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



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Middleton Plain Cookie Mix - Information

A rich Chocolate Cookie Mix, suitable for adding fruit pieces, choc chips etc. *Just add water.

TFS Product Code: 022429 Suppliers Product Code: CM0010

Information Last Updated: 28/11/2022 Date Produced: 31/03/2025



Allergy Information













Eggs





Lupin Nuts













Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts







Fish

Molluscs Mustard

Nutritional Information

100g or 100ml Serving Unit:

Energy (kcal) 453.00 1901.00 Energy (kJ) Protein (g) 5.90 67.00 Carb (q) Of Which Sugars (g) 25.10

Fat (g) 17.80

Of Which Saturates

7.50 (g) Fibre (g) 1.70 1.20 Salt (g)

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.

> 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

WHEAT Flour (WHEAT, Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Whey Powder (MILK), Raising Agents (E500(ii), E450(i)), Dextrose, Maltodextrin, Dried Whole EGG Powder, Dried EGG White Powder, Flavouring, Natural Colour (Annatto Norbixin).

Handling Information

Directions for Use

Dry Mix: 1kg/Whole bag (3.5 kg) Water: 120ml/ 420ml Dough Portions: (45g): 24/87 Mixing Instructions 1. Place the weighed out mix in a mixing bowl. 2. Select the beater attachment 3. Add water to mix and blend for 1 min. on slow speed until dough is formed. Do not overmix. Blend for a further 1 min. on medium speed. 4. To portion, form the dough into a roll 2" in diameter, wrap in cling film and chill for 25 minutes in the fridge. 5. Slice into 1cm / 1/2"thick portions and place on a greased baking tray. Be careful when adding water, the dough may appear dry and crumbly but check before adding additional water. Gently squeeze dough together to form a ball. Baking Instructions Bake in a pre-heated oven at 190°C/375°F/Gas Mark 5 for 9-11 minutes for soft chewy cookies, 13-15 minutes for crispy ones. Leave on a tray to cool for 2-3 minutes before transferring them to a cooling rack.

Storage Instructions

Store in a cool dry place away from strong odours and direct sunlight.

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