

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: MG014MP

1.2 Erudus Code: ad27c9c288114c4090fb4e73e9860d80

1.3 Customer Code: *(Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: *(Where applicable)*

1.6 Meursing Code: 7007

1.7 Product Description: A subtle blend of Garlic with a distinct rich, creamy butter note

1.8 Colour/Appearance: Yellow powder with visual Herbs

1.9 Texture: Powder

1.10 Flavour: Garlic with a creamy Butter note

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: Sugar, **WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Garlic Powder (12.5%), Salt, Flavour Enhancer (E621), Dried Rubbed Parsley, Modified Maize Starch, Ground Turmeric, Thickener (Guar Gum), Rapeseed Oil, Flavour (Whey Powder (**MILK**), Dried Butter (**MILK**), Maltodextrin, Salt, Thickener (Guar Gum)) (0.25%), Paprika Extract, Colour (Caramel Powder), Flavouring (Butter) (0.15%).

Allergy Advice

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

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

3.0 NUTRITIONAL INFORMATION

Nutritional Information	Per 100g as sold
Energy kJ	1455
Energy kcal	343
Fat (g)	1.6
Of which saturates (g)	0.2
Carbohydrate (g)	76
Of which sugars (g)	44.7
Protein (g)	6.1
Salt (g)	11.8

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)	Yes	Yes	Yes	Present in product
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 ₂	No	Yes	Yes	Yes – may contain
GM Labelling Required	No			
Suitable for Vegetarians	Yes			
Suitable for Vegans	No			
Suitable for Coeliacs	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

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

5. STORAGE CONDITIONS AND SHELF LIFE

5.1 UNOPENED			
Pack Code:	Pack Size:	Shelf Life:	
MG014MP	8 x 110g	Total (sealed)	24 Months from Date of Manufacture. Clearly marked with “ Best Before ” date.
Storage Conditions: Store in a cool, dry place.			

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

5.3 RECOMMENDED MAKE UP INSTRUCTIONS/USE
Directions for Use: Simply coat chosen meat with Glaze, leave to Marinate for approximately 15 minutes (for better results leave longer). Oven bake, Grill or BBQ for required cooking time.

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.

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
10.4	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

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

Lid Label

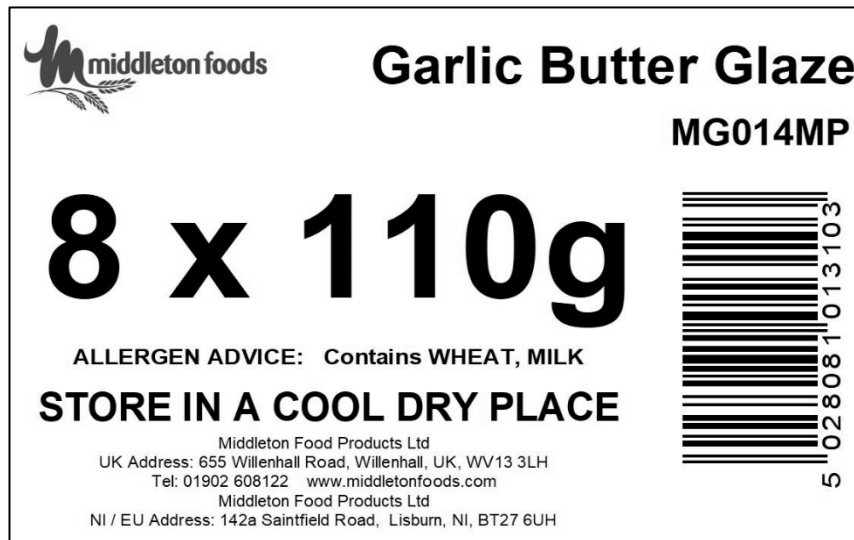


Tub Label

Directions for use: Simply coat chosen meat with Glaze, leave to Marinate for approximately 15 minutes (for better results leave longer). Oven bake, Grill or BBQ for required cooking time. Serving size 100g, 1.1 servings per pack. Storage Instructions Store in a cool dry place away from direct sunlight and strong odours. Middleton Food Products Ltd, UK Address: 655 Willenhall Road, Willenhall, WV13 3LH Tel: 01902 608122 NI/EU Address: 142a Saintfield Road, Lisburn, NI, BT27 6UH www.middletonfoods.com	 m Middleton foods Garlic Butter Glaze 100% natural colours <i>A subtle blend of Garlic with a distinct rich, creamy butter note</i>	Ingredients: Sugar, WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Garlic Powder (12.5%), Salt, Flavour Enhancer (E621), Dried Rubbed Parsley, Modified Maize Starch, Ground Turmeric, Thickener (Guar Gum), Rapeseed Oil, Flavour (Whey Powder (MILK), Dried Butter (MILK), Maltodextrin, Salt, Thickener (Guar Gum)) (0.25%), Paprika Extract, Colour (Caramel Powder), Flavouring (Butter) (0.15%). For Allergens see ingredients in 'Bold' and UPPERCASE May Contain: Soya, Celery, Mustard, Barley, Sulphites Nutritional Information Typical Values 100g as sold. Energy 1455kJ/343kcal, Fat 1.6g, Of which saturates 0.2g, Carbohydrate 76g, Of which sugar 44.7g, Protein 6.1g, Salt 11.8g
		110g^e MG0014MP



Box Label



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

MSDS – Material Safety Data Sheet

Section 2

1. PRODUCT AND COMPANY IDENTIFICATION		
1.1	Product Name:	Middleton Garlic Butter Glaze Mini Pot
1.2	Product Code:	MG014MP
1.3	Description:	A subtle blend of Garlic with a distinct rich, creamy butter note.
1.4	Manufacturers Name, Address & Tel No:	Middleton Food Products, 655 Willenhall Road, Willenhall, WV13 3LH 01902 608122

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

3. HAZARD IDENTIFICATION		
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.		

4. FIRST AID MEASURES		
4.1	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.
4.2	Ingestion:	Not applicable.
4.3	Skin Contact:	Wash off with soapy water. If skin irritation develops seek medical advice.
4.4	Eye Contact:	Rinse immediately with plenty of water. If irritation persists, seek medical advice.

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

6. ACCIDENTAL RELEASE MEASURES		
6.1	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.
6.2	Personal precautions:	See section 8. Exposure controls/personal protection
6.3	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	Packaging Pack Size:	8 x 110g			
	PRIMARY PACKAGING:				
P400 POT UniPak ø95 mm 280ml Round Pot P400L LID UniPak Standard Lid 95mm				Weights:	
				Pot: 12.2 g ± 1.2 g	
				Lid: 4.6 g ± 0.5 g	
	SECONDARY PACKAGING:				
P399 BOX Board Grade: 150g Kraft Outer Liner/105g B Flute/150g Brown Test 3 Inner Liner				Weights:	
				89g	
8.2	Sealing:	Tamper Evident			
8.3	Dimensions of Unit:	PRIMARY PACKAGING:		SECONDARY PACKAGING:	
	(Length x Width x Height)	Pot: 94.8mm top x 80mm bottom x 61mm height Lid: 92.8mm x 8mm Height		190x190x130mm	
8.4	Pallet Configuration:	Units per outer case:	8 x 110g	Layers per pallet:	9 + 10 on top
		Cases/sacks per layer:	30	Total cases/sacks per pallet:	280
8.5	Labelling	Each sack is labelled with Product Name, Product Code, Product Weight (minimum Weight), Best Before Date (DD/MM/YY) and 5 digit Julian Code (please see below)			
	DRY MIX BEST BEFORE END JUNE 2024 DAY CODE 23170 L15/1 PACK NO 01 STORAGE: Store in a cool dry place.	Explanation of Julian Batch Coding: BEST BEFORE: JUNE 2024 DAY CODE 23170 BATCH CODE 1 PACKING LINE 15 Day Code '23' Indicates the Year of Manufacture E.g. 2023. '170' Indicates the day of the year E.g. 19 th June 2023. Batch Code '1' E.g. The first batch of product produced that day on Packing Line '15'			
8.6	Barcoding:	INNER BARCODE: 5028081009786		OUTER BARCODE: 5028081013103	



PRODUCT NAME: Middleton Garlic Butter Glaze Mini Pot
Finished Product Code: MG014MP
R & D Project Code: G01167
Pack Size: 8 x 110g
Date: October 2025
Version: 14

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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CONTROLLED COPY						
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PRODUCT NAME: Middleton Garlic Butter Glaze Mini Pot

Finished Product Code: MG014MP

R & D Project Code: G01167

Pack Size: 8 x 110g

Date: October 2025

Version: 14

Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
2.0	27.06.2019	New Format	AB	AH
3.0	17.02.2021	Label updated to include EU/NI address Shelf Life Updated to 24 Months EORI Code Added RSPO certification number added, section 4.0	AB	AH
4.0	15.03.2021	Labels amended as per customer request	AB	AH / MAB
5.0	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
6.0	27.01.2022	General label review ref: AW 18.06.2021	AB	AH
7.0	04.02.2022	Label update ref: P506 24.01.2022 AW	AB	AH
8.0	21.03.2022	New front/top labels 11.03.2022	AB	AH
9.0	24.10.2022	Back labels updated to P364 Cutter J / CS Labels KW 17.10.2022. Average weight mark added to box labels	AB	AW
10.0	28.10.2022	Pack Shot Added Ref: MAB/KW 26.10.2022	AB	MAB
11.0	19.12.2022	Box label updated ref: barcode 15.11.2022 MAB Updated pictures: P400 pot & top/bottom	AB	MAB
12.0	04.11.2024	General update to spec / Top labels moved to Cutter L / CS Labels (Remove LL64 labels) 04.06.2024	AB	AH
13.0	06.08.2025	Pallet configuration updated 09.07.2025 AB	AB	AW
14.0	14.10.2025	Label updates: average E weight sign font increase / label resized to 145mm x 30mm 25.09.2025	AC	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: 14th October 2025

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE: