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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:
Information Last Updated: 14/06/2023
Date Produced: 11/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	403.00
Energy (kJ)	1699.00
Protein (g)	8.10
Carb (g)	72.00
Of Which Sugars (g)	14.20
Fat (g)	9.30
Of Which Saturates (g)	3.40
Fibre (g)	2.50
Salt (g)	1.70

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | 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 ¾” 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 220ºC/ 425ºF/Gas Mark 7. For fan assisted ovens bake at 200ºC/400ºC/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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