



PRODUCT NAME: Pizza Base Mix

Finished Product Code: CM0027

R & D Project Code: 602/7

Pack Size: 4 x 3.5kg

Date: August 2022

Version: 8

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: CM0027

1.2 Erudus Code: 79d9cc42e14547258de2e2195472c5e7

1.3 Customer Code: *(Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: *(Where applicable)*

1.6 Meursing Code:

1.7 Product Description: A complete Pizza Base Mix. *Just add water*

1.8 Colour/Appearance: Off-white powder

1.9 Texture: Flour

1.10 Flavour: Flour/yeast

1.11 Product Attributes

Acceptable Levels

Performance / Organoleptic
Ideal for thin and crispy or deep pan
Pizza Bases. Just add water.

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: **WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), **SOYA** Flour, Dried Yeast, Vegetable Oil Blend (Palm & Rapeseed Oil), Dextrose, Salt, Whey Powder (**MILK**), Emulsifier (E471), Skimmed **MILK** Powder, Emulsifier (**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin and Thiamin), E472(e), E516, E300), **MILK** Protein (Whey Powder, Acid Casein).

Allergy Advice

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

May Contain: Egg

3.0 NUTRITIONAL INFORMATION

| Nutritional Information | 100g as sold | Per 50g uncooked dough portion |
|-------------------------|--------------|--------------------------------|
| Energy kj | 1617 | 484 |
| Energy kcal | 382 | 114 |
| Fat (g) | 4.5 | 1.4 |
| Of which saturates (g) | 1.4 | 0.4 |
| Carbohydrate (g) | 73 | 22 |
| Of which sugar (g) | 2.7 | 0.8 |
| Fibre (g) | 3.8 | 1.1 |
| Protein (g) | 12.3 | 3.7 |
| Salt (g) | 1.2 | 0.4 |

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 | Yes | No | Eggs and products thereof | No |
| No | No | No | Fish and products thereof | No |
| No | No | No | Peanuts and products thereof | No |
| Yes | Yes | Yes | Soybeans and products thereof | Yes |
| Yes | Yes | Yes | Milk and Milk products thereof (including Lactose) | Yes |
| 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 | No |
| Colours – non natural | No |
| Colours – natural | No |
| Flavours – non natural | No |
| Flavours – natural | No |
| GM Materials | No |
| | SUITABLE FOR: |
| Vegetarians | Yes |
| Vegans | No |

5. STORAGE CONDITIONS AND SHELF LIFE

5.1 UNOPENED

| Pack Code: | Pack Size: | Shelf Life: | |
|--|------------|-----------------------|--|
| CM0027 | 4 x 3.5kg | Total (sealed) | 9 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 Guide

| Dry Mix | Water | 50g Dough Portions |
|---------|---------------|--------------------|
| 1kg | 670-690ml | 33 |
| 3.5kg | 2.34-2.41ltrs | 117 |

Mixing Instructions

- Place the weighed out mix into a bowl.
- Select the dough hook mixing attachment.
- Blend in the correct amount of cold water.
- Using a dough hook, mix on slow speed for 1 minute.
- Continue to mix for a further 6 minutes on medium speed, ensuring dough is kneaded and thoroughly stretched during mixing.
- Allow to stand for 10 minutes before scaling.
- Cut and shape as required.
- Add the topping, then bake in a pre-heated oven at 220°C/425°F/Gas Mark 7 for approximately 10-15 minutes. For fan assisted ovens cook at 200°C/400°F/Gas Mark 6.

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

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

MIXING INSTRUCTIONS

PIZZA BASE MIX

Yield Guide

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7. Cut and shape as required.
8. Add the topping, then bake in a pre-heated oven at 220°C/425°F/Gas Mark 7 for approximately 10-15 minutes. For fan assisted ovens cook at 200°C/400°F/Gas Mark 6.

Storage Instructions

Store in a cool dry place.

Best Before End -See back of pack

www.middletonfoods.com

INGREDIENTS

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), **SOYA** Flour, Dried Yeast, Vegetable Oil Blend (Palm & Rapeseed Oil), Dextrose, Salt, Whey Powder (**MILK**), Emulsifier (E471), Skimmed **MILK** Powder, Emulsifier (**WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, and Thiamin), E472(e), E516, E300), **MILK** Protein (Whey Powder, Acid Casein).

For Allergens see ingredients in "Bold" and UPPER CASE

| Nutritional Information | 100g as sold | Per 50g uncooked dough portion |
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| Energy (kJ) | 1617 | 484 |
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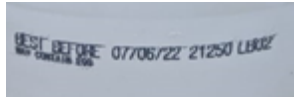
PRINT THIS WAY UP

Insert barcode
5028081003579

3.5kg e



BBE AND *MAY CONTAIN
 *Currently validating processes, until authorized MG/AB the May Contain information must be shown with BBE as example above



BOX PRINT



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: | Pizza Base Mix |
| 1.2 | Product Code: | CM0027 |
| 1.3 | Description: | A complete Pizza Base Mix. Just add water |
| 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 |

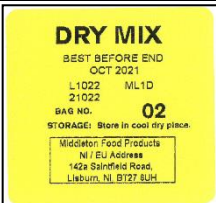
| 3. HAZARD IDENTIFICATION | | |
|---|--|--|
| <p>Contains substances, which may cause contact sterilisation, allergic or irritant response. It may also cause irritation of the respiratory tract, eg: rhinitis. Prolonged skin contact may cause dermatitis and/or minor irritation. The product is combustible and when handling fine 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 3.5kg | | | |
| PRIMARY PACKAGING: | | | | | |
| P713 FULLY PRINTED BAG (1ply) | | | | Weights: | |
| Material: 1 Ply 110gsm Fully Bleached Machine Finished + 25PE | | | | 36g (Approx) | |
| SECONDARY PACKAGING: | | | | | |
| P702 BOX | | | | Weights: | |
| Middleton Catering Generic Box | | | | 279g | |
| Board Grade: 180g White Test Outer Liner/140g B Flute/180g Test Inner Liner | | | | | |
| 8.2 | Sealing: | Heat | | | |
| 8.3 | Dimensions of Unit: | PRIMARY PACKAGING: | | SECONDARY PACKAGING: | |
| | (Length x Width x Height) | W152mm x L400mm x G100mm | | 333mm x 242mm x 280mm | |
| 8.4 | Pallet Configuration: | Units per outer case: | 4 x 3.5kg | Layers per pallet: | 5 |
| | | Cases/sacks per layer: | 14 | Total cases/sacks per pallet: | 70 |
| 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 (please see below) | | | |
| |  | Explanation of Julian Batch Coding: BEST BEFORE: OCT 2021 DAY CODE 21022 BATCH CODE 1 PACKING LINE D Day Code '21' Indicates the Year of Manufacture E.g. 2021 '022' Indicates the day of the year E.g. 22 January 2021. Batch Code '1' E.g. The first batch of product produced that day on Packing Line 'D' | | | |
| 8.6 | Barcoding: | INNER BARCODE: | | OUTER BARCODE: | |
| | | 5028081003579 | | 5028081003173 | |



PRODUCT NAME: Pizza Base Mix

Finished Product Code: CM0027

R & D Project Code: 602/7

Pack Size: 4 x 3.5kg

Date: August 2022

Version: 8

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

| Specification Version Number | Date | Reason for Amend | Amended by (for Admin) | Authorised by (for Technical) |
|------------------------------|------------|---|------------------------|-------------------------------|
| 5.0 | 21.05.2019 | New Format | AB | AW |
| 6.0 | 20.11.2019 | <ul style="list-style-type: none"> • No may contain. (May Contain information printed with BBE on reverse of bag until validation confirmed by MG) • Primary Packaging Update (1 ply) | AB | AW |
| 7.0 | 29.09.2021 | New bag P713 (Forum Packaging) QC 09.09.2021 | AB | AW |
| 8.0 | 26.08.2022 | P702 box info added ref: EU/NI update | AB | MAB |
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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: 26th August 2022

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE: