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### Middleton Scone Mix - Information

A Plain Scone Mix suitable for making Plain/Fruit Scones.

**TFS Product Code:** 013139 Suppliers Product Code: CM0002

Information Last Updated: 14/06/2023 **Date Produced:** 30/10/2025



## **Allergy Information**

Key: Contains















Eggs Lupin



Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts

### **Nutritional Information**

100g or 100ml Serving Unit:

403.00 Energy (kcal) 1699.00 Energy (kJ) Protein (g) 8.10 72.00 Carb (q) Of Which Sugars (g) 14.20

Fat (g) 9.30

Of Which Saturates

3.40 (g) Fibre (g) 2.50 1.70 Salt (g)









Molluscs Mustard Fish

# **Dietary Information**

Key: Suitable for











Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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### **Ingredients**

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), MILK Protein (Whey Powder, Acid Casein), Raising Agent (E500(ii)), Leavening Agent (E341(i), E450(vii)), Emulsifier (E471), Raising Agent (E450(i), E526, E341).

### **Handling Information**

#### **Directions for Use**

Dry Mix 1kg/Whole bag (3.5kg) Approximate Water 375 -400ml/1400ml Approximate Batter Portions 25/87 Mixing Instructions 1. Place the weighed out mixture in the mixing bowl 2. Slowly blend in the correct amount of water 3. Mix for 1 minute on slow speed 4. Mix for 1 minute on medium speed 5. Add fruit mix until evenly distributed evenly 6. Leave dough to rest on table for 10-15 minutes before rolling out 7. Roll out to approx 3/4" thick, then cut with a 2" cutter 8. Place onto a greased baking tray and brush with egg wash 9. Collect trimmings and repeat 10. Allow to rest for 15 minutes before baking Baking Instructions Place in a preheated oven near the top and bake at 220°C/ 425°F/Gas Mark 7. For fan assisted ovens bake at 200°C/400°C/Gas Mark 6 for 10-15 minutes until risen and golden brown.

#### Storage Instructions

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

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