 (FIR)

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**Issue No:** 2  
**Recipe Number:** MFP351E

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**Product Name:** Sticky Maple Glaze  
**Pack Size:** 8 x 2.5kg  
**Product Code:** MG042 / MG042AU

**Pack Size:** 1 x 10kg  
**Product Code:** MG042T / MG042AU

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**Description of Product:** A deliciously sweet and sticky glaze, with the distinct flavour notes and aroma of maple syrup.

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Middleton Food Products only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.

No added MSG/No Hydrogenated Vegetable Fat/ No Artificial Colours and Flavourings / Suitable for Vegetarians & Vegans.

This product is free from nuts and their derivatives.

**Ingredients:** Sugar, Dextrose, Salt, Maize Starch, Acidity Regulator (Sodium Diacetate), Modified Maize Starch, Flavour (Hydrolyzed Vegetable Protein (SOYA, Maize, Colour (Carmine), Salt, Maltodextrin, Flavour Enhancer (Monosodium Glutamate), Tomato Powder, Ground Coriander, Onion Powder, Flavour Enhancer (Monosodium Glutamate), Anti Caking Agent (Silicon Dioxide), Flavour, Smoke Flavour, Black Pepper, Thickener (Guar Gum), Ground Turmeric, Citric Acid, Garlic Powder, Paprika Extract, Colour (Caramel Powder)

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**For Allergens:** See ingredients in **Bold/UPPER CASE**  
**May Contain:** Celery, Wheat, Barley, Sulphite, Milk, Mustard

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Servings per package/container etc.: 2.5kg tub = 25 x 100kg, 10kg tub= 100 x 100g

**Serving Size (100g)**

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<table>
<thead>
<tr>
<th>Per 100g as sold</th>
<th>Value</th>
<th>Per 100g portion (pack) as sold</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy kJ</td>
<td>1404.4</td>
<td>Energy kJ</td>
<td>1404.4</td>
</tr>
<tr>
<td>Energy Kcals</td>
<td>334.8</td>
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<td>334.8</td>
</tr>
<tr>
<td>Fat (g)</td>
<td>1.8</td>
<td>Fat (g)</td>
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<tr>
<td>Of which saturates (g)</td>
<td>0.8</td>
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<tr>
<td>Carbohydrate (g)</td>
<td>0.1</td>
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<tr>
<td>Of which sugar (g)</td>
<td>78</td>
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<td>78</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>63.6</td>
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<td>63.6</td>
</tr>
<tr>
<td>Salt (g)</td>
<td>11.47</td>
<td>Salt (g)</td>
<td>11.47</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Quantity per 100g serving (as sold)</th>
<th>Value</th>
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<th>Value</th>
</tr>
</thead>
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<tr>
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</tr>
<tr>
<td>Sodium mg</td>
<td>4510</td>
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<td>4510</td>
</tr>
</tbody>
</table>
Shelf Life Unopened (12) Months  Suitable for Vegetarians
Labelling Details:
Name of product / Batch No. ID / Best Before Date / Pack Size / Ingredients & Directions for use

Yield and Make-Up Instructions:

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.

Visual Appearance:  Light brown coloured powder.

Storage:  Store in a cool dry place away from strong odours and direct sunlight. Do not store at over 40 Deg C and below 0 Deg C for prolonged periods.

INGREDIENTS WHICH MAY BE ASSOCIATED WITH HYPERSENSITIVITY IN SOME INDIVIDUALS
THIS PRODUCT CONTAINS THE FOLLOWING (√)

<table>
<thead>
<tr>
<th>Milk &amp; or Milk Products</th>
<th>Wheat &amp; Derivatives</th>
<th>Tree Nuts / Nut Derivatives</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whey</td>
<td>Wheat Flour</td>
<td>Peanuts</td>
</tr>
<tr>
<td>Casein</td>
<td>Gluten</td>
<td>Walnuts</td>
</tr>
<tr>
<td>Cheese</td>
<td>Starch</td>
<td>Almonds</td>
</tr>
<tr>
<td>Skimmed Milk Powder</td>
<td>Rye</td>
<td>Brazil Nuts</td>
</tr>
<tr>
<td>Lactose</td>
<td>Barley</td>
<td>Hazel Nuts</td>
</tr>
<tr>
<td>Milk Solids</td>
<td>Oats</td>
<td>Cashew Nuts</td>
</tr>
<tr>
<td>Yoghurt</td>
<td>Spelt</td>
<td>Pecan Nuts</td>
</tr>
<tr>
<td>Butter</td>
<td>Kamut</td>
<td>Pistachio Nuts</td>
</tr>
<tr>
<td>Animal Products &amp; Or by Products</td>
<td>Hybrid Strains</td>
<td>Coconut</td>
</tr>
<tr>
<td>e.g. Beef / Pork</td>
<td>Soya &amp; Derivatives</td>
<td>Macadamia</td>
</tr>
<tr>
<td>Eggs &amp; Derivatives</td>
<td>Maize &amp; Derivatives</td>
<td>Queensland Nuts</td>
</tr>
<tr>
<td>Albumen</td>
<td>Beef / Beef Derivatives</td>
<td>Tomato Puree</td>
</tr>
<tr>
<td>Egg Yolk</td>
<td>Sesame Seeds &amp; Oils</td>
<td>Celery / Celeriac</td>
</tr>
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PRODUCT NAME: Sticky Maple Glaze  PRODUCT CODE: MG042 / MG042AU
Product Specification
Cooks Choice Marinade/Glazes
Australia/UK
Date: November 2014 (FIR)

Shell Fish
Molluscs & Crustaceans
Lupin
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) P410 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. P970 / P971 176.6mm square x 173.8mm high 144g
Secondary Packaging:
8 x 2.5kg Cardboard Box P202 385mm (L) X 385mm (W) X 368mm (H) 759g
10kg PAIL

Primary Packaging: 10kg Pail Liner
Material/Grade Dimensions Weight (Per unit)
Blue Food Grade (High Tensile poly Bag) P411 558mmx660mm (250 microns) 41.5g
Packaging: Single 10kg Plastic Pail P408S
Material/Grade Dimensions Weight (Per unit)
17L Rigid plastic square polypropylene food grade container with lid 291mm top x 295mm high 554g

2.5kg Tub (Euro Pallet)

Units per outer case: 8x2.5kg
Cases/sacks per layer: 6
Total cases/sacks per pallet: 24

10kg Tub (Standard Pallet)

Units per outer case: 1x10kg
Cases/sacks per layer: 16
Total cases/sacks per pallet: 80

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
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 both legally and in terms of quality.

NAME: MAGGIE GIBBS

POSITION: Technical Manager

SIGNATURE:

ISSUE DATE: 20 November 2014

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE: