

Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

CM0002
23 February 2026
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Middleton Scone Mix 4 x 3.5kg

Short Product Name:
Scone Mix

Product Description:
A Plain Scone Mix suitable for making Plain/Fruit Scones.

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Baking Mixes

Supplier's Product Code :
CM0002
Supplier: Middleton Foods Ltd
Middleton Business Park
655 Willenhall Road
Willenhall
West Midlands
WV13 3LH
England
P: 01902 608122

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	5028081002879
Packaging Type Description :	
Total Quantity of Inner Units in Outer Case :	4 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	333 mm
Outer Case Width :	242 mm
Outer Case Height :	280 mm
Product Gross Weight :	14.46 kg
Product Net Weight :	14.00 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	14 Cases
Quantity of Layers Per Pallet :	5 Layers
Quantity of Cases Per Pallet :	70 Cases

Pallet Height :	1.20 MTR
Pallet Gross Weight :	Not specified.

Logistical Information

Shelf Life from Time of Production :	270 Days
Guaranteed Shelf Life on Delivery :	162 Days

Minimum Order Quantity :	Not specified.
Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	279.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Waste Packaging Weight - Transport Packaging

Plastic :	0.00 g
Paper/Board :	0.00 g
Percentage Recycled Plastic :	Not specified.

Wood Total :	2,200.00 g
Is Pallet Returnable? :	Yes

Other Information

Supplier Comments :
CM0002 Scone Mix (4 x 3.5kg).

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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Additional Origin Details :
UK

Inner Pack Information

Internal GTIN :	5028081002350
Packaging Type Description :	Paper/Polyethylene
Variable Weight Consumer Item :	No
Net Drained Weight :	Not specified.

Inner Unit Length :	152 mm
Inner Unit Height :	400 mm
Inner Unit Width :	100 mm
Inner Product Weight :	3.50 kg
Inner Product Weight Units :	kg

Weight/Volume :
Not specified.

Handling Information

Directions For Use :

Yield Guide:
Dry Mix 1kg/Whole bag (3.5kg)
Water 375 - 400ml/1400ml
Dough Portions 50g 28/98

Mixing Instructions

1. Place the weighed out mixture in the mixing bowl
2. Slowly blend in the correct amount of water
3. Mix for 1 minute on slow speed
4. Mix for 1 minute on medium speed
5. Add fruit mix until evenly distributed evenly
6. Leave dough to rest on table for 10-15 minutes before rolling out
7. Roll out to approx 3/4" thick, then cut with a 2" cutter
8. Place onto a greased baking tray and brush with egg wash
9. Collect trimmings and repeat
10. Allow to rest for 15 minutes before baking

Baking Instructions

Place in a preheated oven near the top and bake at 220°C/425°F/Gas Mark 7. For fan assisted ovens bake at 200°C/400°C/Gas Mark 6 for 10-15 minutes until risen and golden brown.

Storage Instructions:

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

Dietary Information

Ingredients :

WHEAT Flour (**WHEAT** Flour, Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Vegetable Oil Blend (Palm & Rapeseed Oil), Raising Agents (Sodium Hydrogen Carbonate, Disodium Diphosphate), Leavening Agents (Calcium Dihydrogen Diphosphate, Monocalcium Phosphate), Whey Powder (**MILK**), Dextrose.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	May Contain
Fish (and products thereof) :	No
Soybeans (and products thereof) :	May Contain
Milk (and products thereof) :	Yes
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	Yes
Kamut (and products thereof) :	Yes
Gluten content <20ppm :	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	Yes
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	-
Artificial Colours :	-
Artificial Flavourings :	-
Artificial Flavour Enhancers :	-
Artificial Preservatives :	-
Artificial Sweeteners :	-

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	-
Suitable for Coeliacs :	-
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	-

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,699.00 kJ
Energy per 100 G/ML :	403.00 kcal
Fat per 100 G/ML :	9.3 g
- of which Saturates per 100 G/ML :	3.4 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	72 g
- of which Sugars per 100 G/ML :	14.2 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	2.5 g
Protein per 100 G/ML :	8.1 g
Salt per 100 G/ML :	1.7 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	44.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g
Wood :	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	-
Roundtable of Sustainable Palm Oil (RSPO) :	Yes
School Approved (The Requirement for School Food Regulation 2014) :	Yes
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : BRC	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results? : No

Is shelf life testing undertaken? : Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.