

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 stator 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: MG011 MG011T

1.2 Erudus Code: *(Where applicable)*

1.3 Customer Code: *(Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: *(Where applicable)*

1.6 Product Description: A textured coater with excellent visual appearance, with a generous natural pepper taste.

1.7 Colour/Appearance: Orange/ brown coloured powder with visual Red Pepper, Black Pepper & herb.

1.8 Texture: Textured powder.

1.9 Flavour: Peppery with a hint of zest.

10.0 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: Breadcrumb (**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin and Thiamin), Salt, Yeast), Salt, Sugar, Ground Black Pepper, Flavour Enhancer (E621), Dried Minced Onion, Dried Minced Red Pepper, Acidity Regulator (Citric Acid), Ground Paprika, Paprika Extract, Garlic Powder, Rapeseed Oil, Dried Rubbed Parsley.

Allergy Advice

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

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

3.0 NUTRITIONAL INFORMATION

Typical Values	Per 100g as sold
Energy kj	1228
Energy Kcals	293
Fat (g)	2.8
Of which saturates (g)	0.5
Carbohydrate (g)	64
Of which sugar (g)	13.8
Protein (g)	9.5
Salt (g)	20.0

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

Used on Site	Used on Line	Present in Product		Recipe Contains (Yes/No)
Yes	Yes	Yes	Cereals containing Gluten (Wheat, Rye, Barley, Spelt, Oats, Kamut or their hybrid strains) and products thereof	Yes
Yes	Yes	Yes	Wheat and products thereof	Yes
No	No	No	Rye and products thereof	No
Yes	Yes	No	Barley and products thereof	No
No	No	No	Spelt and products thereof	No
Yes	No	No	Oats and products thereof	No
No	No	No	Kamut and products thereof	No
No	No	No	Crustaceans and products thereof	No
No	No	No	Molluscs and products thereof	No
Yes	No	No	Eggs and products thereof	No
No	No	No	Fish and products thereof	No
No	No	No	Peanuts and products thereof	No
Yes	Yes	No	Soybeans and products thereof	No
Yes	Yes	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
Yes	Yes	No	Celery and products thereof	No
Yes	Yes	No	Mustard and products thereof	No
No	No	No	Sesame Seeds and products thereof	No
No	No	No	Lupin and products thereof	No
Yes	Yes	No	Sulphur Dioxide and Sulphites (E220-E228) at concentrates of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	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	No
Colours – non natural	No
Colours – natural	Yes
Flavours – non natural	No
Flavours – natural	No
GM Materials	No
	SUITABLE FOR:
Vegetarians	Yes
Vegans	Yes

5. STORAGE CONDITIONS AND SHELF LIFE

5.1 UNOPENED

Pack Code:	Pack Size:	Shelf Life:	
MG011	1 x 2.5kg	Total (sealed)	24 Months from Date of Manufacture. Clearly marked with "Best Before" date.
MG011T	8 x 2.5kg		
	10kg		
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)

5.4 RECOMMENDED MAKE UP INSTRUCTIONS/USE

How to use Middleton Glaze:

For the best results add 80g of Middleton Textured Coater to 1kg of your chosen raw meat or poultry (or 8% of the weight of your meat).

1. Sprinkle your favourite Middleton Textured Coater onto a tray, plate or bag.
2. Place the meat onto the Textured Coater and press in firmly to apply, turn over and repeat until the meat is evenly coated.
3. Garnish and display, to be cooked as required.

6. FOOD SAFETY DATA

6.1 MICROBIOLOGICAL STANDARDS (TYPICAL)

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

7. EXPOSURE CONTROLS/PERSONAL PROTECTION

8.1 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: <ul style="list-style-type: none"> • 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.
8.2 VENTILATION
In accordance with LEV requirements as defined in COSHH 2002 (as amended) legislation.
8.3 RESPIRATORY PROTECTION
Respirators with a P3 filter.
8.4 EYE PROTECTION
Safety goggles as required.
8.5 SKIN PROTECTION
Standard protective clothing (including gloves) and appropriate skin protection if required.

8. PHYSICAL AND CHEMICAL PROPERTIES

9.1 FORM
Powder
9.2 COLOUR
Refer to section 1 of main document
9.3 ODOUR
Free from off odours, as previous standard
9.4 FLAMMABILITY
Product is combustible but does not constitute a particular fire hazard

9. STABILITY & REACTIVITY

This product is stable under normal conditions of use.		
10.1	Conditions to avoid	None
10.2	Materials to avoid	None
10.3	Hazardous decomposition products	None

10. TOXICOLOGICAL INFORMATION

11.1	Inhalation	Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur
11.2	Eye Irritation	Contact with eyes may cause irritation
11.3	Skin Irritation	Prolonged and/or frequent contact may cause irritation and dermatitis
11.4	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

14.1	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

2.5kg Tub:

Front Label:



Pack Shot:



Back Label:



10kg Tub:

Front Label:



Pack Shot:



Back Label:

Middleton

Textured Coaters

How to use this Middleton Coater:

For the best results add 80g of Middleton Textured Coater to 1kg of your chosen raw meat or poultry (or 8% of the weight of your meat).

- 1 Sprinkle your favourite Middleton Textured Coater onto a tray, plate or bag.
- 2 Place the meat onto the Textured Coater and press in firmly to apply, turn over and repeat until the meat is evenly coated.
- 3 Garnish and display, to be cooked as required.

Middleton Food Products - UK Address
888 Wilford Road, Wilford, West Midlands, WY10 3JH
Tel: 01929 868123 www.middletonfoods.com

Middleton Food Products - NI / EU Address
142a Sainfield Rd, Lisburn, NI, BT27 6JH

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Best Before: see side of tub.

Pepper Steak

A textured coater with excellent visual appearance, with a generous natural pepper taste.

Ingredients

Bread Crumbs (WHEAT Flour (WHEAT, Calcium, Iron, Niacin and Thiamin), Salt, Yeast), Salt, Sugar, Ground Black Pepper, Flavour Enhancer (E621), Dried Minced Onion, Dried Minced Red Pepper, Acidic Regulator (Citric Acid), Ground Paprika, Paprika Extract, Garlic Powder, Rapeseed Oil, Dried Rubbed Parsley.

For Allergens see ingredients in 'bold' / UPPERCASE.
May Contain: Milk, Soya, Barley, Celery, Mustard, Sesquiterpene.

Storage Instructions

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

Approx 300 ± 100g portions as sold per 10kg tub

Nutritional Information	
Typical values	per 100g as sold
Energy kJ	1298
Energy kcal	293
Fat (g)	2.8
Of which saturates (g)	0.5
Carbohydrate (g)	64
Of which sugar (g)	12.0
Protein (g)	9.5
Salt (g)	20.0



10kg e

MG011T



www.middletonfoods.com

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 Pepper Steak Coater
1.2	Product Code:	MG011 MG011T
1.3	Description:	A textured coater with excellent visual appearance, with a generous natural pepper taste.
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		
<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.</p> <p>The product is combustible and when handling fine powered products there is a risk of dust explosions.</p>		

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		
Packaging Pack Size:	1 x 2.5kg / 8 x 2.5kg / 10kg	
PRIMARY PACKAGING: 2.5kg Tub		
P410 Blue Food Grade (High Tensile poly Bag)		Weights: <i>Liner: 5.8g</i> <i>Tub: 117g / Lid: 26g</i>
P970 / P971 4.0L Rigid plastic polypropylene food grade container with lid.		
SECONDARY PACKAGING: 2.5kg Tub		
8 x 2.5kg Cardboard Box P202		Weights: 767g
Sealing:	Tamper Evident	
Dimensions of Unit: (Length x Width x Height)	PRIMARY PACKAGING: Liner: 15" (380mm) x 18" (457mm) Tub: 181 x 181 x 172mm	SECONDARY PACKAGING: 385 x 385 x 355mm

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



PRODUCT NAME: Middleton Pepper Steak Coater


Finished Product Code: MG011 MG011T

R & D Project Code: G01309

Pack Size: 1 x 2.5kg / 8 x 2.5kg / 10kg

Date: April 2021

Version: 8

Pallet Configuration:				
2.5kg Tub				
	Units per outer case:	8 x 2.5kg	Layers per pallet:	4
	Cases/sacks per layer:	6	Total cases/sacks per pallet:	24
10kg Tub				
	Units per outer case:	1 x 10kg	Layers per pallet:	5
	Cases/sacks per layer:	16	Total cases/sacks per pallet:	80
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 <i>(please see below)</i>			
	Explanation of Julian Batch Coding: BEST BEFORE: JAN 2022 DAY CODE 21021 BATCH CODE 1 PACKING LINE 15 Day Code '21' Indicates the Year of Manufacture E.g. 2021 '021' Indicates the day of the year E.g. 21 January 2021. Batch Code '1' E.g. The first batch of product produced that day on Packing Line '15'			
Barcoding:	<u>INNER BARCODE:</u>		<u>OUTER BARCODE:</u>	
1 x 2.5kg Tub	5028081004309		N/a	
8 x 2.5kg Case	5028081004309		5028081006284	
10kg Tub	5028081004989		N/a	



PRODUCT NAME: Middleton Pepper Steak Coater

Finished Product Code: MG011 MG011T

R & D Project Code: G01309

Pack Size: 1 x 2.5kg / 8 x 2.5kg / 10kg

Date: April 2021

Version: 8

Ingredient	Source	E No	Country of Origin	% Banding
<p>CONTROLLED COPY</p>				



PRODUCT NAME: Middleton Pepper Steak Coater

Finished Product Code: MG011 MG011T

R & D Project Code: G01309

Pack Size: 1 x 2.5kg / 8 x 2.5kg / 10kg

Date: April 2021

Version: 8

Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
6.0	17.09.2019	New Format <ul style="list-style-type: none"> Back Label Amends AW/AH (Ingredient Dec) 	AB	AH
7.0	31.03.2021	Label updated to include EU/NI address EORI Code Added RSPO certification number added, section 4.0	AB	AH
8.0	22.04.2021	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

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: 22nd April 2021

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE: