Thompsons Food Service Ltd.
Nelsons Yard
South Denes Road
Great Yarmouth
Norfolk
NR30 3PR

Tel: 01493 249649
Fax: 0845 051 8772
E-Mail: accounts@tfsltd.co.uk
Web: www.tfsltd.co.uk

Middletons Mint Flavourcoat Glaze - Information

A delicate taste of fresh mint, combined with sweetness and acidity plus an attractive visual herb appearance.

TFS Product Code: 013275
Suppliers Product Code:
Information Last Updated: 14/07/2022
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)	344.00
Energy (kJ)	1459.00
Protein (g)	3.60
Carb (g)	80.00
Of Which Sugars (g)	66.30
Fat (g)	1.20
Of Which Saturates (g)	0.20
Fibre (g)	0.00
Salt (g)	7.40

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

Sugar, WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Salt, Acidity Regulator (Sodium Diacetate), Dried Rubbed Mint (3.65%), Flavour Enhancer (E621), Flavour (Hydrolysed Vegetable Protein (SOYA, Maize, Colour (E150d), Salt, Maltodextrin, Flavour Enhancer (E621))), Tomato Powder, Modified Maize Starch, Malic Acid, Paprika Extract, Anti Caking Agent (Silicon Dioxide), Natural Flavouring (Mint Oil) (0.05%).

Handling Information

Directions for Use

How to use Middleton Glaze: For the best results add 100g of Middleton Glaze to 1kg of your chosen raw meat or poultry (or 10% of the weight of your meat). 1. Place the meat or poultry in a large bag or bowl. 2. Add the Glaze (see above for quantity guidance) into the bag. Tumble and shake until the meat is evenly coated. 3. Leave the coated product to develop into a tasty rich sauce. 4. Garnish and display, to be cooked as required. Cook thoroughly before consumption.

Storage Instructions

Store in a cool, dry place.

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