

## Middleton Garden Mint Glaze - Information

A delicate taste of fresh mint, combined with sweetness and acidity plus an attractive visual herb appearance.

**TFS Product Code:** 013510  
**Suppliers Product Code:** MG001  
**Information Last Updated:** 14/07/2022  
**Date Produced:** 04/11/2024



### Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	344.00
Energy (kJ)	1459.00
Protein (g)	3.60
Carb (g)	80.00
Of Which Sugars (g)	66.30
Fat (g)	1.20
Of Which Saturates (g)	0.20
Fibre (g)	0.00
Salt (g)	7.40

### Dietary Information

Key: **Suitable for**



Kosher



Vegetarian



Halal



Vegan

**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

Sugar, WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Salt, Acidity Regulator (Sodium Diacetate), Dried Rubbed Mint (3.65%), Flavour Enhancer (E621), Flavour (Hydrolysed Vegetable Protein (SOYA, Maize, Colour (E150d), Salt, Maltodextrin, Flavour Enhancer (E621))), Tomato Powder, Modified Maize Starch, Malic Acid, Paprika Extract, Anti Caking Agent (Silicon Dioxide), Natural Flavouring (Mint Oil) (0.05%).

## Handling Information

### Directions for Use

How to use Middleton Glaze: For the best results add 100g of Middleton Glaze to 1kg of your chosen raw meat or poultry (or 10% of the weight of your meat). 1. Place the meat or poultry in a large bag or bowl. 2. Add the Glaze (see above for quantity guidance) into the bag. Tumble and shake until the meat is evenly coated. 3. Leave the coated product to develop into a tasty rich sauce. 4. Garnish and display, to be cooked as required. Cook thoroughly before consumption.

### Storage Instructions

Store in a cool, dry place.

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