Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road Great Yarmouth Norfolk NR30 3PR



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#### Middleton Chinese Flavourcoat Glaze - Information

Chinese Glaze

**TFS Product Code:** 014305 Suppliers Product Code: MG002

**Information Last Updated:** 14/07/2022 **Date Produced:** 22/12/2024



# **Allergy Information**

Key: Contains















Sesame Gluten Crustaceans

Eggs

Lupin

Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts

## **Nutritional Information**

100g or 100ml Serving Unit:

345.00 Energy (kcal) 1464.00 Energy (kJ) Protein (g) 4.00 80.00 Carb (q) Of Which Sugars (g) 62.80

Fat (g) 1.20

Of Which Saturates

0.20 (g) Fibre (g) 0.00 10.40 Salt (g)









Molluscs Mustard Fish

# **Dietary Information**

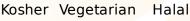
Key: Suitable for











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.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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## **Ingredients**

Sugar, WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Dextrose, Salt, Flavour (Hydrolyzed Vegetable Protein (SOYA, Maize, Colour (E150d), Salt, Maltodextrin, Flavour Enhancer (E621))), Tomato Powder, Natural Colour (Beetroot Extract), Ground Five Spice, Onion Powder, Modified Maize Starch, Flavour Enhancer (E621), Thickener (Guar Gum), Ground Star Anise, Rapeseed Oil, Garlic Powder, Colour (Caramel Powder), Paprika Extract, Colour (Carmine).

#### **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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