

Section 1

PRODUCT INFORMATION DOCUMENT

WARRANTY

The intellectual property applied in the development of this product is the sole property of Parkers Food Machinery Plus Ltd, and as such, this specification may not be disclosed to a third party without the prior written agreement from the Technical Department of Parkers Food Machinery Plus Ltd.

This product conforms to existing UK/EU regulations and codes of practice. Where stated, Parkers Food Machinery Plus Ltd will try to maintain suppliers and country of origins for the raw materials used in the formulations, however, we reserve the right to change suppliers and the source to meet the demands of quality, price and availability in order to maintain continuity of supply to our customers. This specification was correct at the time of publishing.

Product Information Documents are always available from Middleton Food Products upon request.

Should no feedback be provided to Parkers Food Machinery Plus Ltd within 5 working days, customer acceptance of this PID will be assumed.

1. PRODUCT DESCRIPTION

1.1 Product Code: MF404 - PFM03032-A

1.2 Erudus Code: *(Where applicable)*

1.3 Customer Code: *(Where applicable)*

1.4 EORI code: GB559389088000

1.5 Commodity Code: *(Where applicable)*

1.6 Meursing Code: 7015

1.7 Product Description: Tasty burger mix with onion

1.8 Colour/Appearance: Reddish / pink coloured powder with visual onion pieces

1.9 Texture: Powder

1.10 Flavour: A meaty savoury flavour with a round onion note

1.11 Product Attributes

Acceptable Levels

Performance / Organoleptic

Acceptable
Control Standard

2.0 Product Ingredients

2.1 The following gives the UK Ingredient declaration for inclusion in customers finished product "Ingredient Listing":

Ingredients: Rusk [**WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Salt], Salt, **WHEAT** Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Kibbled Onion (6%), Maize Starch, Dextrose, Onion Powder (3%), Ground White Pepper, Flavour Enhancer (E621), Flavour (Hydrolyzed Vegetable Protein (**SOYA**, Maize, Colour (E150d), Salt, Maltodextrin, Flavour Enhancer (E621)), Acidity Regulator (Sodium Ascorbate), Preservative (Sodium Metabi**SULPHITE**), Rapeseed Oil, Natural Flavouring (Salt, Sage Extract), Colour (Carmine), Nutmeg Extract.

Allergy Advice

For Allergy Advice, including cereals containing Gluten, please see ingredients in '**bold**' and UPPERCASE in the Ingredient Listing above.

May Contain: Milk, Celery, Mustard, Barley

3.0 NUTRITIONAL INFORMATION

Nutritional Information	Per 100g as sold	Per 340g pack as sold
Energy kj	1262	4291
Energy kcal	297	1011
Fat (g)	1.4	4.8
Of which saturates (g)	0.4	1.4
Carbohydrate (g)	63	214
Of which sugars (g)	5.9	20
Protein (g)	8.2	28
Salt (g)	20.3	69.1

4.0 ALLERGEN INFORMATION

	Present in Formulation	Present on Line	Present on Site	Risk of Cross Contamination
Cereals containing Gluten (Wheat, Rye, Barley, Spelt, Oats, Kamut or their hybrid strains) and products thereof	Yes	Yes	Yes	Present in product
Wheat and products thereof	Yes	Yes	Yes	Present in product
Rye and products thereof	No	No	No	No
Barley and products thereof	No	Yes	Yes	Yes – may contain
Spelt and products thereof	No	No	No	No
Oats and products thereof	No	No	Yes	No
Kamut and products thereof	No	No	No	No
Crustaceans and products thereof	No	No	No	No
Molluscs and products thereof	No	No	No	No
Eggs and products thereof	No	No	Yes	No
Fish and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	No
Soybeans and products thereof	Yes	Yes	Yes	Present in product
Milk and Milk products thereof (including Lactose)	No	Yes	Yes	Yes – may contain
Nuts (Almonds, Hazelnut, walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut) and products thereof	No	No	No	No
Celery and products thereof	No	Yes	Yes	Yes – may contain
Mustard and products thereof	No	Yes	Yes	Yes – may contain
Sesame Seeds and products thereof	No	No	No	No
Lupin and products thereof	No	No	No	No
Sulphur Dioxide and Sulphites (E220-E228) at concentrates of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	Yes	Yes	Yes	Present in product
GM Labelling Required	No			
Suitable for Vegetarians	No			
Suitable for Vegans	No			
Suitable for Coeliacs	No			

Only uses RSPO certified palm oils. Our RSPO Certificate number is NQA-RSPO-17747.

In accordance with regulation (EU) NO 1169 / 2011 Annex II; wheat-based glucose syrups, including dextrose, are exempt from allergen labelling.

This product complies with Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council.

4.1 SUPPLEMENTARY DATA

	CONTAINS:
Animal products (other than those listed above) and products thereof	No
Maize and products thereof	Yes
Colours – non natural	No
Colours – natural	Yes
Flavours – non natural	No
Flavours – natural	Yes
GM Materials	No

5. STORAGE CONDITIONS AND SHELF LIFE

5.1 UNOPENED

Pack Code:	Pack Size:	Shelf Life:
MF404	28 x 340g	Total (sealed) 12 Months from Date of Manufacture. Clearly marked with “Best Before” date.
Storage Conditions: Store in a cool, dry place.		

5.2 OPENED

Shelf Life	1 month from the date of opening, re seal tightly
Storage Conditions:	Store in clean and dry conditions (<20 °C)

5.3 RECOMMENDED MAKE UP INSTRUCTIONS/USE

Yield: Use 1 x 0.340kg seas pack per 10lbs (4.53kg) mix.

Product must be cooked thoroughly before consumption.

6. FOOD SAFETY DATA

6.1 MICROBIOLOGICAL (TYPICAL)

****PLEASE NOTE PRODUCTS ARE TESTED AT THE END OF SHELF LIFE NOT BEFORE RELEASE UNLESS AGREED AS PART OF THE CONTRACT OF SALE ** NOT A READY TO EAT PRODUCT.**

Test	Standard
Salmonella	Not detected in 25g
Mould Target	<100 out of spec at >100000 cfu/g
Yeast Target	<100 out of spec at >100000 cfu/g
Staphylococcus Aureus	<100 out of spec at >1000 cfu/g
Bacillus Cereus	<100 out of a spec at >10000 cfu/g
Enterobacteriaceae	<100 out of a spec at >10000 cfu/g
Escherichia coli	Not Detected in 25g
Clostridium Perfringens	<100 out of spec at >1000 cfu/g

7. EXPOSURE CONTROLS/PERSONAL PROTECTION

7.1 GENERAL PRECAUTIONS

Handle in accordance with good occupational hygiene and safety practices. Avoid contact with skin and eyes. Avoid contact with skin and eyes. Avoid unnecessary breathing in of dust. Reduce exposure to dust (see Section 7, Handling and storage).

Segregate dusty processes to prevent exposure of employees not involved in handling dusty ingredients.

Change work practices to minimise the generation of airborne dust, for instance:

- Improve care and attention to the prevention of spillages, especially around roll and pastry plants, sieves and mixers;
- Avoid damage to packaging to prevent leaks.
- Minimise the creation of airborne dust when folding/disposing of empty bags – eg: roll bag up from the bottom whilst tipping.
- Minimise the use of compressed air lines for cleaning. When an air jet is unavoidable, a combined air jet/vacuum device should be used.
- Use vacuum cleaners for general cleaning. When shovels have to be used for larger volumes respiratory protective equipment should be worn. Brushing should be eliminated.

7.2 VENTILATION

In accordance with LEV requirements as defined in COSHH 2002 (as amended) legislation.

7.3 RESPIRATORY PROTECTION

Respirators with a P3 filter.

7.4 EYE PROTECTION

Safety goggles as required.

7.5 SKIN PROTECTION

Standard protective clothing (including gloves) and appropriate skin protection if required.

8. PHYSICAL AND CHEMICAL PROPERTIES

8.1 FORM

Powder

8.2 COLOUR

Refer to section 1 of main document

8.3 ODOUR

Free from off odours, as previous standard

8.4 FLAMMABILITY

Product is combustible but does not constitute a particular fire hazard

9. STABILITY & REACTIVITY

This product is stable under normal conditions of use.

9.1	Conditions to avoid	None
9.2	Materials to avoid	None
9.3	Hazardous decomposition products	None

10. TOXICOLOGICAL INFORMATION

10.1	Inhalation	Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur
10.2	Eye Irritation	Contact with eyes may cause irritation
10.3	Skin Irritation	Prolonged and/or frequent contact may cause irritation and dermatitis
10.4	Ingestion	May cause adverse reaction when ingested by people who are allergic to wheat based products

11. ECOLOGICAL INFORMATION

The product should be disposed of responsibly

12. DISPOSAL CONDITIONS

Product not believed to be dangerous to the environment and so no special disposal method is required. However, the method of disposal should be in accordance with current local authority regulations.

13. TRANSPORT INFORMATION

13.1	Road	Third party haulier
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14. REGULATORY INFORMATION

Not classified as dangerous.

15. OTHER INFORMATION

Under the 2002 COSHH regulations (as amended) you are reminded that the user is under legal obligation to carry out a suitable and sufficient assessment as to the risks to health which this material may present under its actual conditions of use.

16. PRODUCT IMAGE/LABELLING

Tasty Burger Mix + Onion [contains soya, gluten, sulphites]

Use 1 x 0.340kg seas pack per 10lbs (4.53kg) mix.
Product must be cooked thoroughly before consumption.

ALLERGENS

Gluten Soya SO2

DOM:31/07/2025

REORDER Code – PFM03032

Product Code	Pack Weight	Batch	BBE
MF404	28 x 340g e	25216 21-2	07/2026

Parkers Food Machinery Unit 6 38 Oldlands Way Bognor Regis PO22 9SE
t: 0330 058 4650 e: sales@pfmplus.co.uk w: www.pfmplus.co.uk

The information contained throughout the document was correct at the time of publishing

MSDS – Material Safety Data Sheet

Section 2

1. PRODUCT AND COMPANY IDENTIFICATION		
1.1	Product Name:	Tasty Burger Mix & Onion
1.2	Product Code:	MF404
1.3	Description:	Tasty burger mix with onion
1.4	Manufacturers Name, Address & Tel No:	[REDACTED]

2. COMPOSITION/INFORMATION ON INGREDIENTS		
2.1	Contains:	See section 2 of main document

3. HAZARD IDENTIFICATION		
Contains substances, which may cause contact sterilisation, allergic or irritant response. It may also cause irritation of the respiratory tract, eg: rhinitis. Prolonged skin contact may cause dermatitis and/or minor irritation. The product is combustible and when handling fine powdered products there is a risk of dust explosions.		

4. FIRST AID MEASURES		
4.1	Inhalation:	Remove from exposure and into the fresh air. If symptoms of irritation or sensitisation occur (shortness of breath, wheezing or laboured coughing) seek medical attention.
4.2	Ingestion:	Not applicable.
4.3	Skin Contact:	Wash off with soapy water. If skin irritation develops seek medical advice.
4.4	Eye Contact:	Rinse immediately with plenty of water. If irritation persists, seek medical advice.

5. FIRE/EXPLOSION HAZARD		
If concentrations of dust form, there is a risk of explosion. Under certain conditions dust clouds can ignite.		
5.1	Suitable fire extinguishing media:	Water, Foam, Dry Chemical, Carbon Dioxide
5.2	Protection against fire:	Good housekeeping to avoid the accumulation of dust. High concentrations of dust are potentially explosive. Avoid ignition sources.

6. ACCIDENTAL RELEASE MEASURES		
6.1	Methods of cleaning/absorption:	Clean up by dustless means, for instance, by a vacuum equipped with a high efficiency filter. Avoid brushing, sweeping or air hoses. Dilute remainder with plenty of water. Never use a high pressure water jet.
6.2	Personal precautions:	See section 8. Exposure controls/personal protection
6.3	Environmental precautions:	The method of disposal should be in accordance with current local authority regulations.

7. HANDLING AND STORAGE

7.1	Handling:	Avoid dust formation and keep the working area free from accumulated dust and ignition sources. Use engineering controls to minimise dust emission. Local Exhaust Ventilation (LEV) or enclosure of processes should be used where possible.
7.2	Storage:	Store in original packaging. Keep cool and dry and ensure product is stored in accordance with Food Safety Act.

8. PACKAGING

8.1	Packaging Pack Size:	28 x 340g
PRIMARY PACKAGING:		
P235 SACHET Blue tint film, 12pet/40lldpe		Weights: 4.5 grams +/- 10%
SECONDARY PACKAGING:		
P370B Box 140g White Outer Liner/140g B Flute/140g Test Inner Liner		Weights: 228g
8.2	Sealing:	Heat
8.3	Dimensions of Unit: (Length x Width x Height)	PRIMARY PACKAGING: 328mm reel width x 240mm height bag
		SECONDARY PACKAGING: 333 x 242 x 280mm
8.4	Pallet Configuration:	Units per outer case: 28 x 340g Cases/sacks per layer: 14 Layers per pallet: 5 Total cases/sacks per pallet: 70
8.5	Labelling	Each sack is labelled with Product Name, Product Code, Product Weight (minimum Weight), Best Before Date (DD/MM/YY) and 5 digit Julian Code (please see below)
DRY MIX BEST BEFORE END JUNE 2024 DAY CODE 23170 L15/1 PACK NO 01 STORAGE: Store in a cool dry place.		Explanation of Julian Batch Coding: BEST BEFORE: JUNE 2024 DAY CODE 23170 BATCH CODE 1 PACKING LINE 15 Day Code '23' Indicates the Year of Manufacture E.g. 2023. '170' Indicates the day of the year E.g. 19 th June 2023. Batch Code '1' E.g. The first batch of product produced that day on Packing Line '15'
8.6	Barcoding:	INNER BARCODE: N/a OUTER BARCODE: N/a

Ingredient	Source	Is This Ingredient Heat Treated? Yes / No Details	Additive Processing Aid (E numbers)	Country of Origin	Declarable Yes /No	% Banding
Rusk	[WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin), Salt]		E170	WHEAT Flour - UK Calcium Carbonate - France Niacin - UK Iron - India Folic Acid - Switzerland Thiamin - China Salt - UK, The Netherlands	Yes	35-40%
Salt		No	E535	Salt - UK Sodium Ferrocyanide - CHINA	Yes No	15-20%
WHEAT Flour	(WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin)	No	E170	WHEAT Flour - UK, Calcium Carbonate – France Niacin - India/China, Iron – India Folic Acid - China/ Switzerland Thiamin - China	Yes	15-20%
Kibbled Onion		No		India	Yes	5-10%
Maize Starch		No		France, Germany, Bulgaria, Netherlands, Slovakia, Turkey, Hungary, Romania	Yes	<5%
Dextrose				Belgium, Austria, Hungary, Bulgaria, China	Yes	<5%
Onion Powder		Yes: Hot Air Dried – 4-5 hours @ 110 - 115°C (air temp 140 – 160°C)		India	Yes	<5%

Ground White Pepper		Yes: steam treatment 121 degree for 3 minutes		India, Vietnam	Yes	<5%
		Yes: Steam treatment 111'C for 180 sec				
Flavour Enhancer		No	(E621)	France	Yes	<5%
Flavour	(Hydrolyzed Vegetable Protein (SOYA, Maize, Colour (E150d), Salt, Maltodextrin, Flavour Enhancer (E621))	No	E150d E621	Hydrolyzed Vegetable Protein (SOYA, Maize, Colour (Caramel) - UK Salt - UK Maltodextrin - NETHERLANDS, FRANCE Flavour Enhancer (Monosodium Glutamate) - INDONESIA Vegetable Oil (Sunflower Oil) - Spain, UK	Yes No	<5%
Acidity Regulator	(Sodium Ascorbate)		E301	China	Yes	<5%
Preservative	(Sodium MetabiSULPHITE)	No	E223	Italy	Yes	<5%
Rapeseed Oil		No		UK, France, Ukraine (Not sourced from the Crimea region, Donetsk, Luhansk, Kherson and Zaporizhzhia), 27 EU	Yes	<5%
Natural Flavouring	(Salt, Sage Extract)	No	E551	Salt - GERMANY Sage Extract - CROATIA, UK, TURKEY, SPAIN Anti Caking Agent	Yes No	<5%
Colour	(Carmine)	No	E120	Peru	Yes	<5%

PRODUCT NAME: Tasty Burger Mix & Onion

Finished Product Code: PFM03032-A MF404

R & D Project Code: G02284-1

Pack Size: 28 x 340g

Date: September 2026

Version: 3

Nutmeg Extract		No	E170	Rusk [WHEAT Flour (WHEAT Flour, Calcium, Iron, Niacin, Folic Acid, Thiamine), Salt: UK Nutmeg Extract: India	Yes	<5%
			E503(ii) E551	Raising Agent: UK Silica Dioxide: UK	No	

PRODUCT NAME: Tasty Burger Mix & Onion

Finished Product Code: PFM03032-A MF404

R & D Project Code: G02284-1

Pack Size: 28 x 340g

Date: September 2026

Version: 3

[illegible]

No changes to be made to this specification or the product without prior notification to Parkers Food Machinery Plus

Please sign and return the slip below by way of your approval of this specification, otherwise Parkers Food Machinery Plus will assume this specification suits your requirements of both legality and quality.

NAME: MAGGIE GIBBS

POSITION: Technical Manager

SIGNATURE:



DATE: 2nd September 2026

COMPANY:

ADDRESS:

NAME:

POSITION:

SIGNATURE:

DATE: