



**PRODUCT NAME: Middleton Salt & Pepper Glaze**

**Finished Product Code: MG019 MG019T**

**R & D Project Code: Original**

**Pack Size: 8 x 2.5kg / 10kg**

**Date: February 2025**

**Version: 13**

Section 1

# PRODUCT INFORMATION DOCUMENT

## WARRANTY

The intellectual property applied in the development of this product is the sole property of Middleton Food Products, and as such, this specification may not be disclosed to a third party without the prior written agreement from the Technical Department of Middleton Food Products.

This product conforms to existing UK/EU regulations and codes of practice. Where stated, Middleton Food Products will try to maintain suppliers and country of origins for the raw materials used in the formulations, however, we reserve the right to change suppliers and the source to meet the demands of quality, price and availability in order to maintain continuity of supply to our customers. This specification was correct at the time of publishing.

Product Information Documents are always available from Middleton Food Products upon request.

Should no feedback be provided to Middleton Food Products within 5 working days, customer acceptance of this PID will be assumed.

## 1. PRODUCT DESCRIPTION

**1.1 Product Code:** MG019 MG019T

**1.2 Erudus Code:** MG019: 55df10b9102845089565fbd3ed53a4e1  
MG019T: 980ea88967494108ae0ea24e0534e8ba

**1.3 Customer Code:** *(Where applicable)*

**1.4 EORI code:** GB559389088000

**1.5 Commodity Code:** *(Where applicable)*

**1.6 Meursing Code:** 7006

**1.7 Product Description:** Salt & Pepper Glaze

**1.8 Colour/Appearance:** White textured crumb coater with visual Pepper fleck

**1.9 Texture:** Powder

**1.10 Flavour:** Salt & Pepper

**1.11 Product Attributes**

**Acceptable Levels**

Performance / Organoleptic

Acceptable  
Control Standard

## 2.0 Product Ingredients

2.1 The following gives the UK Ingredient declaration for inclusion in customers finished product "Ingredient Listing":

**Ingredients:** Salt (40%), Sugar, Breadcrumb (**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Salt, Yeast), Flavour Enhancer (E621), Ground Black Pepper (10%), **WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Modified Maize Starch, Dried Rubbed Parsley, Rapeseed Oil, Garlic Powder.

### Allergy Advice

For Allergy Advice, including cereals containing Gluten, please see ingredients in '**bold**' and UPPERCASE in the Ingredient Listing above.

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

## 3.0 NUTRITIONAL INFORMATION

Nutritional Information	Per 100g as sold
Energy kJ	936
Energy kcal	221
Fat (g)	1.0
Of which saturates (g)	0.3
Carbohydrate (g)	44
Of which sugars (g)	16.3
Protein (g)	8.5
Salt (g)	43.8

*Approx 25 x 100g portions as sold per 2.5kg tub*

*Approx 100 x 100g portions as sold per 10kg tub*

## 4.0 ALLERGEN INFORMATION

	Present in Formulation	Present on Line	Present on Site	Risk of Cross Contamination
Cereals containing Gluten (Wheat, Rye, Barley, Spelt, Oats, Kamut or their hybrid strains) and products thereof	Yes	Yes	Yes	Present in product
Wheat and products thereof	Yes	Yes	Yes	Present in product
Rye and products thereof	No	No	No	No
Barley and products thereof	No	Yes	Yes	Yes – may contain
Spelt and products thereof	No	No	No	No
Oats and products thereof	No	No	Yes	No
Kamut and products thereof	No	No	No	No
Crustaceans and products thereof	No	No	No	No
Molluscs and products thereof	No	No	No	No
Eggs and products thereof	No	No	Yes	No
Fish and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	No
Soybeans and products thereof	No	Yes	Yes	Yes – may contain
Milk and Milk products thereof (including Lactose)	No	Yes	Yes	Yes – may contain
Nuts (Almonds, Hazelnut, walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut) and products thereof	No	No	No	No
Celery and products thereof	No	Yes	Yes	Yes – may contain
Mustard and products thereof	No	Yes	Yes	Yes – may contain
Sesame Seeds and products thereof	No	No	No	No
Lupin and products thereof	No	No	No	No
Sulphur Dioxide and Sulphites (E220-E228) at concentrates of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No	Yes	Yes	Yes – may contain
<b>GM Labelling Required</b>	No			
<b>Suitable for Vegetarians</b>	Yes			
<b>Suitable for Vegans</b>	Yes			
<b>Suitable for Coeliacs</b>	No			

For any products containing Palm Oil: Middleton Food Products use RSPO certified Palm oils, Certificate number BMT-RSPO-17747 Supply chain model – mass balance.

In accordance with regulation (EU) NO 1169 / 2011 Annex II; wheat-based glucose syrups, including dextrose, are exempt from allergen labelling.

This product complies with Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council.

## 4.1 SUPPLEMENTARY DATA

	<b>CONTAINS:</b>
Animal products (other than those listed above) and products thereof	No
Maize and products thereof	Yes
Colours – non natural	No
Colours – natural	No
Flavours – non natural	No
Flavours – natural	No
GM Materials	No

## 5. STORAGE CONDITIONS AND SHELF LIFE

### 5.1 UNOPENED

<b>Pack Code:</b>	<b>Pack Size:</b>	<b>Shelf Life:</b>	
MG019	8 x 2.5kg	<b>Total (sealed)</b>	<b>24 Months</b> from Date of Manufacture. Clearly marked with <b>“Best Before”</b> date.
MG019T	10kg		
<b>Storage Conditions:</b> Store in a cool, dry place.			

### 5.2 OPENED

<b>Shelf Life</b>	1 month from the date of opening, re seal tightly
<b>Storage Conditions:</b>	Store in clean and dry conditions (<20 °C)

### 5.3 RECOMMENDED MAKE UP INSTRUCTIONS/USE

#### How to use Middleton Glaze:

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 guidance) 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, to be cooked as required.

Cook thoroughly before consumption.

## 6. FOOD SAFETY DATA

### 6.1 MICROBIOLOGICAL (TYPICAL)

**\*\*PLEASE NOTE PRODUCTS ARE TESTED AT THE END OF SHELF LIFE NOT BEFORE RELEASE UNLESS AGREED AS PART OF THE CONTRACT OF SALE \*\* NOT A READY TO EAT PRODUCT.**

Test	Standard
Salmonella	Not detected in 25g
Mould Target	<100 out of spec at >100000 cfu/g
Yeast Target	<100 out of spec at >100000 cfu/g
Staphylococcus Aureus	<100 out of spec at >1000 cfu/g
Bacillus Cereus	<100 out of a spec at >10000 cfu/g
Enterobacteriaceae	<100 out of a spec at >10000 cfu/g
Escherichia coli	Not Detected in 25g
Clostridium Perfringens	<100 out of spec at >1000 cfu/g

## 7. EXPOSURE CONTROLS/PERSONAL PROTECTION

### 7.1 GENERAL PRECAUTIONS

Handle in accordance with good occupational hygiene and safety practices. Avoid contact with skin and eyes. Avoid contact with skin and eyes. Avoid unnecessary breathing in of dust. Reduce exposure to dust (see Section 7, Handling and storage).

Segregate dusty processes to prevent exposure of employees not involved in handling dusty ingredients.

Change work practices to minimise the generation of airborne dust, for instance:

- Improve care and attention to the prevention of spillages, especially around roll and pastry plants, sieves and mixers;
- Avoid damage to packaging to prevent leaks.
- Minimise the creation of airborne dust when folding/disposing of empty bags – eg: roll bag up from the bottom whilst tipping.
- Minimise the use of compressed air lines for cleaning. When an air jet is unavoidable, a combined air jet/vacuum device should be used.
- Use vacuum cleaners for general cleaning. When shovels have to be used for larger volumes respiratory protective equipment should be worn. Brushing should be eliminated.

### 7.2 VENTILATION

In accordance with LEV requirements as defined in COSHH 2002 (as amended) legislation.

### 7.3 RESPIRATORY PROTECTION

Respirators with a P3 filter.

### 7.4 EYE PROTECTION

Safety goggles as required.

### 7.5 SKIN PROTECTION

Standard protective clothing (including gloves) and appropriate skin protection if required.

## 8. PHYSICAL AND CHEMICAL PROPERTIES

### 8.1 FORM

Powder

### 8.2 COLOUR

Refer to section 1 of main document

### 8.3 ODOUR

Free from off odours, as previous standard

### 8.4 FLAMMABILITY

Product is combustible but does not constitute a particular fire hazard

## 9. STABILITY & REACTIVITY

This product is stable under normal conditions of use.

<b>9.1</b>	Conditions to avoid	None
<b>9.2</b>	Materials to avoid	None
<b>9.3</b>	Hazardous decomposition products	None

## 10. TOXICOLOGICAL INFORMATION

<b>10.1</b>	Inhalation	Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur
<b>10.2</b>	Eye Irritation	Contact with eyes may cause irritation
<b>10.3</b>	Skin Irritation	Prolonged and/or frequent contact may cause irritation and dermatitis
<b>10.4</b>	Ingestion	May cause adverse reaction when ingested by people who are allergic to wheat based products

## 11. ECOLOGICAL INFORMATION

The product should be disposed of responsibly

## 12. DISPOSAL CONDITIONS

Product not believed to be dangerous to the environment and so no special disposal method is required. However, the method of disposal should be in accordance with current local authority regulations.

## 13. TRANSPORT INFORMATION

<b>13.1</b>	Road	<i>Third party haulier</i>
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## 14. REGULATORY INFORMATION

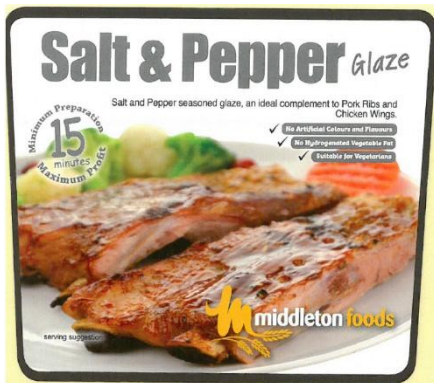
Not classified as dangerous.

## 15. OTHER INFORMATION

Under the 2002 COSHH regulations (as amended) you are reminded that the user is under legal obligation to carry out a suitable and sufficient assessment as to the risks to health which this material may present under its actual conditions of use.

**16. PRODUCT IMAGE/LABELLING**  
**2.5kg Tub:**

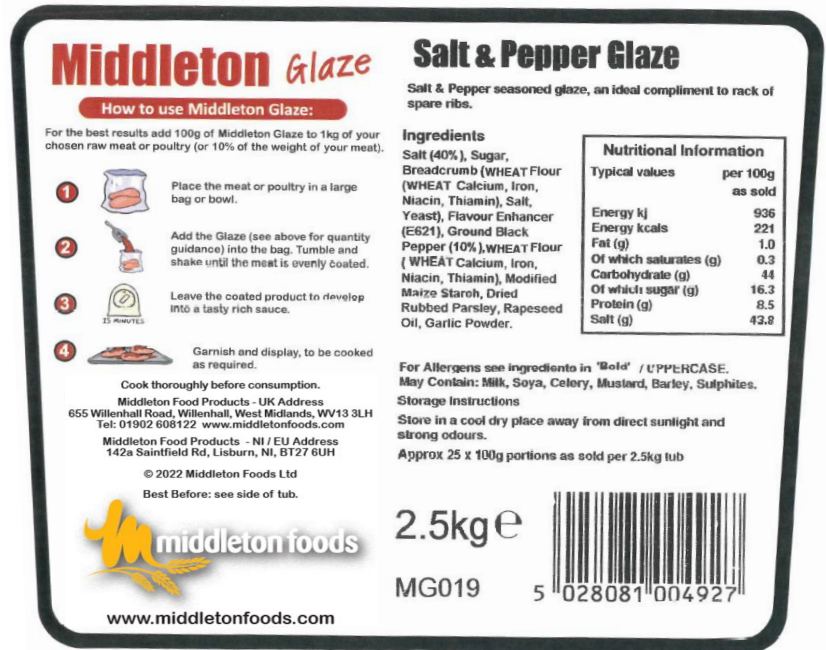
**Front Label:**



**Pack Shot:**

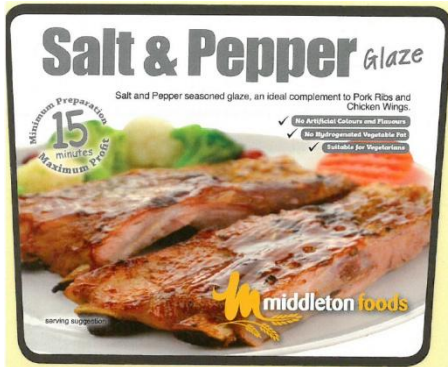


**Back Label:**



**10kg Tub:**

**Front Label:**



**Back Label:**

**Middleton Glaze**

**How to use Middleton Glaze:**

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 guidance) into the bag. Tumble and shake until the meat is evenly coated.
- 3  Leave the coated product to develop into a tasty rich sauce. 15 MINUTES
- 4  Garnish and display, to be cooked as required.

Cook thoroughly before consumption.

Middleton Food Products - UK Address  
655 Willenhall Road, Willenhall, West Midlands, WV13 3LH  
Tel: 01902 608122 www.middletonfoods.com

Middleton Food Products - NI / EU Address  
142a Saintfield Rd, Lisburn, NI, BT27 6UH

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Best Before: see side of tub.



www.middletonfoods.com

**Salt & Pepper Glaze**

Salt & Pepper seasoned glaze, an ideal compliment to rack of spare ribs.

**Ingredients**

Salt (40%), Sugar, Dredcrumb (WHEAT Flour (WHEAT Calcium, Iron, Niacin, Thiamin), Salt, Yeast), Flavour Enhancer (E621), Ground Black Pepper (10%), WHEAT Flour (WHEAT Calcium, Iron, Niacin, Thiamin), Modified Maize Starch, Dried Rubbed Parsley, Rapeseed Oil, Garlic Powder

Nutritional Information	
Typical values	per 100g as sold
Energy kJ	936
Energy kcal	221
Fat (g)	1.0
Of which saturates (g)	0.3
Carbohydrate (g)	44
Of which sugar (g)	16.3
Protein (g)	8.5
Salt (g)	43.8

**For Allergens see ingredients in 'BOLD' / UPPERCASE.**  
May Contain: MILK, Soya, Celery, Mustard, Barley, Sulphites.

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

Approx 100 x 100g portions as sold per 10kg tub

**10kg e**

MG019T 5 028081 004934



**The information contained throughout the document was correct at the time of publishing**

## MSDS – Material Safety Data Sheet

Section 2

<b>1. PRODUCT AND COMPANY IDENTIFICATION</b>		
<b>1.1</b>	Product Name:	Middleton Salt & Pepper Glaze
<b>1.2</b>	Product Code:	MG019 MG019T
<b>1.3</b>	Description:	Salt & Pepper Glaze
<b>1.4</b>	Manufacturers Name, Address & Tel No:	Middleton Food Products, 655 Willenhall Road, Willenhall, WV13 3LH 01902 608122

<b>2. COMPOSITION/INFORMATION ON INGREDIENTS</b>		
<b>2.1</b>	Contains:	See section 2 of main document

<b>3. HAZARD IDENTIFICATION</b>		
<p>Contains substances, which may cause contact sterilisation, allergic or irritant response. It may also cause irritation of the respiratory tract, eg: rhinitis. Prolonged skin contact may cause dermatitis and/or minor irritation. The product is combustible and when handling fine powdered products there is a risk of dust explosions.</p>		

<b>4. FIRST AID MEASURES</b>		
<b>4.1</b>	Inhalation:	Remove from exposure and into the fresh air. If symptoms of irritation or sensitisation occur (shortness of breath, wheezing or laboured coughing) seek medical attention.
<b>4.2</b>	Ingestion:	Not applicable.
<b>4.3</b>	Skin Contact:	Wash off with soapy water. If skin irritation develops seek medical advice.
<b>4.4</b>	Eye Contact:	Rinse immediately with plenty of water. If irritation persists, seek medical advice.

<b>5. FIRE/EXPLOSION HAZARD</b>		
If concentrations of dust form, there is a risk of explosion. Under certain conditions dust clouds can ignite.		
<b>5.1</b>	Suitable fire extinguishing media:	Water, Foam, Dry Chemical, Carbon Dioxide
<b>5.2</b>	Protection against fire:	Good housekeeping to avoid the accumulation of dust. High concentrations of dust are potentially explosive. Avoid ignition sources.

<b>6. ACCIDENTAL RELEASE MEASURES</b>		
<b>6.1</b>	Methods of cleaning/absorption:	Clean up by dustless means, for instance, by a vacuum equipped with a high efficiency filter. Avoid brushing, sweeping or air hoses. Dilute remainder with plenty of water. Never use a high pressure water jet.
<b>6.2</b>	Personal precautions:	See section 8. Exposure controls/personal protection
<b>6.3</b>	Environmental precautions:	The method of disposal should be in accordance with current local authority regulations.

<b>7. HANDLING AND STORAGE</b>		
<b>7.1</b>	Handling:	Avoid dust formation and keep the working area free from accumulated dust and ignition sources. Use engineering controls to minimise dust emission. Local Exhaust Ventilation (LEV) or enclosure of processes should be used where possible.
<b>7.2</b>	Storage:	Store in original packaging. Keep cool and dry and ensure product is stored in accordance with Food Safety Act.

<b>8. PACKAGING</b>		
<b>8.1</b>	<b>Packaging Pack Size:</b>	8 x 2.5kg / 10kg
<b>PRIMARY PACKAGING: 2.5kg Tub</b>		
<b>P410</b> Blue Tinted MDPE Bags / Glaze 4L 2.5kg / Tub liner		<b>Weights:</b> <i>Liner: 5.8g</i> <i>Tub: 117g / Lid: 26g</i>
<b>P970 / P971</b> 4.0L Rigid plastic polypropylene food grade container with lid.		
<b>SECONDARY PACKAGING: 2.5kg Tub</b>		
<b>8 x 2.5kg Cardboard Box P202</b> <b>Board Grade:</b> 150g Kraft Outer Liner / 100g BC Flute / 150g Kraft Inner Liner		<b>Weights:</b> <i>839g</i>
<b>8.2</b>	<b>Sealing:</b>	Tamper Evident
<b>8.3</b>	<b>Dimensions of Unit:</b>	<b>PRIMARY PACKAGING:</b>
	<i>(Length x Width x Height)</i>	Liner: 15" (380mm) x 18" (457mm) Tub: 181 x 181 x 172mm
		<b>SECONDARY PACKAGING:</b>
		385 x 385 x 355mm

<b>PRIMARY PACKAGING: 10kg Tub</b>		
<b>P411</b> Blue Tinted MDPE Bags / Glaze 15L Bucket liner		<b>Weights:</b> <i>Liner: 37.5g</i> <i>Tub: 450g (+ 35g for plastic handle)</i>
<b>P408S / P408L</b> 17L Rigid plastic square polypropylene food grade container with lid.		
<b>SECONDARY PACKAGING: 10kg Tub</b>		
N/a		<b>Weights:</b> <i>N/a</i>
<b>8.2</b>	<b>Sealing:</b>	Tamper Evident
<b>8.3</b>	<b>Dimensions of Unit:</b>	<b>PRIMARY PACKAGING:</b>
	<i>(Length x Width x Height)</i>	Liner: 22" (560mm) X 26" (660mm) Tub: 312 x 267 x 267mm
		<b>SECONDARY PACKAGING:</b>
		N/a



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<b>8.4</b>	<b><u>Pallet Configuration:</u></b>				
<b>2.5kg Tub</b>					
		<b>Units per outer case:</b>	8 x 2.5kg	<b>Layers per pallet:</b>	4
		<b>Cases/sacks per layer:</b>	6	<b>Total cases/sacks per pallet:</b>	24
<b>10kg Tub</b>					
		<b>Units per outer case:</b>	1 x 10kg	<b>Layers per pallet:</b>	5
		<b>Cases/sacks per layer:</b>	16	<b>Total cases/sacks per pallet:</b>	80
<b>8.5</b>	<b><u>Labelling</u></b>	Each sack is labelled with Product Name, Product Code, Product Weight (minimum Weight), Best Before Date (DD/MM/YY) and 5 digit Julian Code <i>(please see below)</i>			
		<b>Explanation of Julian Batch Coding:</b> BEST BEFORE: JUNE 2024 DAY CODE <b>23170</b> BATCH CODE <b>1</b> PACKING LINE <b>15</b> Day Code ' <b>23</b> ' Indicates the Year of Manufacture E.g. 2023. ' <b>170</b> ' Indicates the day of the year E.g. 19 <sup>th</sup> June 2023. Batch Code ' <b>1</b> ' E.g. The first batch of product produced that day on Packing Line ' <b>15</b> '			
<b>8.6</b>	<b><u>Barcoding:</u></b>	<b><u>INNER BARCODE:</u></b>		<b><u>OUTER BARCODE:</u></b>	
<b>8 x 2.5kg Case</b>		5028081004927		5028081006266	
<b>10kg Tub</b>		5028081004934		N/a	



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Ingredient	Source	Is This Ingredient Heat Treated? Yes / No Details	Additive Processing Aid (E numbers )	Country of Origin	Declarable Yes /No	% Banding
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Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
6.0	18.09.2019	New Format	AB	AH
7.0	03.03.2020	Updated Back Label (Ref: Nut Statement Removal)	AB	AH
8.0	31.03.2021	Label updated to include EU/NI address EORI Code Added RSPO certification number added, section 4.0	AB	AH
9.0	26.04.2021	Additional statement: This product complies with Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council.	AB	MAB
10.0	04.05.2022	Erudus code added to spec General label review / box label added	AB	AH
11.0	15.07.2022	New generic back labels ref: Cooking statement MG 14.06.22	AB	MAB
12.0	21.11.2022	Average weight mark added to box labels & picture added	AB	AH
13.0	21.02.2025	General update to spec	AB	AW

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: 

DATE: 21<sup>st</sup> February 2025

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE: