

## Middleton Chinese Flavourcoat Glaze - Information

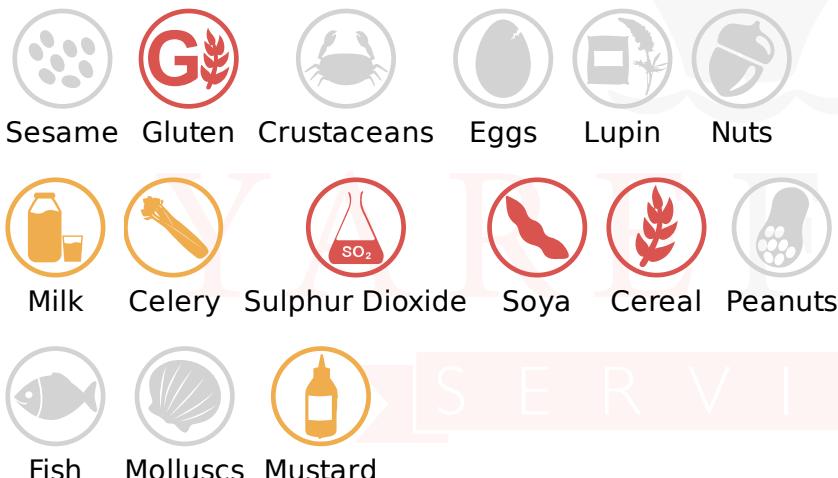
### Chinese Glaze

**Our Product Code:** 014305  
**Suppliers Product Code:** MG002  
**Information Last Updated:** 14/07/2022  
**Date Produced:** 19/01/2026



### Allergy Information

Key: Contains May Contain



### Dietary Information

Key: Suitable for



**Please Note:** This information has been supplied by manufacturers and other third parties to Yare Food Services. 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), 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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