

#### OTT SALTED CARAMEL DESSERT TOPPING

**PRODUCT CODE: GP313** 

REF: GP313/342 DATE: 22/05/14

### 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

**GP313** 

1.2 **Product Description** 

A dessert topping in convenient squeezy bottles

1.3 Colour/Appearance

Semi opaque, glossy brown

1.4 Texture

Smooth pouring consistency

1.5 Flavour

Sweet caramel with a hint of salt

1.6 Product Attribute Acceptable Level
Organoleptic Acceptable

pH 5.0 - 6.0 Refractive Index (RI) 60 - 67

T06415-A-01/648 Revision: 01



#### 2. <u>INGREDIENT LISTING</u>

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 %
Water	UK	30-50
Light Brown Sugar	UK, Malawi, Mauritius, Swaziland, West	10-30
	Indies, APC countries	
White Sugar	UK	10-30
Dextrose	Germany	10-30
Dark Muscavado Sugar	South America, UK, Algeria, Malawi, USA,	<5
	APC countries	
Butter	UK, Ireland	<5
Modified Starch (Waxy Maize)	Netherlands	<5
Whole Milk Powder	UK, France	<5
Salt	UK	<5
Rapeseed Oil	UK, France, Germany, Netherlands	<5
Preservative (Potassium Sorbate (E202))	China	<5
Stabilisers (Guar Gum (E412), Xanthan	India	<5
Gum (E415))		
Caramelised Sugar Syrup (E150c)	France, Belgium, Italy, Germany,	<5
	Netherlands, UK	
Flavouring	UK, Netherlands	<5

#### 3. <u>NUTRITION INFORMATION</u>

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Kilo Joules	1100	kJ
Kilo Calories	265	kcal
Protein	0.5	g
Carbohydrate	58.5	g
of which sugar	57.0	g
Total Fats	3.0	g
of which saturates	1.5	g
Fibre	0.2	g
Sodium	0.5	g
Salt Equivalent	1.3	g

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





#### 4. ALLERGEN INFORMATION

Used on site	Used on plant	CONTAINS:	YES	NO
<b>✓</b>	<b>✓</b>	Cereals containing Gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof		✓
✓	✓	Crustaceans and products thereof		✓
<b>✓</b>	✓	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		<b>√</b>
✓	✓	Celery and products thereof		✓
✓	✓	Mustard and products thereof		✓
		Sesame seeds and products thereof		✓
		Lupin and products thereof		✓
<b>✓</b>	<b>✓</b>	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>		<b>√</b>

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, 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 – non natural		✓
Colours – natural	✓	
Flavours – non natural		✓
Flavours - natural	✓	
GM Materials		✓
SUITABLE FOR:	YES	NO
Vegetarians	✓	_
Vegans		✓

#### 5. STORAGE CONDITIONS AND SHELF LIFE

Pack Code	Pack Size	Shelf Life	
GP313/342	500g	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
		Minimum	6 months from date of manufacture.
		Opened	Until end of life when stored under hygienic chill conditions.

**Storage conditions-sealed**Storage conditions - opened

Storage conditions - opened

Storage conditions - opened

Storage conditions - opened

Storage conditions - opened

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 c.services@macphie.com

#### 6. FOOD SAFETY DATA

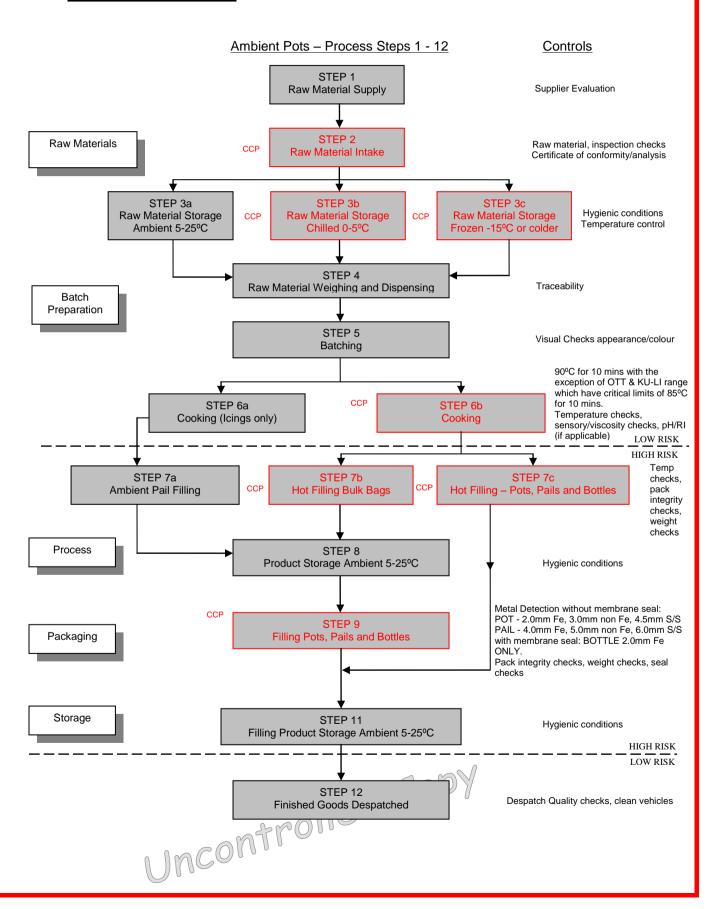
#### 6.1 Microbiological (typical)

Test	Testing Method	Target Level	Reject Level	Frequency		
Entero's	UKAS	<10	>100	PER BATCH		
Yeasts and Moulds	UKAS	<100	>50000	PER BATCH		
INCO						

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#### 7. HACCP FLOW CHART





### 8. PACKAGING

	<u>Packaging</u>				
8.1	Book Sizo	500g x 12 bottles per carton			
	Pack Size:				
		Specification	Weights(Kg)		
		Neutral bottle, Flip top cap with seal and label	0.05		
	Primary pack	Bottle: food grade polypropylene copolymer (PP) / polyethylene terephthalate (PET)			
		Flip top cap: food grade polypropylene copolymer with PP/PET seal			
	Secondary Pack	Cardboard case	0.126		
	Tant'ama Baal	Pallet Stretchwrap-polythene	0.450		
	Tertiary Pack	Pallet Layerboard-paper	0.397		
		Blue Wooden Pallet	27		
8.2	<u>Sealing</u>	Heat sealed PP/PET seal			
8.3	Dimensions of Unit (length x width x height)	335 x 152 x 170mm			
8.4	Palletisation (dimensions	s of pallet)			
	Pallet Configuration	21 cases x 7 layers= 147 cases/pallet			
8.5	Labelling	Each case is labelled with a product name, product code, product weight, Best before date (DD/MM/YY) and batch code (traceability nos).			



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	MSDS		
1.	PRODUCT & COMPANY IDENTIFICATION		
1.1	Product name	OTT SALTED CARAMEL	
1.2	Product Code	GP313	
1.3	Description	A Sweet caramel dessert topping	
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 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 minimise spillages.  • Improve care and attention to the prevention of spillages.
	N	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.

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9.	PHYSICAL & CHEMICAL PROPERTIES	
9.1	Form	Liquid
9.2	Colour	Refer to section 1 of main document
9.3	Odour	Characteristic
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.

