

Issue No: 3																								
Product Name: Sephra Donut Mix		Product Code: MC332																						
Pack Size: 4 x 3kg	Bar Code: N/A	Outer: N/A																						
Description of Product: A dry pre-mix suitable for producing Cake Doughnuts																								
We only use ingredients that are specified free from nuts and their derivatives and contain no genetically modified materials.																								
Ingredients: WHEAT Flour (Contains: Calcium, Iron, Niacin, Thiamin), Sugar, Palm Oil, Rapeseed Oil, SOYA Flour, Whey Powder (MILK), MILK Protein, Raising Agents (E450), (E500 (ii)), Dried Whole EGG Powder, Ground Nutmeg, Flavouring, Salt.																								
For Allergens: See ingredients in UPPER CASE																								
NUTRITIONAL VALUE																								
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Shelf Life Unopened (12) Months		Suitable for Vegetarians																						
Explanation of Julian Batch Coding i.e. BEST BEFORE: 20 DEC 2012 DAY CODE 12355 BATCH CODE 1 PACKING LINE B Day Code '12' Indicates the Year of Manufacture E.g. 2012 '355' Indicates the day of the year E.g. 20 December Batch Code '1' E.g. The first batch of product produced that day on Packing Line 'B'																								
Yield and Make-Up Instructions:																								
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Add water to mixing bowl. Add mix to mixing bowl. Mix on slow speed for 15 seconds, then 45 seconds medium speed. DO NOT OVERMIX. Rest batter for 10 minutes prior to use.																								
Visual Appearance: Prior to further processing, a pale off-white fine dry powder																								
Storage: Store in a cool dry place away from strong odours and direct sunlight.																								

INGREDIENTS WHICH MAY BE ASSOCIATED WITH HYPERSENSITIVITY IN SOME INDIVIDUALS

THIS PRODUCT CONTAINS THE FOLLOWING (✓)

Milk & or Milk Products	✓	Wheat & Derivatives	✓	Tree Nuts / Nut Derivatives	
Whey	✓	Wheat Flour	✓	Peanuts	
Casein	✓	Gluten	✓	Walnuts	
Cheese		Starch		Almonds	
Skimmed Milk Powder		Rye		Brazil Nuts	
Lactose		Barley		Hazel Nuts	
Milk Solids		Oats		Cashew Nuts	
Yoghurt		Spelt		Pecan Nuts	
Butter		Kamut		Pistachio Nuts	
Animal Products & Or by Products		Hybrid Strains		Coconut	
e.g. Beef / Pork		Soya & Derivatives	✓	Macadamia	
Eggs & Derivatives	✓	Maize & Derivatives		Queensland Nuts	
Albumen	✓	Beef / Beef Derivatives		Tomato Puree	
Egg Yolk	✓	Sesame Seeds & Oils		Celery / Celeriac	
		Shell Fish		Mustard	
Lupin		Molluscs & Crustaceans		Sulphite >10ppm	

Allergenic Ingredient Policy: Despite taking precautions, we cannot give an absolute guarantee that finished products are 100% Free from the list above. Middleton Food Products Ltd takes all reasonable precautions to ensure the quality of our mixes. All materials are purchased from approved suppliers against a detailed specification, which clearly indicates the presence or absence of various ingredients. Information regarding the presence of allergens according to EU directives 2000/13/EC, 2003/89/EC, 2007/68/EC

All packaging used is specified food safe

All Packaging materials used are tested within the overall migration limits specified in EC Directive 2002/72/EC

Primary Packaging P147

Material/Grade Paper bag – 2 ply 70GSM

Dimensions 160 x 100 x 390 mm

Weight (Per unit) 3.04 kg

Secondary Packaging: P370A plain box

Material/Grade Cardboard box reverse flute

Dimensions 351 x 231 x 245

Weight (Per unit) 12.4 kg

Units per outer case: 4

Layers per pallet: 5

Cases/sacks per layer: 14

Total cases/sacks per pallet: 70

First Aid Measures:

Contact with skin: None Hazardous

Contact with eyes: Immediately wash with copious amounts of water

Swallowing: None Hazardous

Inhalation: None Hazardous

Hazard Identification: No Specific hazards under normal use

Microbiological Standards

Salmonella: Not Detected in 25g **Mould Target** of <100 out of spec at >100000
Yeast Target of <100 out of spec at >100000 **Aureus Target** of <100 out of spec at >1000

Process Flow Chart

Goods Inwards – Q.A. check – frequency – Production – Q.C. check – frequency – each batch Metal Detection Q.C. check – frequency – each bag Packaging / Labelling - Q.C. – hourly

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:



ISSUE DATE: August 2019

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE:

PRODUCT NAME: Sephra Donut Mix

PRODUCT CODE: MC332