



PRODUCT NAME: Shortcrust Pastry Mix

Finished Product Code: CM0004

R & D Project Code: 368/2

Pack Size: 4 x 3.5kg

Date: August 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: CM0004

1.2 Erudus Code: d8b4b22ebacb4377a3f4572e4750c962

1.3 Customer Code: *(Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: *(Where applicable)*

1.6 Meursing Code: 7015

1.7 Product Description: A rich shortcrust pastry pre-mix, suitable for savoury & sweet pies, tarts and flans

1.8 Colour/Appearance: Prior to further processing, a pale cream fine free flowing crumb

1.9 Texture: Crumb

1.10 Flavour: Bland

1.11 Product Attributes

Acceptable Levels

Performance / Organoleptic
Can be used for sweet and savoury products.

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), Maize Starch, Vegetable Oil Blend (Palm & Rapeseed Oil), Powdered Vegetable Fat (Palm Oil, Glucose Syrup, **MILK** Protein), 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: Egg, Soya

3.0 NUTRITIONAL INFORMATION

Nutritional Information	Per 100g as sold	Per 57g portion as consumed
Energy kJ	2051	889
Energy kcal	488	214
Fat (g)	26.5	11.6
Of which saturates (g)	11.0	4.8
Carbohydrate (g)	61	27
Of which sugar (g)	0.5	0.2
Fibre (g)	1.5	0.7
Protein (g)	3.9	1.7
Salt (g)	1.7	0.7

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	No	Soybeans and products thereof	No
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	Yes
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:	
CM0004	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	Dough Portions 57g
1kg	300g	22
Whole Bag 3.5kg	1050g	79

Mixing Instructions:

1. Place the required weight of dry mix into a mixing bowl.
2. Select beater attachment.
3. On a slow speed blend in the water.
4. Mix for 1 minute on medium speed to form a smooth dough. DO NOT OVERMIX.
5. Roll out pastry to 1/8" thickness on a floured surface.

Baking Instructions: Bake at 204 – 216°C (400 - 420°F), Gas Mark 6.

Middleton Tip: For sweetened pastry, dissolve 2oz of sugar into 10fl oz. of water per 2lbs dry mix or dissolve 60g of sugar in 300g of water per 1kg of dry mix.

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

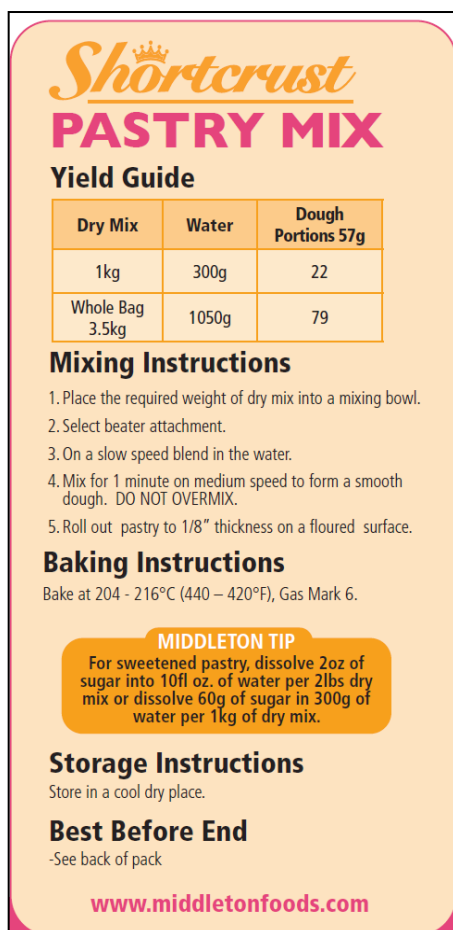
Not classified as dangerous.

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

MIXING INSTRUCTIONS



Shortcrust
PASTRY MIX

Yield Guide

Dry Mix	Water	Dough Portions 57g
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- Roll out pastry to 1/8" thickness on a floured surface.

Baking Instructions

Bake at 204 - 216°C (440 – 420°F), Gas Mark 6.

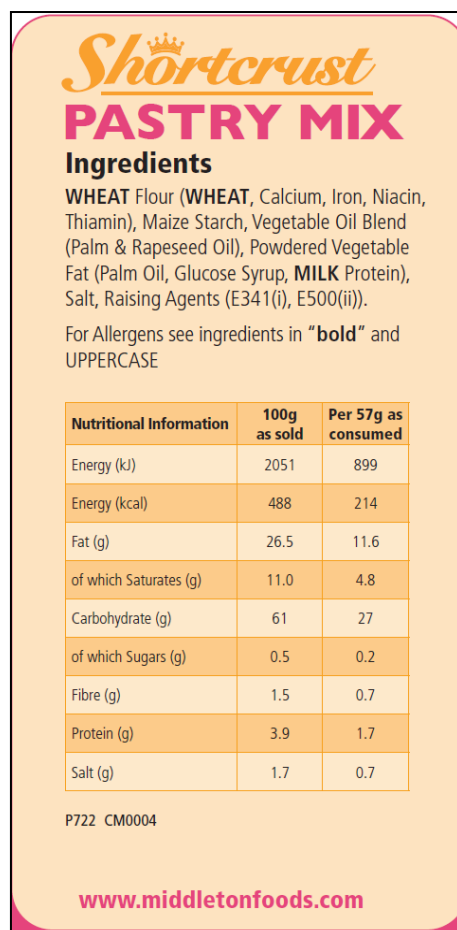
MIDDLETON TIP
For sweetened pastry, dissolve 2oz of sugar into 10fl oz. of water per 2lbs dry mix or dissolve 60g of sugar in 300g of water per 1kg of dry mix.

Storage Instructions
Store in a cool dry place.

Best Before End
-See back of pack

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INGREDIENTS



Shortcrust
PASTRY MIX

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Maize Starch, Vegetable Oil Blend (Palm & Rapeseed Oil), Powdered Vegetable Fat (Palm Oil, Glucose Syrup, **MILK** Protein), Salt, Raising Agents (E341(i), E500(ii)).

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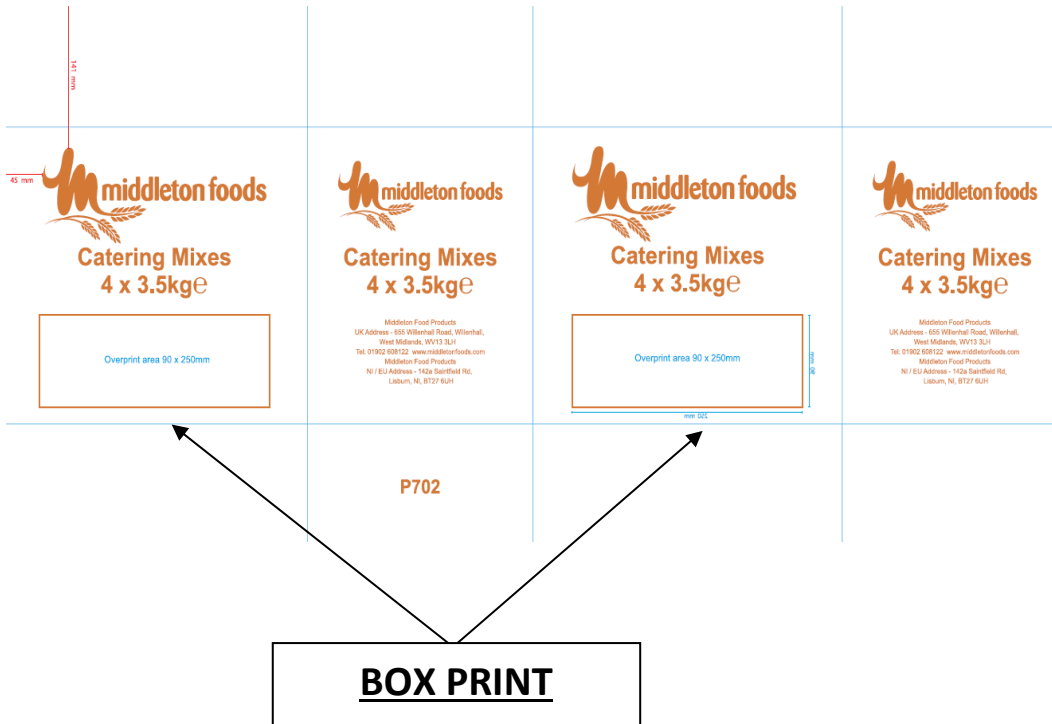
P722 CM0004

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

BEST BEFORE
15-01-2025 21:05 02 LF
MAY CONTAIN EGG SOYA



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:	Shortcrust Pastry Mix
1.2	Product Code:	CM0004
1.3	Description:	A rich shortcrust pastry pre-mix, suitable for savoury & sweet pies, tarts and flans.
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>		

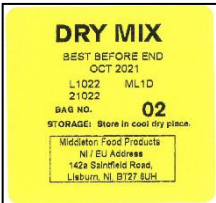
4. FIRST AID MEASURES		
4.1	Inhalation:	Remove from exposure and into the fresh air. If symptoms of irritation or sensitisation occur (shortness of breath, wheezing or laboured coughing) seek medical attention.
4.2	Ingestion:	Not applicable.
4.3	Skin Contact:	Wash off with soapy water. If skin irritation 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.
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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:					
P722 FULLY PRINTED MIDDLETON SHORTCRUST PASTRY BAG PAPER/POLY LAMINATE PLAIN AND PRINTED BAG, 110GSM MF WHITE PAPER + 25GSM LDPE COATING					Weights: 33g (Approx)
SECONDARY PACKAGING:					
P702 BOX Middleton Catering Generic Box Board Grade: 180g White Test Outer Liner/140g B Flute/180g Test Inner Liner					Weights: 279g
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:	
		5028081002374		5028081002893	



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R & D Project Code: 368/2

Pack Size: 4 x 3.5kg

Date: August 2022

Version: 12

Ingredient	Source	E No	Country of Origin	% Banding
<h1>CONTROLLED COPY</h1>				

