Product Specification  Date: July 2014

Issue No: 5  Recipe Number: G0063

Product Name: Rosemary & Garlic Glaze

Pack Size: 2.5kg (8x2.5kg)  Bar Code: 5028081004866  Product Code: MG017
Pack Size: 10kg  Bar Code: 5028081004873  Product Code: MG017T

Description of Product: A sweet, herby flavour with a subtle hint of Garlic.

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

Ingredients: Dextrose, Sugar, WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Garlic Powder (13.8%), Salt, Acidity Regulator (Sodium Diacetate), Tomato Powder, Malic Acid, Flavour Enhancer (E621), Dried Cut Rosemary (1.7%), Rosemary Extract (0.2%), Modified Maize Starch, Colour (Caramel Powder), Thickener (Guar Gum), Paprika Extract, Anti Caking Agent (Silicon Dioxide).

For Allergens: See ingredients in ‘Bold’

May Contain: Barley, Soya, Celery, Sulphites, Milk, Mustard

Per 100g as sold (Based on raw ingredient specifications via Food Data Services N Pro Software)  Value  Per 100g portion as consumed (125 Portions per 2.5kg tub)  Value  Adult RI % per 100g (As consumed)  %

<table>
<thead>
<tr>
<th></th>
<th>Value</th>
<th>Value</th>
<th></th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy KJ</td>
<td>1337</td>
<td>1337</td>
<td>Energy KJ</td>
<td></td>
</tr>
<tr>
<td>Energy Kcals</td>
<td>318</td>
<td>318</td>
<td>Energy Kcals</td>
<td></td>
</tr>
<tr>
<td>Fat (g)</td>
<td>1.0</td>
<td>1.0</td>
<td>Fat</td>
<td></td>
</tr>
<tr>
<td>Of which saturates (g)</td>
<td>0.2</td>
<td>0.2</td>
<td>Saturates</td>
<td></td>
</tr>
<tr>
<td>Carbohydrate (g)</td>
<td>68.4</td>
<td>68.4</td>
<td>Carbohydrates</td>
<td></td>
</tr>
<tr>
<td>Of which sugar (g)</td>
<td>44.5</td>
<td>44.5</td>
<td>Sugars</td>
<td></td>
</tr>
<tr>
<td>Protein (g)</td>
<td>5.5</td>
<td>5.5</td>
<td>Protein</td>
<td></td>
</tr>
<tr>
<td>Salt (g)</td>
<td>9.8</td>
<td>9.8</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: Orangey coloured powder with visual Rosemary Flecks.

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 (\*)

PRODUCT NAME: Rosemary & Garlic Glaze  PRODUCT CODE: MG017 / MG017T

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:** July 2014

**PRODUCTNAME:** Rosemary & Garlic Glaze  
**PRODUCTCODE:** MG017/MG017T

**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.

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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### 2.5kg TUBS

<table>
<thead>
<tr>
<th>Primary Packaging: 2.5kg Tub</th>
<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>
<td></td>
</tr>
<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>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Secondary Packaging:</th>
<th>Material/Grade</th>
<th>Dimensions</th>
<th>Weight (Per unit)</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 x 2.5kg Cardboard Box P202</td>
<td>385mm (L) x 385mm (W) x 368mm (H)</td>
<td>759g</td>
<td></td>
</tr>
<tr>
<td>10kg PAIL Primary Packaging: 10kg Pail Liner</td>
<td>Material/Grade</td>
<td>Dimensions</td>
<td>Weight (Per unit)</td>
</tr>
<tr>
<td>Blue Food Grade (High Tensile poly Bag) P411</td>
<td>558mm x 660mm (250 microns)</td>
<td>41.5g</td>
<td></td>
</tr>
<tr>
<td>Packaging: Single 10kg Plastic Pail P408S</td>
<td>Material/Grade</td>
<td>Dimensions</td>
<td>Weight (Per unit)</td>
</tr>
<tr>
<td>217L Rigid plastic square polypropylene food grade container with lid</td>
<td>291mm top x 295mm high</td>
<td>554g</td>
<td></td>
</tr>
</tbody>
</table>

### 2.5kg Tub (Euro Pallet)

<table>
<thead>
<tr>
<th>Units per outer case: 8x2.5kg</th>
<th>Layers per pallet: 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cases/sacks per layer: 6</td>
<td>Total cases/sacks per pallet: 24</td>
</tr>
</tbody>
</table>

### 10kg Tub (Standard Pallet)

<table>
<thead>
<tr>
<th>Units per outer case: 1x10kg</th>
<th>Layers per pallet: 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cases/sacks per layer: 16</td>
<td>Total cases/sacks per pallet: 80</td>
</tr>
</tbody>
</table>

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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:**

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: [Signature]

ISSUE DATE: 18 July 2014

COMPANY: Middleton Food Products Ltd

ADDRESSS: 655 Willenhall Road, Willenhall, WV13 3LH

NAME: [Name]

POSITION: [Position]

SIGNATURE: [Signature]

DATE: [Date]