OTT CHOCOLATE DESSERT TOPPING

PRODUCT CODE: GP300

REF: GP300/342 DATE: 24/08/12



PRODUCT INFORMATION DOCUMENT

WARRANTY

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

1. PRODUCT DESCRIPTION

1.1 Product Code GP300

1.2 Product Description

A dessert topping in convenient squeezy bottles

1.3 Colour / Appearance

Very dark brown liquid conforming to previously accepted material.

1.4 Texture

Smooth liquid

1.5 Flavour

Chocolate flavoured, sweet conforming to previously accepted material

1.6 <u>Product Attributes</u> <u>Acceptable Levels</u>

Organoleptic Acceptable

Solids (Refractive Index) 68 - 72 Brix

Hot Viscosity (hot) 13.0 ± 1.0

T04547-A-01 Revision: 01 / 05



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2. **INGREDIENT LISTING**

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

Ingredient (state source)	Country of Origin	Broadband %
Sugar	UK	30-50
Water	UK	10-30
Dextrose	Germany	10-30
Fat Reduced Cocoa Powder (7.5%)	France, UK	< 10
Whole Milk Powder	France, UK	< 5
Stabilisers (Xanthan Gum (E415)(maize), Guar Gum	Austria, India, Netherlands	< 5
(E142))		
Preservative (Potassium Sorbate (E202))	China	<5

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Kilo Joules	1185	kJ
Kilo Calories	260	kcal
Protein	2.7	g
Carbohydrate	56.5	g
of which sugar	51.8	g
Total Fats	2.5	g
of which saturates	0.7	g
Fibre	2.8	g
Sodium	0.0	g
Salt Equivalent	0.0	g

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



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4. ALLERGEN INFORMATION

Used on site	CONTAINS:	YES	NO
	GONT710.	. 20	
✓	Cereals containing Gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof		✓
✓	Crustaceans and products thereof		✓
✓	Molluscs and products thereof		✓
✓	Eggs and products thereof		✓
√	Fish and products thereof		✓
	Peanuts and products thereof		✓
✓	Soybeans and products thereof		✓
✓	Milk and milk products thereof (including lactose)	✓	
	Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) and products thereof		✓
√	Celery and products thereof		✓
✓	Mustard and products thereof		✓
	Sesame seeds and products thereof		✓
	Lupin and products thereof		✓
~	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂		√

This product information document has been prepared in accordance with the labelling requirements of Directive 2003/89/EC. The information detailed within section 4 outlines the physical presence of allergens (by addition) in accordance with Annex IIIa of the aforementioned directive. It should be noted that as no threshold values exist for the above listed allergens (allergens used on site), with the exception of Sulphites, an absolute guarantee of their absence cannot be given, therefore materials indicated as 'used on site' should be considered under alibi labelling on finished products.

4.2 SUPPLEMENTARY DATA

CONTAINS:	YES	NO
Animal products (other than those listed above) and products thereof		✓
Maize and products thereof	✓	
Colours - artificial		✓
Colours - natural		✓
Flavours - artificial		✓
Flavours – nature identical		✓
Flavours - natural		✓
GM Materials		✓
SUITABLE FOR:	YES	NO
Vegetarians	✓	
Vegans		✓



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5. STORAGE CONDITIONS AND SHELF LIFE

Pack Code	Pack Size	Shelf Life	
GP300/342	12 x 500g	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
		Opened	Until "best before" date when stored under hygienic chill conditions.

5.1	Storage conditions - sealed	Store in cool, dry hygienic environment (<20°C)
	Storage conditions - opened	Store in hygienic chill

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

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

6. FOOD SAFETY DATA

6.1 Microbiological (typical)

TEST	STANDARD
Entrobacteria	< 100 cfu/g
Yeast & moulds	< 5,000 cfu/g





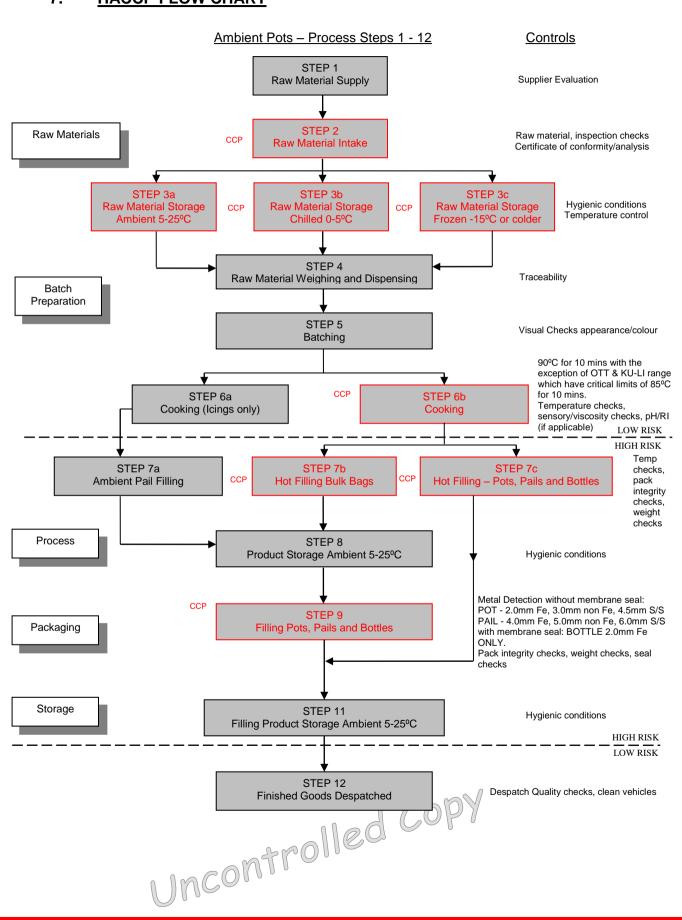
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7. HACCP FLOW CHART



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8. PACKAGING

	<u>Packaging</u>		
8.1	Pack Size:	12 x 500 g cartons	
		Specification	Weights(Kg)
	Primary pack	Neutral Bottle, Flip Top Cap with seal and label Bottle: food grade polypropylene copolymer (PP) / polyethylene terephthalate (PET) Flip Top Cap: food grade polypropylene co-polymer with PP/PET seal	0.05
	Secondary Pack	Cardboard case	0.126
	Tertiary Pack	Pallet Stretchwrap: polyethylene Pallet layer board: paper Wooden Pallet	0.450 0.397 27
8.2	Dimensions of Unit (length x width x height)	335mm x 152mm x 170mm	
8.3			
8.4	Dimensions of pallet <u>Labelling</u>	1200mm x 1000mm Each case is labelled with product name	
		Best Before date (DD/MM/YY), Batch no	





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MSDS		
1.	PRODUCT & COMPANY IDENTIFICATION	
1.1	Product name	OTT CHOCOLATE DESSERT TOPPING
1.2	Product Code	GP300
1.3	Description	A dessert topping in convenient squeezy bottles
1.4	Manufacturers Name, Address & tel no.	Macphie of Glenbervie Ltd., Glenbervie, Stonehaven, Kincardineshire. AB39 3YG 01569 740641 (Office Hours)

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. 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

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9.1	Form	Liquid
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.

