

GLUTEN FREE Premium + Maple and Chilli marinade

Product Information

Description

Sweet maple flavour marinade with a chilli kick.

Suitable for those with Coeliac Disease.

Certified by Coeliac UK product GB-163-049

Brand: Middleton Catering Mixes

Description: Premium Plus Maple & Chilli marinade

Pack Size: 2kg

Storage: Store in a cool dry place.

Order Code: **V020**

(Internal Codes: Y100)



Shelf Life

Unopened (12) months.

Portion Yields

Approx 20 x 100g portions per 2kg tub

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Suitable for those with Coeliac disease
- ✓ Suitable for Vegetarians & Vegans
- ✓ Halal Suitable
- ✓ Meets 2024 Salt guidelines (when used at 6% recommended usage)

Nutritional Information

| Nutritional Information | 100g as sold |
|-------------------------|--------------|
| Energy (kJ) | 1291 |
| Energy (kcal) | 304 |
| Fat (g) | 1.4 |
| of which Saturates (g) | 0.2 |
| Carbohydrate (g) | 70 |
| of which Sugars (g) | 57 |
| Protein (g) | 2.6 |
| Salt (g) | 9.0 |

Ingredients

Sugar, Dried Minced Red Pepper, Salt, Dried Glucose Syrup, Maize Starch, Chilli Powder, Tomato Powder, Yeast Extract, Natural Flavourings, Ground Turmeric, Thickener (Xanthan Gum), Burnt Sugar Powder, Anti Caking Agent (Silicon Dioxide), Malic Acid, Paprika Extract, Rapeseed Oil.

Allergens

For allergy advice see ingredients in **“bold”** and UPPERCASE

Usage Instructions

For the best results add 60g of Middletons glaze to 1kg of your chosen meat or poultry (or 6% 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.