

Middleton Hot 'N' Spicy Glaze - Information

An intense combination of aromatic spices with a sweet spicy tomato flavour, finished with a distinct chilli kick

TFS Product Code: 015525
Suppliers Product Code: MG004
Information Last Updated: 14/07/2022
Date Produced: 06/05/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

| | |
|------------------------|---------------|
| Serving Unit: | 100g or 100ml |
| Energy (kcal) | 324.00 |
| Energy (kJ) | 1373.00 |
| Protein (g) | 4.20 |
| Carb (g) | 71.00 |
| Of Which Sugars (g) | 51.40 |
| Fat (g) | 2.70 |
| Of Which Saturates (g) | 0.30 |
| Fibre (g) | 0.00 |
| Salt (g) | 16.00 |

Dietary Information

Key: **Suitable for**



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.

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Ingredients

Sugar, Salt, Dextrose, Maize Starch, Tomato Powder, Ground Paprika, Chilli Powder, Flavour (Hydrolyzed Vegetable Protein (SOYA, Maize, Colour (E150d), Salt, Maltodextrin, Flavour Enhancer (E621))), Garlic Powder, Dried Minced Red Pepper, Modified Maize Starch, Onion Powder, Flavour Enhancer (E621), Ground Coriander, Ground Cumin, Dried Rubbed Parsley, Natural Colour (Beetroot Extract), Paprika Extract, Dried Oregano, Thickener (Guar Gum), Crushed Chillies, Smoke Flavour, Anti Caking Agent (Silicon Dioxide), Colour (Carmine), Natural Flavouring (Capsicum Extract, Rapeseed Oil).

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) 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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