



PRODUCT NAME: Gluten Free Batter Mix

Finished Product Code: MA051A

R & D Project Code: GF18007MG V12

Pack Size: 2 x 2.5kg

Date: March 2022

Version: 9



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: MA051A

1.2 Erudus Code: 8b16c7ec408e492d9429a9c833886c0a

1.3 Customer Code: *(Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: *(Where applicable)*

1.6 Coeliac Licence Number: GB-163-002

1.7 Product Description: Gluten free batter mix

1.8 Colour/Appearance: Pale, off white

1.9 Texture: Fine, free flowing flour, typical flour odour, no musty or rancid notes

10.0 Flavour: Bland

11.0 Product Attributes

Acceptable Levels

Performance / Organoleptic
Makes a crispy, golden gluten free
batter for coating fish or chicken

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, Potato Starch, Maize Flour, Raising Agents (E341(i), E500(ii), Gram Flour, Salt, Maize Starch, Thickener (Xanthan Gum).

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	Per 100g as sold	Per 100ml uncooked batter portion*
Energy kJ	1412	642
Energy Kcals	332	151
Fat (g)	0.8	0.3
Of which saturates (g)	0.2	0.1
Carbohydrate (g)	76	35
Of which sugar (g)	0.3	0.1
Protein (g)	5.3	2.4
Salt (g)	2.6	1.2
*Serving size 100ml, 55 servings per pack		



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	No	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, Our Ingredients Supplier Certificate number CU RSPOCC-849722 Supply chain model – mass balance.

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:	
MA051A	2 x 2.5kg	Total (sealed)	15 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. Blend 500g dry mix with 600ml of COLD water until it is a smooth and creamy consistency.
2. This should give a thin batter. You can check the consistency of your batter using a Middleton's Flow Cup.
3. For ideal results, fry at 190°C/375°F.
4. Cook until crisp and golden.
5. For a free Middleton's Flow Cup, telephone 01902 608122.

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

Front Label





Back Label



GLUTEN FREE 

Fish Batter Mix

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3. For ideal results fry at 190°C/375°F
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5. For a free Middleton's Flow Cup, telephone 01902 608122

Storage Instructions
Store in a cool dry place away from direct sunlight and strong odours.

Best Before: see side of tub.

 Coeliac UK registered product GB-163-002

www.middletonfoods.com

Middleton Food Products - UK Address
655 Willenhall Road, Willenhall, West Midlands, WV13 3LH
Tel: 01902 608122 www.middletonfoods.com

Middleton Food Products - NI / EU Address
142a Saintfield Rd, Lisburn, NI, BT27 6UH

Ingredients
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*Serving size 100ml, 55 servings per pack.

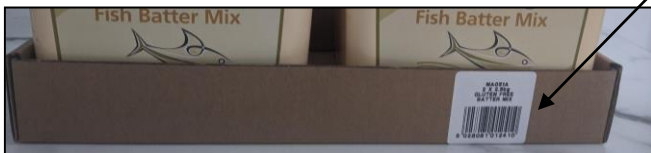
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The information contained throughout the document was correct at the time of publishing

MSDS – Material Safety Data Sheet

Section 2

1. PRODUCT AND COMPANY IDENTIFICATION		
1.1	Product Name:	Gluten Free Batter Mix
1.2	Product Code:	MA051A
1.3	Description:	Gluten free batter mix for coating fish or chicken
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 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:	2 x 2.5kg			
PRIMARY PACKAGING:					
1 x Y133 CREAM TUBS (Y133L LIDS) Material/Grade: Food grade Polypropylene Co-polymer, tamper evident				Weights: Container 110g (+/-6g) Lid 20g (+/- 2g) Total 130g (+/- 8g)	
SECONDARY PACKAGING:					
1 X Y135 CARDBOARD TRAY Board Grade: Kraft Outer Liner/Enhanced Single Wall B Flute/150g Test Inner Liner				Weights: 80g	
8.2	Sealing:	Tamper evident closure			
8.3	Dimensions of Unit:	PRIMARY PACKAGING:		SECONDARY PACKAGING:	
	(Length x Width x Height)	181mm wide x 181mm deep x 173.18 - 175.68mm		345mm x 163mm x 50mm	
8.4	Pallet Configuration:	Units per outer case:	2 x 2.5kg	Layers per pallet:	6 + 10 cases
		Cases/sacks per layer:	15	Total cases/sacks per pallet:	100
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:		OUTER BARCODE:	
		5028081008369		5028081012410	



Ingredient	Source	E No	Country of Origin	% Banding
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