



PRODUCT NAME: Beef Flavour Bouillon

Finished Product Code: W516

R & D Project Code: G01702-2

Pack Size: 4 x 3kg

Date: January 2022

Version: 4



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: W516

1.2 Erudus Code: e9f9724584454fee9c9a7344cd3853d0

1.3 Customer Code: *(Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: *(Where applicable)*

1.6 Product Description: Beef Flavour Bouillon

1.7 Colour/Appearance: Light brown powder

1.8 Texture: Powder

1.9 Flavour: Beef flavour bouillon

10.0 Product Attributes

Acceptable Levels

Performance / Organoleptic
Beef flavour bouillon to add to
boiling 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: Salt, Maltodextrin, Potato Starch, Flavour Enhancer (E621), Flavourings, Palm Oil, Yeast Extract, Flavour Enhancer (E635), Ground Turmeric, Ground Ginger, Rapeseed Oil, Burnt Sugar Powder, Anti Caking Agent (Silicon Dioxide).

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

Per 100g	Value (100g as sold)
Energy kJ	641
Energy Kcals	154
Fat (g)	2.4
Of which saturates (g)	1.4
Carbohydrate (g)	25
Of which sugar (g)	0.0
Protein (g)	8.4
Salt (g)	61.4

Approx: 30 x 100g portions as sold per 3kg



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	Yes	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	Yes	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	Yes	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 RSPO SCC-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	No
Colours – non natural	No
Colours – natural	Yes
Flavours – non natural	Yes
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:	
W516	4 x 3kg	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

Make Up Instructions

Mix 10gm Bouillon per 1 litre of boiling water.

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:

BEEF FLAVOUR BOUILLON

W516 3kg

Ingredients: Salt, Maltodextrin, Potato Starch, Flavour Enhancer (E621), Flavourings, Palm Oil, Yeast Extract, Flavour Enhancer (E635), Ground Turmeric, Ground Ginger, Rapeseed Oil, Burnt Sugar Powder, Anti Caking Agent (Silicon Dioxide).

For allergens, see ingredients above in UPPERCASE

NUTRITIONAL INFORMATION:

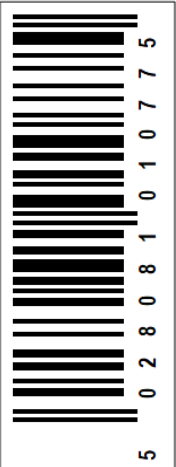
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Energy kJ	641
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Salt (g)	61.4

Approx: 30 x 100g portions as sold per 3kg

Make up instructions: Mix 10g Bouillon per 1 litre of boiling water

STORE IN A COOL DRY PLACE

Middleton Food Products Ltd
 UK Address: 655 Willenhall Road, Willenhall, UK, WV13 3LH
 Tel: 01902 608122 www.middletonfoods.com
 Middleton Food Products Ltd
 NI / EU Address: 142a Saintfield Road, Lisburn, NI, BT27 6UH



5 0 2 8 0 8 1 0 1 0 7 7 5



Box Label:



5 028081 010782

BEEF FLAVOUR BOUILLON

4 x 3kg

W516

Storage: Store in a cool dry place

Middleton Food Products Ltd
UK Address: 655 Willenhall Road, Willenhall, UK, WV13 3LH
Tel: 01902 608122 www.middletonfoods.com
Middleton Food Products Ltd
NI / EU Address: 142a Saintfield Road, Lisburn, NI, BT27 6UH

Pack Shot:





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:	Beef Flavour Bouillon
1.2	Product Code:	W516
1.3	Description:	Beef Flavour Bouillon
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:	4 x 3kg			
PRIMARY PACKAGING:					
Y100B BLACK TUB / Y100L LID				Weights:	
Food grade polypropylene co polymer tub 4.3l				110g (+/- 6g) (container)	
				27g (+/- 2g) (Lid)	
SECONDARY PACKAGING:					
Y118 BOX				Weights:	
Corrugated Case, Board Grade: 200g Kraft Outer Liner / 100g BC Flute / 200g Test Inner Liner				0.796kg	
8.2	Sealing:	Tamper evident closure			
8.3	Dimensions of Unit:	PRIMARY PACKAGING:		SECONDARY PACKAGING:	
	(Length x Width x Height)	181mm x 172mm		385mm x 385mm x 185mm	
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:		OUTER BARCODE:	
		5028081010775		5028081010782	



Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
1.0	06.08.2019	New Specification	AB	AH
2.0	05.09.2019	Pack Shot Added	AB	MAB
3.0	08.06.2021	Stock code amend Y100 (Y100B & Y100L) EU/NI address updated ref: 03.12.2020	AB	AW
4.0	05.01.2022	Y118 Box added to Secondary Packaging/Remove Y101GFBB Box. AH	AB	AH

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 2022

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE: