**Product Specification**  
Date: July 2014

**Issue No.:** 0  
**Recipe Number:** MFP353A

**Product Name:** Cajun Glaze  
**Product Code:** MG003/MG003T

<table>
<thead>
<tr>
<th><strong>Pack Size:</strong></th>
<th><strong>Bar Code:</strong></th>
<th><strong>Product Code:</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>2.5kg (8x2.5kg)</td>
<td>5028081004811</td>
<td>MG003</td>
</tr>
<tr>
<td>10kg</td>
<td>5028081004828</td>
<td>MG003T</td>
</tr>
</tbody>
</table>

**Description of Product:** A medium hot glaze, spicy and finished with a unique blend of herbs.

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

**Ingredients:** Sugar, Salt, WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Dextrose, Cajun Seasoning (Spices (CELERY), Salt, Dried Onion, Rusk (WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin)), Herbs, Garlic Powder, Tomato Powder, Flavour Enhancer (E621), Colours (E160c, E162)) (10%), Ground Paprika, Flavour Enhancer (E621), Onion Powder, Modified Maize Starch, Ground Black Pepper, Chilli Powder, Thickener (Guar Gum), Paprika Extract, Colour (Caramel Powder), Anti Caking Agent (Silicon Dioxide)

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

**May Contain:** Barley, Soya, Milk, Mustard, Sulphites.

**Per 100g as sold** (Based on raw ingredient specifications via Food Data Services N Pro Software)  
**Per 100g portion as used** (Approx 25 Portions per 2.5kg tub Approx 100 Portions per 10kg tub)  
**Value**  
**Adult R% per 100g (As consumed)**  

<table>
<thead>
<tr>
<th></th>
<th>Value</th>
<th>Value</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy kJ</td>
<td>1329</td>
<td>1329</td>
<td>Energy kJ</td>
</tr>
<tr>
<td>Energy Kcals</td>
<td>317</td>
<td>317</td>
<td>Energy Kcals</td>
</tr>
<tr>
<td>Fat (g)</td>
<td>2.0</td>
<td>2.0</td>
<td>Fat</td>
</tr>
<tr>
<td>Of which saturates (g)</td>
<td>0.2</td>
<td>0.2</td>
<td>Saturates</td>
</tr>
<tr>
<td>Carbohydrate (g)</td>
<td>69.4</td>
<td>69.4</td>
<td>Carbohydrates</td>
</tr>
<tr>
<td>Of which sugar (g)</td>
<td>53</td>
<td>53</td>
<td>Sugars</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>4.9</td>
<td>4.9</td>
<td>Protein</td>
</tr>
<tr>
<td>Salt (g)</td>
<td>13.33</td>
<td>13.33</td>
<td>Salt</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:**
**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.

**PRODUCT NAME:** Cajun Glaze  
**PRODUCT CODE:** MG003/MG003T

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

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### Product Specification

**Date:** July 2014

**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>Barley</td>
<td>Hazelnuts</td>
<td></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>
<tr>
<td></td>
<td>Shelf Fish</td>
<td>Mustard</td>
</tr>
<tr>
<td></td>
<td>Lupin</td>
<td>Sulphite-10ppm</td>
</tr>
</tbody>
</table>

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### Primary Packaging: 2.5kg Tub

#### Blue Food Grade (High Tensile poly Bag) P410

**Material/Grade**

Blue Food Grade (High Tensile poly Bag) P410

**Dimensions**

375mm x 500mm

**Weight (Per unit)**

5.8g

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**Single 2.5kg Plastic Tub**

**Material/Grade**

4.0L Rigid plastic polypropylene food grade container with lid, P970 / P971

**Dimensions**

176.6mm square x 173.8mm high

**Weight (Per unit)**

144g

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**Secondary Packaging:**

8 x 2.5kg Cardboard Box P202

**Dimensions**

385mm (L) X 385mm (W) X 368mm (H)

**Weight (Per unit)**

759g

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**Package:**

10kg PAIL

**Material/Grade**

Blue Food Grade (High Tensile poly Bag) P411

**Dimensions**

558mmx660mm (250 microns)

**Weight (Per unit)**

41.5g

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**Packaging:**

Single 10kg Plastic Pail P408

**Material/Grade**

17L Rigid plastic square polypropylene food grade container with lid

**Dimensions**

291mm top x 295mm high

**Weight (Per unit)**

554g

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#### 2.5kg Tub (Euro Pallet)

**Units per outer case:** 8x2.5kg

**Cases/sacks per layer:** 6

**Layers per pallet:** 4

**Total cases/sacks per pallet:** 24

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#### 10kg Tub (Standard Pallet)

**Units per outer case:** 1x10kg

**Cases/sacks per layer:** 16

**Layers per pallet:** 5

**Total cases/sacks per pallet:** 80

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**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:**

Spillage 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

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### 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**
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

SIGNATURE:

POSITION: Technical Manager

ISSUE DATE: 18 July 2014

COMPANY:

ADDRESSS:

NAME:

POSITION:

SIGNATURE:

DATE:

PRODUCT NAME: Cajun Glaze  PRODUCT CODE: MG003/MG003T

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