



**PRODUCT NAME: Gluten Free Curry Sauce Mix**

**Finished Product Code: W003**

**R & D Project Code: G01051-1**

**Pack Size: 4 x 2.5kg**

**Date: May 2025**

**Version: 11**

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 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:** W003

**1.2 Erudus Code:** dee66db4d7ff4e6a9f870660d44206a0

**1.3 Customer Code:** (*Where applicable*)

**1.4 EORI code:** GB559389088000

**1.5 Commodity Code:** 21069098

**1.6 Coeliac Licence Number:** GB-163-018

**1.7 Meursing Code:** 7006

**1.8 Product Description:** A dry curry sauce mix suitable for making a pouring sauce. \*Just add water.

**1.9 Colour/Appearance:** Yellow coloured, strong spicy odour

**1.10 Texture:** Powder

**1.11 Flavour:** Flavoursome, well balanced curry sauce

### 1.12 Product Attributes

### Acceptable Levels

Performance / Organoleptic

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:** Sugar, Palm Oil, Modified Maize Starch, Salt, Maltodextrin, Rice Flour, Tomato Powder, Flavour Enhancers (E621, E635), Ground Coriander, Onion Powder, Flavouring, Ground Ginger, Ground Cumin, Ground Turmeric, Ground Paprika, Rapeseed Oil, Garlic Powder, Ground Fenugreek, Chilli Powder, Ground Cinnamon, Acidity Regulator (Citric Acid), Ground Black Pepper, Colour (Caramel Powder), Natural Flavouring.

### Allergy Advice

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

May Contain: Sulphites

## 3.0 NUTRITIONAL INFORMATION

Nutritional Information	Per 100g as sold	Per 100ml portion as consumed
Energy kJ	1789	313
Energy kcal	427	76
Fat (g)	20	3.5
Of which saturates (g)	12	2.1
Carbohydrate (g)	57	10
Of which sugars (g)	23	4
Protein (g)	5.1	0.9
Salt (g)	12.1	2.1

Approx: 144 x 100ml portions per 2.5kg tub



## 4.0 ALLERGEN INFORMATION

	Present in Formulation	Present on Line	Present on Site	Risk of Cross Contamination
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	No	No	No
Oats and products thereof (Gluten free)	No	No	Yes	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	No	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	No	No	No
Celery and products thereof	No	No	No	No
Mustard and products thereof	No	No	No	No
Sesame Seeds and products thereof	No	No	No	No
Lupin and products thereof	No	No	No	No
Sulphur Dioxide and Sulphites (E220-E228) at concentrates of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	No	Yes	Yes	Yes – may contain
<b>GM Labelling Required</b>	No			
<b>Suitable for Vegetarians</b>	Yes			
<b>Suitable for Vegans</b>	Yes			
<b>Suitable for Coeliacs</b>	Yes: Certified 20ppm or less			

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	Yes
Colours – non natural	No
Colours – natural	Yes
Flavours – non natural	Yes
Flavours – natural	Yes
GM Materials	No

## 5. STORAGE CONDITIONS AND SHELF LIFE

### 5.1 UNOPENED

Pack Code:	Pack Size:	Shelf Life:	
W003	4 x 2.5kg	<b>Total (sealed)</b>	<b>12 Months</b> from Date of Manufacture. Clearly marked with “ <b>Best Before</b> ” date.
<b>Storage Conditions:</b> Store in a cool, dry place.			

### 5.2 OPENED

<b>Shelf Life</b>	1 month from the date of opening, re seal tightly
<b>Storage Conditions:</b>	Store in clean and dry conditions (<20 °C)

### 5.3 RECOMMENDED MAKE UP INSTRUCTIONS/USE

#### Yield & Make Up Instructions:

Mix in the ratio of 630gm of Curry Sauce mix to 3 litres of cold water.

Add the powder to a small quantity of the water to make a smooth paste and mix to remove any lumps, add the rest of the water, mix thoroughly, bring to the boil stirring continuously, then simmer for two minutes.



## 6. FOOD SAFETY DATA

### 6.1 MICROBIOLOGICAL STANDARDS (TYPICAL)

Test	Standard
Salmonella spp. (Absent in 25g)	Not detected in 25g
Mould Target (cfu/g)	<100 out of spec at >100000
Yeast Target (cfu/g)	<100 out of spec at >100000
Staphylococcus Aureus (cfu/g)	<100 out of spec at >1000
Bacillus Cereus (cfu/g)	<100 out of a spec at >10000
Enterobacteriaceae (cfu/g)	<100 out of a spec at >10000
Escherichia coli (Absent in 25g)	Not Detected in 25g
Clostridium Perfringens (cfu/g)	<100 out of spec at >1000

## 7. EXPOSURE CONTROLS/PERSONAL PROTECTION

### 7.1 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.

### 7.2 VENTILATION

In accordance with LEV requirements as defined in COSHH 2002 (as amended) legislation.

### 7.3 RESPIRATORY PROTECTION

Respirators with a P3 filter.

### 7.4 EYE PROTECTION

Safety goggles as required.

### 7.5 SKIN PROTECTION

Standard protective clothing (including gloves) and appropriate skin protection if required.

## 8. PHYSICAL AND CHEMICAL PROPERTIES

### 8.1 FORM

Powder

### 8.2 COLOUR

Refer to section 1 of main document

### 8.3 ODOUR

Free from off odours, as previous standard

### 8.4 FLAMMABILITY

Product is combustible but does not constitute a particular fire hazard



## 9. STABILITY & REACTIVITY

This product is stable under normal conditions of use.		
9.1	Conditions to avoid	None
9.2	Materials to avoid	None
9.3	Hazardous decomposition products	None

## 10. TOXICOLOGICAL INFORMATION

10.1	Inhalation	Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur
10.2	Eye Irritation	Contact with eyes may cause irritation
10.3	Skin Irritation	Prolonged and/or frequent contact may cause irritation and dermatitis

## 11. ECOLOGICAL INFORMATION

The product should be disposed of responsibly
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## 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.
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## 13. TRANSPORT INFORMATION

13.1	Road	Third party haulier
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## 14. REGULATORY INFORMATION

Not classified as dangerous.
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## 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.
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## 16. PRODUCT IMAGE/LABELLING

### FRONT LABEL



### BACK LABEL

## Chippies Choice Gluten Free Curry Sauce Mix W003 2.5kg e

#### Yield and Make-Up Instructions:

Mix in the ratio of 630gm of Curry Sauce mix to 3 litres of cold water.

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For Allergens, please see ingredients in 'Bold' and UPPERCASE

May Contain: Sulphites

#### NUTRITIONAL INFORMATION:

Typical Values	Per 100g as sold	Per 100ml portion as consumed
Energy kJ	1789	313
Energy kcal	427	75
Fat (g)	20	3.5
Of which saturates (g)	12	2.1
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Of which sugars (g)	23	4
Protein (g)	5.1	0.9
Salt (g)	12.1	2.1

Approx: 144 x 100ml portions per 2.5kg tub

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



**STORE IN A COOL  
DRY PLACE**





**FRONT PACKSHOT**



**BOX LABEL**

# GLUTEN FREE Curry Sauce Mix 4 x 2.5kg

**W003**

**Storage: Store in a cool dry place.**

Middleton Food Products Ltd  
UK Address: 655 Willenhall Road, Willenhall, UK, WV13 3LH  
Tel: 01902 608122 Fax: 01902 609550

Middleton Food Products Ltd  
NI / EU Address: 142a Saintfield Road, Lisburn, NI, BT27 6UH







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 Curry Sauce Mix
1.2	Product Code:	W003
1.3	Description:	A dry curry sauce mix suitable for making a pouring sauce. *Just add water.
1.4	Manufacturers Name, Address & Tel No:	Middleton Food Products Ltd, 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		
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.		

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



<b>6.3</b>	Environmental precautions:	The method of disposal should be in accordance with current local authority regulations.
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<b>7. HANDLING AND STORAGE</b>		
<b>7.1</b>	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.
<b>7.2</b>	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 2.5kg			
	PRIMARY PACKAGING:				
Y109 4L Glaze Tub Liner  Y100B Tub & Y100L Lid 4.0L Rigid plastic polypropylene food grade container with lid.			Weights:		
			Liner: 5.8g		
			Container: 110g (+/- 6g)		
			Lid: 27g (+/- 2 g)		
	SECONDARY PACKAGING:				
Y118 Board Grade: 200g Kraft Outer Liner / 100g BC Flute / 200g Test Inner Liner			Weights:		
			796g		
8.2	Sealing:	Tamper evident closure			
8.3	Dimensions of Unit:	PRIMARY PACKAGING:		SECONDARY PACKAGING:	
	(Length x Width x Height)	Liner: 15 inch x 20 inch (380mm x 508mm)  Container & Lid: 181 X 172mm		385mm (L) x 385mm (W) x 185mm (H)	
8.4	Pallet Configuration:	Units per outer case:	4 x 2.5kg	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 (please see below)			
23003 GFU4 BBE OCT 23		<b>Explanation of Julian Batch Coding:</b> BEST BEFORE: OCT 2023 DAY CODE 23003 BATCH CODE 4 PACKING LINE GFU Day Code '23' Indicates the Year of Manufacture E.g. 2023 '003' Indicates the day of the year E.g. 3 January 2023. Batch Code '4' E.g. The first batch of product produced that day on Packing Line 'GFU'			
8.6	Barcoding:	INNER BARCODE: 5028081007393		OUTER BARCODE: 5028081007409	



Ingredient	Source	Is This Ingredient Heat Treated? Yes / No Details	Additive Processing Aid (E numbers )	Country of Origin	Declarable Yes /No	% Banding
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CONTROLLED COPY



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**Finished Product Code: W003**

**R & D Project Code: G01051-1**

**Pack Size: 4 x 2.5kg**

**Date: May 2025**

**Version: 11**

Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
4.0	07.11.2019	New Format	AB	AH
5.0	06.01.2021	Label updated to include NI/EU address EORI Code & Commodity Code Added Suppliers RSPO certification number added, section 4.0	AB	AW
6.0	28.01.2021	Amend to Packaging Dimensions AH	AB	A HUGHES
7.0	03.06.2021	Pallet Config Amend AH/MAB	AB	MAB
8.0	05.08.2021	Stock code amend Y100B & Y100L	AB	MAB
9.0	03.07.2023	Updated label as per general label review AW 28.06.2023	AB	AW
10.0	03.09.2024	Recipe updated ref: X131 replaced with X254 – no longer contains celery. (NLF 5577)	AB	AW
11.0	01.05.2025	Pallet configuration amended ref: AH 30.05.2025	AB	MAB

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: 1<sup>st</sup> May 2025**

**COMPANY:**

**ADDRESS:**

**NAME:**

**POSITION:**

**SIGNATURE:**

**DATE:**