

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: CM0045

1.2 Erudus Code: a579800d4c244561a9d0e7235caa7094

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 light soft textured bread pre mix. Suitable for Bread Rolls & Tin Loafs *
Yeast included

1.8 Colour/Appearance: Off white, free flowing powder with visual flecks of bran

1.9 Texture: Powder

1.10 Flavour: Flour, yeast

1.11 Product Attributes

Acceptable Levels

Performance / Organoleptic

Acceptable

Before cooking: Off white, free flowing powder with visual flecks of bran.

Control Standard

After Cooking: A soft white/wholemeal bread with light soft texture.

2.0 Product Ingredients

2.1 The following gives the UK Ingredient declaration for inclusion in customers finished product "Ingredient Listing":

Ingredients: Wholemeal **WHEAT** Flour (46%), **WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin) (46%), Dried Yeast, **SOYA** Flour, Rapeseed Oil, Salt, Dextrose, Antioxidant (Ascorbic Acid).

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

Nutritional Information	Per 100g as sold	Per 56g as consumed
Energy kj	1526	517
Energy kcal	360	122
Fat (g)	3.2	1.1
Of which saturates (g)	0.5	0.2
Carbohydrate (g)	71	24
Of which sugars (g)	1.9	0.6
Fibre (g)	6.9	2.4
Protein (g)	12.1	4.1
Salt (g)	0.8	0.3

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	Yes	Yes	Yes	Present in product
Wheat and products thereof	Yes	Yes	Yes	Present in product
Rye and products thereof	No	No	No	No
Barley and products thereof	No	No	Yes	No
Spelt and products thereof	No	No	No	No
Oats and products thereof	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	Yes	No
Fish and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	No
Soybeans and products thereof	Yes	Yes	Yes	Present in product
Milk and Milk products thereof (including Lactose)	No	No	Yes	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	Yes	No
Mustard and products thereof	No	No	Yes	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 ₂	No	No	Yes	No
GM Labelling Required	No			
Suitable for Vegetarians	Yes			
Suitable for Vegans	Yes			
Suitable for Coeliacs	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

5. STORAGE CONDITIONS AND SHELF LIFE

5.1 UNOPENED

Pack Code:	Pack Size:	Shelf Life:	
CM0045	4 x 3.5kg	Total (sealed)	6 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)

5.3 RECOMMENDED MAKE UP INSTRUCTIONS/USE

Yield Guide

Dry Mix	Water (Lukewarm)	Yield	
		Rolls (56g)	Loaves (454g)
1kg	630 – 670ml	29	3
Whole Bag 3.5kg	2.24 – 2.35 litres	103	12

Mixing Instructions

- Place dry mix into a mixing bowl and blend with the required amount of water using a dough hook on slow speed for 2 minutes.
- Mix for a further 6 minutes on medium speed.
- Rest the dough for 10 minutes covered with a clean damp tea towel.
- Scale down into loaves or rolls as required.
- Place the loaves / rolls into a tin or onto a baking tray (allow space in between as the rolls will double in size).
- Cover with a damp tea towel and put in a warm place to prove for 35 – 45 minutes until the dough doubles in size.
- Bake in a pre- heated oven: Loaves at 220°C / 450°F / Gas Mark 7 for 25 – 30 minutes, Rolls for 15 – 20 minutes.

Middleton Tip: The water yield will vary due to natural variation of the flour in the mix. Use 630ml then add more water up to 670ml until the dough is the correct texture. It should be soft and slightly wet, but not sticky.

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
10.4	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

13.1	Road	<i>Third party haulier</i>
------	------	----------------------------

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

INGREDIENTS



Bread & Roll MIX

Yield Guide

Dry Mix	Water (Lukewarm)	Yield	
		Rolls (56g)	loaves (454g)
1kg	630 - 670ml	29	3
Whole Bag 3.5kg	2.24 - 2.35 litres	103	12

Mixing Instructions

1. Place dry mix into a mixing bowl and blend with the required amount of water using a dough hook on slow speed for 2 minutes.
2. Mix for a further 6 minutes on medium speed.
3. Rest the dough for 10 minutes covered with a clean damp tea towel.
4. Scale down into loaves or rolls as required.
5. Place the loaves / rolls into a tin or onto a baking tray (allow space in between as the rolls will double in size).
6. Cover with a damp tea towel and put in a warm place to prove for 35 – 45 minutes until the dough doubles in size.
7. Bake in a pre- heated oven: Loaves at 220°C / 450°F / Gas Mark 7 for 25 – 30 minutes, Rolls for 15 – 20 minutes.


Middleton Tip: The water yield will vary due to natural variation of the flour in the mix. Use 630ml then add more water up to 670ml until the dough is the correct texture. It should be soft and slightly wet, but not sticky.

Storage Instructions

Store in a cool dry place.

Best Before End -See back of pack

www.middletonfoods.com




Ingredients

Wholemeal **WHEAT** Flour (46%), **WHEAT** Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin) (46%), Dried Yeast, **SOYA** Flour, Rapeseed Oil, Salt, Dextrose, Antioxidant (Ascorbic Acid).

For Allergens see ingredients in "**bold**" and UPPERCASE

Nutritional Information	100g as sold	Per 56g as consumed
Energy (kJ)	1526	517
Energy (kcal)	360	122
Fat (g)	3.2	1.1
of which Saturates (g)	0.5	0.2
Carbohydrate (g)	71	24
of which Sugars (g)	1.9	0.6
Fibre (g)	6.9	2.4
Protein (g)	12.1	4.1
Salt (g)	0.8	0.3

Insert barcode
5028081010003





PRODUCT NAME: 50/50 Bread Mix

Finished Product Code: CM0045

R & D Project Code: BM19010MG V2

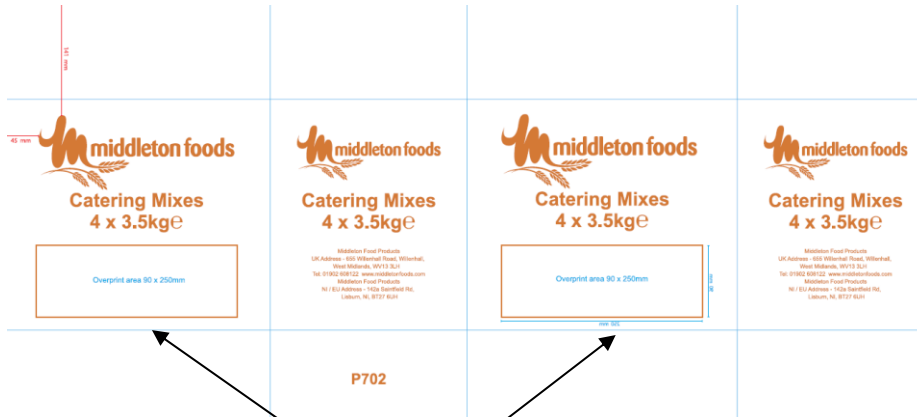
Pack Size: 4 x 3.5kg

Date: January 2024

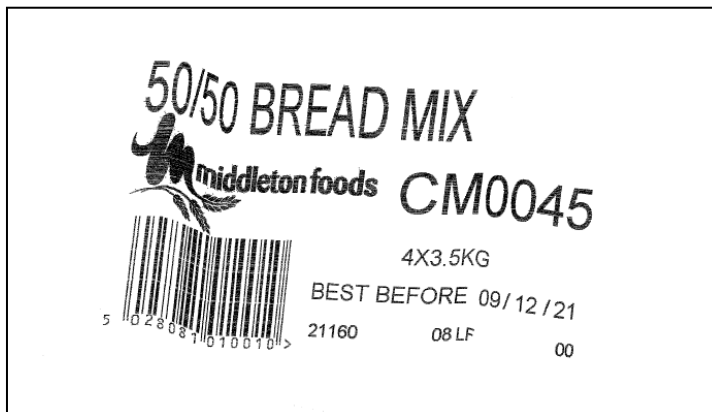
Version: 17



BBE AND *MAY CONTAIN
BEST BEFORE
11/07/24 24011 29LF



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:	50/50 Bread Mix
1.2	Product Code:	CM0045
1.3	Description:	A light soft textured bread pre mix. Suitable for Bread Rolls & Tin Loafs *Yeast included
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:					
P715 FULLY PRINTED BAG				Weights:	
1 PLY 3.5KG 110GSM FULLY BLEACHED MACHINE FINISHED + 25PE MIDDLETON 50/50 BREAD MIX PAPER SOS BAG				Approx. 36g	
SECONDARY PACKAGING:					
P702 BOX				Weights:	
Middleton Catering Generic Box Board Grade: 180g White Test Outer Liner/140g B Flute/180g Test Inner Liner				279g	
8.2	Sealing:	Heat			
8.3	Dimensions of Unit:	PRIMARY PACKAGING:		SECONDARY PACKAGING:	
	(Length x Width x Height)	152 mm Face Width, 400mm Face Length, 100mm bottom		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)			
	<div style="border: 1px solid black; padding: 5px; width: fit-content;"> <p>DRY MIX BEST BEFORE END JUNE 2024 DAY CODE 23170 L15/1 PACK NO 01 STORAGE: Store in a cool dry place.</p>  </div>	Explanation of Julian Batch Coding: BEST BEFORE: JUNE 2024 DAY CODE 23170 BATCH CODE 1 PACKING LINE 15 Day Code '23' Indicates the Year of Manufacture E.g. 2023. '170' Indicates the day of the year E.g. 19 th June 2023. Batch Code '1' E.g. The first batch of product produced that day on Packing Line '15'			
8.6	Barcoding:	INNER BARCODE:		OUTER BARCODE:	
		5028081010003		5028081010010	



PRODUCT NAME: 50/50 Bread Mix

Finished Product Code: CM0045

R & D Project Code: BM19010MG V2

Pack Size: 4 x 3.5kg

Date: January 2024

Version: 17

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

CONTROLLED COPY



PRODUCT NAME: 50/50 Bread Mix

Finished Product Code: CM0045

R & D Project Code: BM19010MG V2

Pack Size: 4 x 3.5kg

Date: January 2024

Version: 17

Specification Version Number	Date	Reason for Amend	Amended by (for Admin)	Authorised by (for Technical)
1.0	15.01.2019	Specification creation	NP	AW
2.0	27.02.2019	Updated label picture	NP	AW
3.0	13/03/2019	Palm Oil Removed: <i>Ingredient declaration updated</i> <i>Nutritional adjusted</i>	NP	AW
4.0	30/4/19	Banding updated to reflect above change to recipe	MAB	AW
5.0	1/5/19	Suitable for Vegans updated ref. MG	MAB	MG
6.0	26/6/19	Fibre added to nutritional table (MG)	MAB	MG
7.0	07/8/19	May Contains Removed: <i>Label Updated</i>	AB	AW
8.0	05/11/19	Typo: <ul style="list-style-type: none"> <i>Pack size in header</i> <i>5.4 Recommended Make Up Instructions/Use</i>	AB	MAB
9.0	20/12/19	Label updated (Nutritional table 56g) (AW)	AB	AW
10.0	06/08/20	Label updated – font increased on numerical fields AW 21.07.2020	AB	AW
11.0	10/11/20	<ul style="list-style-type: none"> Fully printed bag approved Oct 20 (P715) RSPO certification number added, section 4.0	AB	AW
12.0	30.09.2021	P715 – New bags in stock	AB	AW
13.0	06.09.2022	P702 box info added ref: EU/NI update	AB	MAB
14.0	07.07.2023	'New bag/new logo' DH – QC 03.07.2023	AB	AW
15.0	26.10.2023	Yield update AW ref: Windsor flour, use temporary labels until further notice.	AB	AW
16.0	14.11.2023	Ref: NLP 5248 / P715 removed until new bag received. Continue using Temp labels until further notice.	AB	AW
17.0	12.01.2024	New P715 Bag added – in use DH 11.01.2024	AB	AW

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: 11th January 2024

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE: