

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: MA073

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: Batter mix used to coat fish, poultry or vegetables

1.7 Colour/Appearance: Prior to further process, an off-white free flowing powder

1.8 Texture: Powder

1.9 Flavour: No overpowering flavours

10.0 Product Attributes

Acceptable Levels

Performance / Organoleptic

Acceptable

Cooks to a nice golden crisp batter coating.

Control standard

2.0 Product Ingredients

2.1 The following gives the UK Ingredient declaration for inclusion in customers finished product "Ingredient Listing":

Ingredients: **WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Rice Flour, Maize Flour, Maize Starch, Salt, Raising Agents (E341(i), E500(ii)).

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

 May Contain: Soya, Mustard

3.0 NUTRITIONAL INFORMATION

Typical Values	Per 100g as sold	Per 100ml portion uncooked batter*
Energy kJ	1448	685
Energy Kcals	341	161
Fat (g)	1.1	0.5
Of which saturates (g)	0.2	0.1
Carbohydrate (g)	76	36
Of which sugar (g)	0.3	0.1
Protein (g)	6.7	3.1
Salt (g)	2.3	1.1

*Approx 341 x 100ml portions per 16kg bag

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	No	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	No	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	No	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	No	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.

4.1 SUPPLEMENTARY DATA

	CONTAINS:
Animal products (other than those listed above) and products thereof	No
Maize and products thereof	Yes
Colours – non natural	No
Colours – natural	No
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:	
MA073	16kg	Total (sealed)	12 Months from Date of Manufacture. Clearly marked with "Best Before" date.
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

Mixing Instructions:

1. Add COLD water and whisk until smooth. The batter should have the consistency of single cream.
2. If using an electric mixer, whisk for a maximum of 90 seconds.
3. Leave for a minimum of 15 minutes in a cool place.
4. You can check the consistency of your batter using a Middleton's Flow Cup.
5. For ideal results fry at 180°C/356°F.
6. Cook until crisp and golden.
7. For a free Middleton's Flow Cup, telephone 01902 608122.

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



Ingredients

**BLEND 30
Batter Mix**
Ingredients

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Rice Flour, Maize Flour, Maize Starch, Salt, Raising Agents (E341(i), E500(ii)).

For Allergens see ingredients in "bold" and UPPERCASE

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Nutritional Information

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*approx 341 x 100ml portions per 16kg bag.

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Mixing Instructions

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Batter Mix**
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Store in a Cool Dry Place

Store off the ground, away from direct sunlight and strong odours.

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:	Kings Heritage Blend 30 Batter Mix
1.2	Product Code:	MA073
1.3	Description:	Batter mix used to coat fish, poultry or vegetables
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. 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				
8.1	Packaging Pack Size:	1 x 16kg		
PRIMARY PACKAGING:				
P181 Printed Sack				Weights:
				<i>*Info to follow*</i>
SECONDARY PACKAGING:				
N/a				Weights:
				N/a
8.2	Sealing:	Heat		
8.3	Dimensions of Unit: (Length x Width x Height)	PRIMARY PACKAGING:	SECONDARY PACKAGING:	
		<i>*Info to follow*</i>	N/a	
8.4	Pallet Configuration:	Units per outer case:	1 x 16kg	Layers per pallet:
		Cases/sacks per layer:	6	10 + 2 on top
			Total cases/sacks per pallet:	62
8.5	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 2021 DAY CODE 20007 BATCH CODE 1 PACKING LINE 15 Day Code '20' Indicates the Year of Manufacture E.g. 2020 '007' Indicates the day of the year E.g. 7 January 2020. Batch Code '1' E.g. The first batch of product produced that day on Packing Line '15'		
8.6	Barcoding:	INNER BARCODE:	OUTER BARCODE:	
		5028081011727	N/a	



PRODUCT NAME: Kings Heritage Blend 30 Batter Mix

Finished Product Code: MA073

R & D Project Code: M102 V2

Pack Size: 16kg

Date: January 2021

Version: 3

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



PRODUCT NAME: Kings Heritage Blend 30 Batter Mix

Finished Product Code: MA073

R & D Project Code: M102 V2

Pack Size: 16kg

Date: January 2021

Version: 3

Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
1.0	20.08.2020	New Specification	AB	MB
2.0	08.09.2020	Recipe number updated to: M098 V3 RSPO certification number added, section 4.0	AB	MB
3.0	05.01.2021	Recipe number updated to: M102 V2 EORI Code Added	AB	MB

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: 5th January 2021

COMPANY:
NAME:
SIGNATURE:

ADDRESS:
POSITION:
DATE: