**Product Specification**  
Date: June 2014

**Issue No:** 4  
**Recipe Number:** MFP183

**Product Name:** Tikka Glaze

<table>
<thead>
<tr>
<th>Pack Size:</th>
<th>2.5kg (8x2.5kg)</th>
<th>Bar Code:</th>
<th>5028081004323</th>
<th>Product Code:</th>
<th>MG008</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pack Size:</td>
<td>10kg</td>
<td>Bar Code:</td>
<td>5028081004859</td>
<td>Product Code:</td>
<td>MG008T</td>
</tr>
</tbody>
</table>

**Description of Product:** An intense combination of authentic spices, which gives a delicious curry flavour and aroma.

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), Salt, Tandoori Blend (Ground Coriander, Ground Cumin, Ground Paprika, Chilli Powder, Ground Cassia, Ground Cloves, Salt, Garlic Powder), Tomato Powder, Curry Blend (Ground Coriander, Ground Turmeric, Ground Fenugreek, Ground Pea, Salt, MUSTARD Flour, Chilli Powder, Ground Ginger, Fennel Seeds, Dill Seeds, Ground Cumin, Garlic Powder), Whey Powder (MILK), Flavour Enhancer (E621), Garlic Powder, Modified Maize Starch, Onion Powder, Paprika Extract, Thickener (Guar Gum), Dried Rubbed Parsley, Malic Acid, Acidity Regulator (Sodium Diacetate), Anti Caking Agent (Silicon Dioxide), Flavouring.

**For Allergens:** See ingredients in ‘Bold’

**May Contain:** Barley, Soya, Celery, 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>Per 100g portion as consumed (25 Portions per 2.5kg tub 100 portions per 10kg tub)</th>
<th>Value</th>
<th>Adult RI % per 100g (As consumed)</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy (kJ)</td>
<td>1256.6</td>
<td>Energy (kJ)</td>
<td>1256.6</td>
<td>Energy (kJ)</td>
<td></td>
</tr>
<tr>
<td>Energy (Kcals)</td>
<td>299</td>
<td>Energy (Kcals)</td>
<td>299</td>
<td>Energy (Kcals)</td>
<td></td>
</tr>
<tr>
<td>Fat (g)</td>
<td>2.7</td>
<td>Fat (g)</td>
<td>2.7</td>
<td>Fat</td>
<td></td>
</tr>
<tr>
<td>Of which saturates (g)</td>
<td>0.1</td>
<td>Of which saturates (g)</td>
<td>0.1</td>
<td>Saturates</td>
<td></td>
</tr>
<tr>
<td>Carbohydrate (g)</td>
<td>62.4</td>
<td>Carbohydrate (g)</td>
<td>62.4</td>
<td>Carbohydrates</td>
<td></td>
</tr>
<tr>
<td>Of which sugar (g)</td>
<td>32.5</td>
<td>Of which sugar (g)</td>
<td>32.5</td>
<td>Sugars</td>
<td></td>
</tr>
<tr>
<td>Protein (g)</td>
<td>7.1</td>
<td>Protein (g)</td>
<td>7.1</td>
<td>Protein</td>
<td></td>
</tr>
<tr>
<td>Salt (g)</td>
<td>18.62</td>
<td>Salt (g)</td>
<td>18.62</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:**
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.

**Visual Appearance:** Free flowing yellow powder, visual herb fleck.

**Storage:** Store in a cool dry place away from strong odours and direct sunlight. Do not store at over 40 Deg C and below
This product may contain the following allergens:

- Milk & or Milk Products
- Wheat & Derivatives
- Casein
- Cheese
- Lactose
- Skimmed Milk Powder
- Milk Solids
- Yoghurt
- Animal Products & Or by Products
- e.g. Beef / Pork
- Eggs & Derivatives
- Albumen
- Egg Yolk
- Whey
- Wheat Flour
- Butter
- Egg Yolk
- Shellfish
- Sulphite > 10 ppm

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 are clearly indicated on each batch. All packing materials 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.

### Primary Packaging: 2.5kg Tub

<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>
</tbody>
</table>

### Secondary Packaging: 8 x 2.5kg Cardboard Box P202

<table>
<thead>
<tr>
<th>Material/Grade</th>
<th>Dimensions</th>
<th>Weight (Per unit)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.0L Rigid plastic polypropylene food grade container with lid. P970 / P971</td>
<td>176.6mm square x 173.8mm high</td>
<td>144g</td>
</tr>
</tbody>
</table>

### Primary Packaging: 10kg Pail Liner

<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>
</tbody>
</table>

### Microbiological Standards

- Micro, Salmonella: Not detected in 25g
- Listeria: Not detected in 25g
- Enterobacteriaceae: <10,000 cfu/g

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 cfu/g
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: 18 July 2014

COMPANY:                  ADDRESSS:

NAME:                    POSITION:

SIGNATURE:               DATE: