Product Specification  Date: November 2014 (FIR)

Issue No: 2  Recipe Number: MFP187

Product Name: Garlic Butter Glaze

Pack Size: 8 x 2.5kg  Bar Code:  Product Code: MG014
Pack Size: 1 x 10kg  Bar Code:  Product Code: MG14T

Description of Product: Subtle blend of Garlic with a distinct creamy butter note

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

Ingredients: Sugar, WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Garlic Powder (12.5%), Salt, Flavour Enhancer (E621), Dried Rubbed Parsley, Modified Maize Starch, Ground Turmeric, Thickener (Guar Gum), Rapeseed Oil, Paprika Extract, Colour (Caramel Powder), Flavouring (Butter) (0.15%).

For Allergens: See ingredients in UPPER CASE
May Contain: Barley, Soya, Milk, Celery, Mustard, Sulphites

<table>
<thead>
<tr>
<th>Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)</th>
<th>Value</th>
<th>Value</th>
<th>Adult RI % per 100g (As consumed)</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy kJ</td>
<td>1374</td>
<td>Energy kJ</td>
<td>Energy kJ</td>
<td></td>
</tr>
<tr>
<td>Energy Kcals</td>
<td>319</td>
<td>Energy Kcals</td>
<td>Energy Kcals</td>
<td></td>
</tr>
<tr>
<td>Fat (g)</td>
<td>1.6</td>
<td>Fat (g)</td>
<td>Fat</td>
<td></td>
</tr>
<tr>
<td>Of which saturates (g)</td>
<td>0.2</td>
<td>Of which saturates (g)</td>
<td>Saturates</td>
<td></td>
</tr>
<tr>
<td>Carbohydrate (g)</td>
<td>73</td>
<td>Carbohydrate (g)</td>
<td>Carbohydrates</td>
<td></td>
</tr>
<tr>
<td>Of which sugar (g)</td>
<td>45</td>
<td>Of which sugar (g)</td>
<td>Sugars</td>
<td></td>
</tr>
<tr>
<td>Protein (g)</td>
<td>6.9</td>
<td>Protein (g)</td>
<td>Protein</td>
<td></td>
</tr>
<tr>
<td>Salt (g)</td>
<td>11.76</td>
<td>Salt (g)</td>
<td>Salt</td>
<td></td>
</tr>
</tbody>
</table>

Shelf Life Unopened (24) Months  Suitable for Vegetarians

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

Yield and Make-Up Instructions:
Approx. 100 x 100g portions as sold per 10kg tub
Approx. 25 x 100g portions as sold per 2.5kg tub

Simply coat chose 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: Free-flowing yellow colour with a visual herb fleck.

Storage: Store in a cool dry place away from strong odours and direct sunlight.

INGREDIENTS WHICH MAY BE ASSOCIATED WITH HYPERSENSITIVITY IN SOME INDIVIDUALS

PRODUCT NAME: Garlic Butter Glaze  PRODUCT CODE: MG014/MG014T

Middleton Food Products Ltd, 655 Willenhall Road, Willenhall, WV13 3LH
Tel: 01902-608122 Fax: 01902-609550 Email: sales@middletonfoods.com

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### Product Specification

**Date:** November 2014 (FIR)

**PRODUCT NAME:** Garlic Butter Glaze  
**PRODUCT CODE:** MG014/MG014T

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**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.

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#### THIS PRODUCT CONTAINS THE FOLLOWING (√)

<table>
<thead>
<tr>
<th>Ingredient</th>
<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></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Casein</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Skimmed Milk Powder</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lactose</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk Solids</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butter</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Animal Products &amp; Or by Products</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>e.g. Beef / Pork</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs &amp; Derivatives</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Albumen</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg Yolk</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lupin</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Milk & or Milk Products
- Wheat & Derivatives (✓)
- Tree Nuts / Nut Derivatives （✓）

- Peanuts
- Wheat & Derivatives
- Tree Nuts / Nut Derivatives（✓）
- Peanuts
- Nut Derivatives
- Cashew Nuts
- Pecan Nuts
- Pistachio Nuts
- Hybrid Strains
- Coconut
- Maize & Derivatives
- Queensland Nuts
- Beef / Beef Derivatives
- Tomato Puree
- Sesame Seeds & Oils
- Celery / Celeriac
- Shell Fish
- Mustard
- Molluscs & Crustaceans
- Sulphite < 10ppm

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#### 2.5kg TUBS

<table>
<thead>
<tr>
<th>Material/Grade</th>
<th>Dimensions</th>
<th>Weight (Per unit)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue Food Grade (High Tensile poly Bag) P410</td>
<td>375mm x 500mm</td>
<td>5.8g</td>
</tr>
<tr>
<td>Single 2.5kg Plastic Tub</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maize &amp; Derivatives container with lid. P970 / P971</td>
<td>176.6mm square x 173.8mm high</td>
<td>144g</td>
</tr>
<tr>
<td>Secondary Packaging: 8 x 2.5kg Cardboard Box P202</td>
<td>385mm (L) X 385mm (W) X 368mm (H)</td>
<td>759g</td>
</tr>
</tbody>
</table>

**10kg PAIL**

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

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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

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#### 10kg Tub (Standard Pallet)

- **Units per outer case:** 1x10kg
- **Layers per pallet:** 5
- **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 irritation 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 of both legality and quality.

NAME: MAGGIE GIBBS
POSITION: Technical Manager

SIGNATURE: 

ISSUE DATE: 14 November 2014

PRODUCT NAME: Garlic Butter Glaze
PRODUCT CODE: MG014/MG014T