

PRODUCT INFORMATION DOCUMENT

WARRANTY

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

This product conforms to existing UK/EU statutory regulations and codes of practice. Where stated Macphie will try to maintain suppliers and country of origins for the raw materials used in the formulation, 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 Macphie upon request from quality_standards@macphie.com

Should no feedback be provided to Macphie within 5 working days, customer acceptance of this PID will be assumed.

1. PRODUCT DESCRIPTION

- 1.1 Product Description
Luxury Salted Caramel Filling, is a salted caramel flavoured filling which is spreadable, pipe-able by hand or suitable for machine injection into a range of baked goods
- 1.2 Colour/Appearance
Light brown paste conforming to previously accepted material
- 1.3 Texture
Smooth, moderately viscous type product
- 1.4 Flavour
Salted caramel flavour conforming to previously accepted material

1.5	<u>Product Attributes</u>	<u>Acceptable Levels</u>
	Performance / Organoleptic	Acceptable

2. INGREDIENT LISTING

2.1 The following gives the U.K. Ingredient Declaration for inclusion in customers finished product "Ingredient Listing":-

Ingredient	Source	E No	Country of Origin	Broadband %
Sugar	Sugar Beet		Germany, Belgium, France, Netherlands	40-60%
Glucose syrup	Maize, Wheat*		Germany, Belgium, France, Italy, Netherlands, Poland, Spain, UK	20-40%
Vegetable Oil	Rapeseed, Palm		Malaysia, Papua New Guinea, Australia, Brazil, Cameroon, Colombia, Guatemala, Honduras, Indonesia, Thailand, Ukraine, UK	10-20%
Water			Belgium, UK	<10%
Sweetened Condensed Milk	Sugar Beet, Cow's Milk		Netherlands	<10%
Butter (Milk)	Cow's Milk		Ireland, UK	<2%
Salt	Mineral		UK	<1%
Caramelised Sugar Syrup	Wheat, Sugar Cane, Sugar Beet	E150a	Denmark, Germany, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Estonia, Finland, France, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Reunion, Slovakia, Slovenia, Spain, Sweden, UK	<1%
Emulsifiers				<1%
Mono- and diglycerides of fatty acids	Palm	E471	Malaysia, Denmark, Indonesia	
Soya Lecithin	Soya Bean	E322	India, UK	
Preservative				<1%
Potassium sorbate		E202	China	
Flavouring			Netherlands	<1%
Stabiliser				<1%
Agar	Seaweed	E406	Spain	

For Allergy Advice see ingredients in **bold** in ingredient listing above.

For any products containing palm oil; please see despatch notes/invoices for RSPO palm oil sustainability status.

*In accordance with regulation (EU) No 1169/2011 Annex II; wheat based glucose syrups, including dextrose, are exempt from allergen labelling. Our supplier has confirmed <20mg/kg of gluten in the material. We do not however conduct internal gluten testing of our products.

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Energy (kJ)	1662	kJ
Energy (kcal)	397	kcal
Fat	13.1	g
of which saturates	5.4	g
Carbohydrates	69.4	g
of which sugars	59.1	g
Protein	0.5	g
Salt	1.0	g

Source: Analysis (supplier) /Calculation (McCance & Widdowson)

4. ALLERGEN INFORMATION

Used on site	Used on line		RECIPE CONTAINS:
✓	✓	Cereals containing Gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof	No
✓	✓	Wheat and products thereof	No
✓	✓	Rye and products thereof	No
✓	✓	Barley and products thereof	No
		Spelt and products thereof	No
✓	✓	Oats and products thereof	No
		Kamut and products thereof	No
		Crustaceans and products thereof	No
		Molluscs and products thereof	No
✓	✓	Eggs and products thereof	No
		Fish and products thereof	No
		Peanuts and products thereof	No
✓	✓	Soybeans and products thereof	Yes
✓	✓	Milk and milk products thereof (including lactose)	Yes
		Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) and products thereof	No
✓		Celery and products thereof	No
		Mustard and products thereof	No
		Sesame seeds and products thereof	No
		Lupin and products thereof	No
✓	✓	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No

“This product information document has been prepared in accordance with the labelling requirements of Directive 2003/89/EC and amendments thereof. The information detailed within section 4 outlines the physical presence of allergens (by addition) in accordance with Annex IIIa of the aforementioned directive alongside EU Food Information for Consumers Regulation No. 1169/2011. It should be noted that as no threshold values exist for the above listed allergens (allergens used on line), with the exception of Sulphites, an absolute guarantee of their absence cannot be given. Therefore, materials indicated as ‘used on line’ should be considered under alibi labelling on finished products.”

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4.2 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
	SUITABLE FOR:
Vegetarians	Yes
Vegans	No

Information contained within this document is based exclusively on the product as sold. Full consideration should therefore be given to product make-up/finished product standard.

5. STORAGE CONDITIONS AND SHELF LIFE

5.1 Unopened			
Product Code	Pack Size	Shelf Life	
10000298	12.5kg Bag	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
10000299	6kg Bag	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
Storage conditions- Store in cool, dry hygienic environment (<20°C)			

5.2 Opened	
Shelf Life	Until end of shelf life, provided it is stored in closed unit
Storage conditions	Store in hygienic environment (<20°C)

5.3 Freeze Thaw Stability
Freeze thaw stable in application only, not in pack.

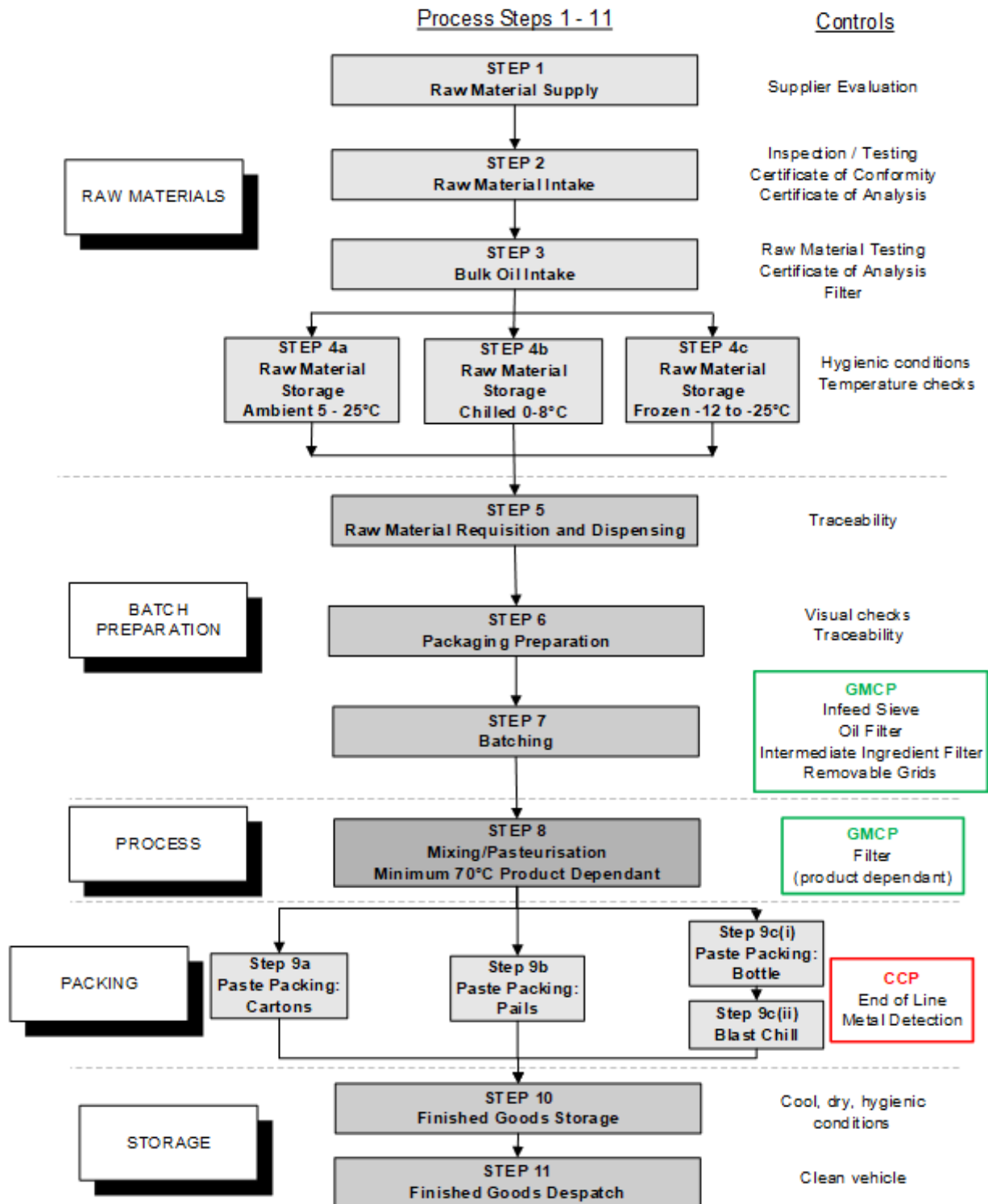
5.4 Recommended Make Up Instructions/Use
See product label and/or Technical Information Sheet. Available from customer services at customer.service@macphie.com

6. FOOD SAFETY DATA

6.1 Microbiological (typical)

Test	Standard
Total Viable Count	< 10,000 cfu/g
Enterobacteriaceae	< 10 cfu/g

7. HACCP FLOW CHART



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8. PACKAGING

8.1	Packaging		
	Pack Size:	12.5kg Pail	
		Specification	Weights (kg)
	Primary Pack	10L Red Pail- plastic handle, white standard lid with label	0.400
		Pail - Red food grade polypropylene co-polymer	
		Lid - White food grade polypropylene co-polymer	
	Secondary Pack	N/A	N/A
	Tertiary Pack	Pallet cover: polythene	0.064
		Pallet stretchwrap: polythene	0.450
		Pallet layerboard: paper	0.379
		Pallet	30
8.2	Sealing	Press on lid	
8.3	Dimensions of Unit (length x width x height)	270mm x 259mm x 240mm	
8.4	Palletisation (dimensions of pallet)		
	Pallet Configuration	16 Pails/layer x 4 layers = 64 units/pallet	
	Dimensions of Pallet	1200mm x 1000mm	
8.5	Labelling	Each carton is labelled with a Macphie label detailing product name, product code, product weight (minimum) best before date (DD/MMM/YY), and system-generated 6-digit lot/batch No. Sequential unit number is ink jetted directly onto the unit.	

8.1	Packaging		
	Pack Size:	6kg Pail	
		Specification	Weights (kg)
	Primary Pack	5L Red Pail and White Standard Lid with label	0.218
		Pail: red food grade polypropylene co-polymer	
		Lid: white food grade polypropylene co-polymer	
	Secondary Pack	N/A	N/A
	Tertiary Pack	Pallet cover: polythene	0.064
		Pallet stretchwrap: polythene	0.450
		Pallet layerboard: paper	0.397
		Pallet	30
8.2	Sealing	Press on lid	
8.3	Dimensions of Unit (length x width x height)	225mm x 190mm x 198mm	
8.4	Palletisation (dimensions of pallet)		
	Pallet Configuration	24 pails/layer x 4 layers = 96 units/pallet	
8.5	Labelling	Each pail is labelled with a Macphie label detailing product name, product code, product weight (minimum) best before date (DD/MMM/YY), and system-generated 6-digit lot/batch No. Sequential unit number is ink jetted directly onto the unit.	

MSDS

1.	PRODUCT & COMPANY IDENTIFICATION	
1.1	Product name	LUXURY SALTED CARAMEL FILLING
1.2	Product Codes	10000298, 10000299
1.3	Description	Luxury Salted Caramel Filling, is a salted caramel flavoured filling which is spreadable, pipe-able by hand or suitable for machine injection into a range of baked goods
1.4	Manufacturers Name, Address & tel no.	Macphie Ltd, Glenbervie, Stonehaven, AB39 3YG. Tel: 01569 740641

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

3.	HAZARD IDENTIFICATION	
	Contains substances, which may cause contact sensitisation, allergic or irritant response. Prolonged skin contact may cause contact dermatitis and/or minor irritation.	

4.	FIRST AID MEASURES	
4.1	Inhalation	Not applicable.
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	
5.1	Suitable fire extinguishing media	Water, Foam, Dry Chemical, Carbon Dioxide
5.2	Protection against fire	Good housekeeping to avoid the accumulation of spillages.

6.	ACCIDENTAL RELEASE MEASURES	
6.1	Methods of cleaning/absorption	Absorb spillages with a suitable material.
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	Keep the working area free from accumulated spillages.
7.2	Storage	Store in original packaging. Keep cool and dry and ensure product is stored in accordance with Food Safety Act.

8.	EXPOSURE CONTROLS/PERSONAL PROTECTION	
8.1	General Precautions	a) Handle in accordance with good occupational hygiene and safety practices. Avoid contact with skin and eyes. b) Change work practices to minimize spillages. <ul style="list-style-type: none"> • Improve care and attention to the prevention of spillages. • Avoid damage to packaging to prevent leaks.
8.2	Ventilation	In accordance with LEV requirements as defined in COSHH 2002 (as amended) legislation.
8.3	Respiratory Protection	Not required under normal conditions.
8.4	Eye Protection	Safety goggles as required.
8.5	Skin Protection	Standard protective clothing (including gloves) and appropriate skin protection if required.

9.	PHYSICAL & CHEMICAL PROPERTIES	
9.1	Form	Paste
9.2	Colour	Refer to section 1 of main document.
9.3	Odour	Free from off odours, as previous standard
9.4	Flammability	Product is not combustible

10.	STABILITY & REACTIVITY	
	This material is stable under normal conditions of use.	
10.1	Conditions to avoid	None
10.2	Materials to avoid	None
10.3	Hazardous decomposition products	None

11.	TOXICOLOGICAL INFORMATION	
11.1	Inhalation	Not applicable.
11.2	Eye Irritation	Contact with eyes may cause irritation.
11.3	Skin Irritation	Prolonged and/or frequent contact may cause irritation and dermatitis
11.4	Ingestion	Not applicable.

12.	ECOLOGICAL INFORMATION	
	The product should not be allowed to enter any watercourse.	

13.	DISPOSAL CONSIDERATIONS	
	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.	

14.	TRANSPORT INFORMATION	
14.1	UN No.	N/A
14.2	Sea	N/A
14.3	Road/Rail	N/A
14.4	Air	N/A

15.	REGULATORY INFORMATION	
	Classification not required.	

16.	OTHER INFORMTION	
	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 condition of use.	

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

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