



PRODUCT NAME: Gluten Free White Bread & Pizza Base Mix

Finished Product Code: U003A

R & D Project Code: U003AT/BT V1

Pack Size: 4 x 3kg

Date: March 2022

Version: 12



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: U003A

1.2 Erudus Code: b53a00d5aeb42e6b77c8175c56309c9

1.3 Customer Code: *(Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: *(Where applicable)*

1.6 Coeliac Licence Number: GB-163-003

1.7 Product Description: Gluten Free White Bread & Pizza Mix

1.8 Colour/Appearance: A soft, dry pale cream crumb.

1.9 Texture: Powder

10.0 Flavour: Bland

11.0 Product Attributes

Acceptable Levels

Performance / Organoleptic
Makes crusty gluten free white
bread with a soft light crumb or pizza base.

Acceptable
Control standard



2.0 Product Ingredients

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

Ingredients: Rice Flour, Tapioca Starch, Cornflour, Fibre (Psyllium Husk), Sugar, Buckwheat Flour, Emulsifier (E491), Thickener (Xanthan Gum), Salt, Dried Yeast, Stabiliser (Hydroxypropyl Methylcellulose).

Allergy Advice

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

3.0 NUTRITIONAL INFORMATION

Typical Values	VALUE (100g as sold)
Energy kJ	1416
Energy kcal	333
Fat (g)	0.6
Of which saturates (g)	0.1
Carbohydrate (g)	78
Of which sugar (g)	4.7
Protein (g)	4.5
Salt (g)	1.6

Approx: 30 x 100g portions per 3kg tub



4.0 ALLERGEN INFORMATION

Used on Site (Yes/No)	Used on Line (Yes/No)	Present in Product (Yes/No)		Recipe Contains (Yes/No)
No	No	No	Cereals containing Gluten (Wheat, Rye, Barley, Spelt, Oats, Kamut or their hybrid strains) and products thereof	No
No	No	No	Wheat and products thereof	No
No	No	No	Rye and products thereof	No
No	No	No	Barley and products thereof	No
No	No	No	Spelt and products thereof	No
Yes	Yes	No	Oats and products thereof (Gluten free)	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
No	No	No	Eggs and products thereof	No
No	No	No	Fish and products thereof	No
No	No	No	Peanuts and products thereof	No
No	No	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	No	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.

This product complies with Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council.

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
Coeliacs	Yes
<p>* Foods containing 20 ppm or less gluten Foods that contain 20 ppm or less will be able to be labelled 'gluten-free'. This labelling term may apply to naturally gluten-free products, products which contain gluten-free (Codex) wheat starch and pure, uncontaminated oat products which contain no more than 20 ppm gluten.</p>	



5. STORAGE CONDITIONS AND SHELF LIFE

5.1 UNOPENED

Pack Code:	Pack Size:	Shelf Life:	
U003A	4 x 3kg	Total (sealed)	24 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

Yield:

Gluten Free White Bread and Pizza Mix	1kg
Water (tepid)	821g (ml)
Vegetable Oil	107g
Total	1.928kg

1. Add the dry mix to a mixing bowl.
2. In a separate container mix the water with the oil.
3. Add the liquids to the dry mix on a slow speed for 3 minutes using a dough hook attachment.
4. Scrape down and mix for a further 3 minutes on medium speed.
5. Remove the dough from the bowl and knead into a large ball.
6. The dough will appear sticky initially but once kneaded using rice flour, will become more manageable.

WHITE BREAD

Baking times will vary depending upon the equipment and loaf size/ weight.

For Rolls: Portion @ 135g, knead and then roll into an even log about 135mm long, place onto a baking tray (a perforated fluted tray is best to hold the shape).

For Bread: Portion @ 500g knead and then roll into an even log about 140mm long, place into a small (400g) greased loaf tin. Spray/sprinkle rolls/loaves with water and cover with cling film, or cover with a clean damp cloth and leave to prove in a warm place for approximately 60 minutes, or until double in size.

Bake in a pre-heated oven at 220°C/425°F/Gas Mark 7 for 40 minutes for loaves or 30 minutes for rolls.

Alternatively, bake in a combination oven on steam/bake setting for 30 minutes at 175°C and then bake setting for 10 minutes at 190°C for loaves or steam/bake setting for 20 minutes at 175°C and then bake setting for 10 minutes at 190°C for rolls.

PIZZA

Baking times will vary depending upon equipment and pizza depth.

Scale dough at 300g and knead into a ball. Roll out until 3-4mm thickness is achieved and then cut with a 250mm cutter. Place the pizza disc onto a tray, spray with water and cover with cling film or cover with a damp cloth and prove for approximately 35 minutes. Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for approximately 10-12 minutes.



6. FOOD SAFETY DATA

6.1 MICROBIOLOGICAL (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:

- 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

GLUTEN FREE WHITE BREAD AND PIZZA MIX		U003A 3kg								
<p>INGREDIENTS: Rice Flour, Tapioca Starch, Cornflour, Fibre (Psyllium Husk), Sugar, Buckwheat Flour, Emulsifier (E491), Thickener (Xanthan Gum), Salt, Dried Yeast, Stabiliser (Hydroxypropyl Methylcellulose).</p> <p>For allergens, see ingredients above in UPPERCASE</p>										
NUTRITIONAL INFORMATION:										
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Protein (g)	4.5									
Salt (g)	1.6									
<i>Approx: 30 x 100g portions per 3kg tub</i>										
<p>Suitable for Vegetarians Suitable for Vegans</p>										
<p>Make Up Instructions: YIELD:</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td>Gluten Free White Bread and Pizza Mix</td> <td>1kg</td> </tr> <tr> <td>Water (tepid)</td> <td>821g (ml)</td> </tr> <tr> <td>Vegetable Oil</td> <td>107g</td> </tr> <tr> <td>Total</td> <td>1.928kg</td> </tr> </table>			Gluten Free White Bread and Pizza Mix	1kg	Water (tepid)	821g (ml)	Vegetable Oil	107g	Total	1.928kg
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STORE IN A COOL DRY PLACE										



5 028081007130

Middleton Food Products Ltd UK Address: 655 Willenhall Road, Willenhall, UK, WV13 3LH
 Middleton Food Products Ltd NI / EU Address: 142a Saintfield Road, Lisburn, NI, BT27 6UH

Gluten Free White Bread and Pizza Mix

U003A

4 x 3kg



5 028081007140

INGREDIENTS: Rice Flour, Tapioca Starch, Cornflour, Fibre (Psyllium Husk), Sugar, Buckwheat Flour, Emulsifier (E491), Thickener (Xanthan Gum), Salt, Dried Yeast, Stabiliser (Hydroxypropyl Methylcellulose).
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STORE IN A COOL DRY PLACE

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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:	Gluten Free White Bread and Pizza Mix
1.2	Product Code:	U003A
1.3	Description:	A versatile gluten free white bread and pizza mix
1.4	Manufacturers Name, Address & Tel No:	Middleton Food Products, Somerford Place, Willenhall, WV13 3DZ 01902 608122
1.5	BRC site no 3880044 Certificate FSM42624	Grade AA

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 powdered 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:	4 x 3kg			
PRIMARY PACKAGING:					
Y101 Yellow Tub & Lid Polypropylene Bucket and Lid with Plastic handle					Weights: 190g
SECONDARY PACKAGING:					
Y101GFBB Cardboard box Board Grade: 150g TL2 Outer Liner / 100g B Flute / 150g Test Inner Liner					Weights: 339g
8.2	Sealing:	Tamper evident closure			
8.3	Dimensions of Unit: <i>(Length x Width x Height)</i>	PRIMARY PACKAGING: Upper Diameter: 198x198mm / Lower Diameter: 167x167 Height: 199mm / Height with lid: 200mm		SECONDARY PACKAGING: 396mm (w) x 396mm (d) x 205mm (h)	
8.4	Pallet Configuration:	Units per outer case:	4 x 3kg	Layers per pallet:	6
		Cases/sacks per layer:	6	Total cases/sacks per pallet:	36
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>)			
	21007 GFU4 BBE OCT 21	Explanation of Julian Batch Coding: BEST BEFORE: OCT 2021 DAY CODE 21007 BATCH CODE 4 PACKING LINE GFU Day Code '21' Indicates the Year of Manufacture E.g. 2021 '007' Indicates the day of the year E.g. 7 January 2021. Batch Code '4' E.g. The first batch of product produced that day on Packing Line 'GFU'			
8.6	Barcoding:	INNER BARCODE: 5028081007133		OUTER BARCODE: 5028081007140	



Ingredient	Source	E No	Country of Origin	% Banding
CONTROLLED COPY				



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Date: March 2022

Version: 12



Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
6.0	October 2018	New format, removal of may contains statement	MAB	AW
7.0	31.03.2020	Shelf Life Updated (24 Months) MG 30.03.2020	AB	AW
8.0	11.11.2020	Amend 4.0 Allergen Table – (Milk and Egg not used on line)	AB	AW
9.0	17.11.2020	Amend 4.0 Allergen Table – AW	AB	AW
10.0	09.06.2021	Label amended to include EU/NI address ref: 03.12.2020	AB	AW
11.0	14.01.2022	Label review ref: Aw 21.12.2021	AB	AW
12.0	28.03.2022	Coeliac number updated: GB-163-003 ref: MAB 07.02.2022	AB	AW

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: 28th March 2022

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE: