


**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:** V013

**1.2 Erudus Code:** e4f78260d8444373844f8036bd45ebd8

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

**1.4 EORI code:** GB559389088000

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

**1.6 Coeliac Licence Number:**

**1.7 Meursing Code:** GB-163-043

**1.8 Product Description:** Chinese Salt & Chilli Seasoning

**1.9 Colour/Appearance:** Light brown powder with visual garlic & chilli flecks

**1.10 Texture:** Powder

**1.11 Flavour:** Oriental five spice with garlic & chilli

**1.12 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, Sugar, Flavour Enhancer (E621), Garlic Granules, Chilli Flakes, Ground Five Spice, Ground Cinnamon, Rapeseed Oil, Ground Clove, Ground Ginger, Ground Star Anise.

### **Allergy Advice**

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

May Contain: Sulphite

## 3.0 NUTRITIONAL INFORMATION

<b>Nutritional Information</b>	<b>Per 100g as sold</b>
Energy kJ	858
Energy kcal	203
Fat (g)	2.2
Of which saturates (g)	0.3
Carbohydrate (g)	35
Of which sugars (g)	18.2
Protein (g)	10.5
Salt (g)	48.4

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



## 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	No	No	No	No
Wheat and products thereof	No	No	No	No
Rye and products thereof	No	No	No	No
Barley and products thereof	No	No	No	No
Spelt and products thereof	No	No	No	No
Oats and products thereof (Gluten free)	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	No	No
Fish and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	No
Soybeans and products thereof	No	No	No	No
Milk and Milk products thereof (including Lactose)	No	No	No	No
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	No	No	No
Mustard and products thereof	No	No	No	No
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
<b>GM Labelling Required</b>	No			
<b>Suitable for Vegetarians</b>	Yes			
<b>Suitable for Vegans</b>	Yes			
<b>Suitable for Coeliacs</b>	Yes: Certified 20ppm or less			

For any products containing Palm Oil: Middleton Food Products use RSPO certified Palm oils, Our Ingredients Supplier Certificate number CU RSPO SCC-849722 Supply chain model – mass balance.

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	No
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>	
V013	8 x 2.5kg	<b>Total (sealed)</b>	<b>12 Months</b> from Date of Manufacture. Clearly marked with <b>“Best Before”</b> date.
<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:

Season according to taste (Recommended approx. 2% application)



## 6. FOOD SAFETY DATA

### 6.1 MICROBIOLOGICAL (TYPICAL)

#### MICRO TEST REQUIRED FOR POSITIVE RELEASE – READY TO EAT PRODUCT

Microorganism	Target (End of Manufacture) (cfu/g)	Maximum (End of Life) (cfu/g)
E. coli	<10	100
Enterobacteriaceae	<10	100
Yeast & Mould	<1000	10,000
Salmonella	Not Detected in 25g	Not Detected in 25g
Coagulase positive staphylococci	<20	1000
B. cereus	<100	1000
C. perfringens	<100	1000

## 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.		
9.1	Conditions to avoid	None
9.2	Materials to avoid	None
9.3	Hazardous decomposition products	None

## 10. TOXICOLOGICAL INFORMATION

10.1	Inhalation	Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur
10.2	Eye Irritation	Contact with eyes may cause irritation
10.3	Skin Irritation	Prolonged and/or frequent contact may cause irritation and dermatitis

## 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

13.1	Road	Third party haulier
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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**

**Front Label**



**Back Label**



**Box Label**



**Pack Shot**





**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:	Roosters – Chinese Salt & Chilli Seasoning
<b>1.2</b>	Product Code:	V013
<b>1.3</b>	Description:	Chinese Salt & Chilli Seasoning
<b>1.4</b>	Manufacturers Name, Address & Tel No:	Middleton Food Products Ltd, Somerford Place, Willenhall, WV13 3DZ 01902 608122
<b>1.5</b>	BRC site no 3880044 Certificate FSM42624	Grade AA

<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.



7. HANDLING AND STORAGE		
7.1	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.
7.2	Storage:	Store in original packaging. Keep cool and dry and ensure product is stored in accordance with Food Safety Act.

8. PACKAGING					
8.1	<b>Packaging Pack Size:</b>	8 x 2.5kg			
<b>PRIMARY PACKAGING:</b>					
<b>Y109 LINER</b> Blue Tint MDPE Bags/ Glaze 2.5kg Tub Liner  <b>Y130 / Y130L 4 LTR YELLOW TUB &amp; LID</b> Yellow polypropylene 4L Tub & lid				<b>Weights:</b>  Liner: 5.8g Tub: 110g (+/- 6g) Lid: 27g (+/- 2 g)	
<b>SECONDARY PACKAGING:</b>					
<b>Y110 BOX</b> Board Grade – 200g Kraft Outer Liner/Double Wall Enhanced BC Flute /200g Kraft Inner Liner				<b>Weights:</b> Unit Weight (kg) – 0.767kg	
8.2	<b>Sealing:</b>	Tamper evident closure			
8.3	<b>Dimensions of Unit:</b> <i>(Length x Width x Height)</i>	<b>PRIMARY PACKAGING:</b> Liner: 15" x 18" Tub & Lid: 181*181*172mm		<b>SECONDARY PACKAGING:</b> 385mm x 385mm x 355mm	
8.4	<b>Pallet Configuration:</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
8.5	<b>Labelling</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>			
	23003 GFU4 BBE OCT 23	<b>Explanation of Julian Batch Coding:</b> BEST BEFORE: OCT 2023 DAY CODE <b>23003</b> BATCH CODE <b>4</b> PACKING LINE <b>GFU</b> Day Code '23' Indicates the Year of Manufacture E.g. 2023 '003' Indicates the day of the year E.g. 3 January 2023. Batch Code '4' E.g. The first batch of product produced that day on Packing Line 'GFU'			
8.6	<b>Barcoding:</b>	<b>INNER BARCODE:</b> 5028081011765		<b>OUTER BARCODE:</b> 5028081011772	



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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