

# 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](mailto: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 | <u>Product Description</u><br>A sweetened cream alternative suitable for pouring, whipping and piping. Made with vegetable oil and milk protein. |
| 1.2 | <u>Colour/Appearance</u><br>Creamy- liquid conforming to previously accepted material.   |
| 1.3 | <u>Texture</u><br>Liquid   |
| 1.4 | <u>Flavour</u><br>Clean, sweet flavour, conforming to previously accepted material.  |

| 1.5 | <u>Product Attributes</u>  | <u>Acceptable Levels</u> |
|-----|----------------------------|--------------------------|
|     | Performance / Organoleptic | Acceptable               |
|     | pH (ambient)               | 6.9 ± 0.3                |

## 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 % |
|--|---------------|----------|--|-------------|
| Water  | Potable Mains |          | United Kingdom   | 40-60%      |
| Fully and Partially Hydrogenated Vegetable Oil | Palm Kernel   |          | Malaysia, Papua New Guinea, Indonesia, Saudi Arabia, Solomon Islands | 20-40%      |
| Sugar  | Sugar Beet    |          | France   | 10-20%      |
| Dextrose                                       | Wheat         |          | Belgium  | 10-20%      |
| <b>Milk Protein</b>                            | Cow's Milk    |          | Ireland, UK  | <1%         |
| Emulsifiers                                    |               |          |  | <1%         |
| Polysorbate 60                                 | Palm          | E435     | Belgium, France  |             |
| Mono- and diglycerides of fatty acids          | Palm Oil      | E471     | Indonesia, Malaysia, Colombia, Denmark, Papua New Guinea             |             |
| <b>Soya Lecithin</b>                           | Soya Bean     | E322     | India, UK  |             |
| Acidity Regulators                             |               |          |  | <1%         |
| Trisodium citrate                              | Sugar Beet    | E331     | Belgium  |             |
| Disodium phosphate                             |               | E339(ii) | Germany  |             |
| Stabilisers                                    |               |          |  | <1%         |
| Calcium Chloride                               |               | E509     | Germany  |             |
| Methyl cellulose                               | Wood Pulp     | E461     | Germany, France, Norway  |             |
| Hydroxypropyl methyl cellulose                 | Wood Pulp     | E464     | Germany, France, Norway, USA   |             |
| Gelling agent                                  |               |          |  | <1%         |
| Sodium alginate                                | Seaweed       | E401     | Norway   |             |
| Flavouring                                     |               |          | Netherlands  | <1%         |
| Colour   |               |          |  | Trace       |
| Beta-Carotene                                  |               | E160a(i) | China, Germany, France   |             |

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 100ml OF PRODUCT:-

| Nutrient           | Amount | Units |
|--------------------|--------|-------|
| Energy (kJ)        | 1430   | kJ    |
| Energy (kcal)      | 340    | kcal  |
| Fat                | 25.5   | g     |
| of which saturates | 23.9   | g     |
| Carbohydrates      | 26.9   | g     |
| of which sugars    | 26.7   | g     |
| Protein            | 0.8    | g     |
| Salt               | 0.3    | 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 <sub>2</sub>        | 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.”

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## 4.2 SUPPLEMENTARY DATA

|  | <b>CONTAINS:</b>     |
|--|----------------------|
| Animal products (other than those listed above) and products thereof | No                   |
| Maize and products thereof   | Yes                  |
| Colours – non natural  | Yes                  |
| Colours – natural  | No                   |
| Flavours – non natural   | Yes                  |
| Flavours - natural   | Yes                  |
| GM Materials   | No                   |
|  | <b>SUITABLE FOR:</b> |
| Vegetarians  | Yes                  |
| Vegans   | No                   |
| Coeliacs   | Yes                  |

*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

| <b>5.1 Unopened</b>  |                  |                       |  |
|--|------------------|-----------------------|--|
| <b>Product Code</b>  | <b>Pack Size</b> | <b>Shelf Life</b>     |  |
| 10000143   | 12 x 1L Tray     | <b>Total (sealed)</b> | 9 months from date of manufacture. Clearly marked with "Best Before" date. |
| 10000144   | 10L Box          | <b>Total (sealed)</b> | 6 months from date of manufacture. Clearly marked with "Best Before" date. |
| <b>Storage conditions-</b> Store in cool, dry hygienic environment (<20°C) |                  |                       |  |

| <b>5.2 Opened</b>         |                         |
|---------------------------|-------------------------|
| <b>Shelf Life</b>         | 7 days                  |
| <b>Storage conditions</b> | Store in hygienic chill |

| <b>5.3 Freeze Thaw Stability</b>                     |
|--|
| Freeze thaw stable in application only, not in pack. |

| <b>5.4 Recommended Make Up Instructions/Use</b>  |
|--|
| See product label and/or Technical Information Sheet. Available from customer services at <a href="mailto:customer.service@macphie.com">customer.service@macphie.com</a> |

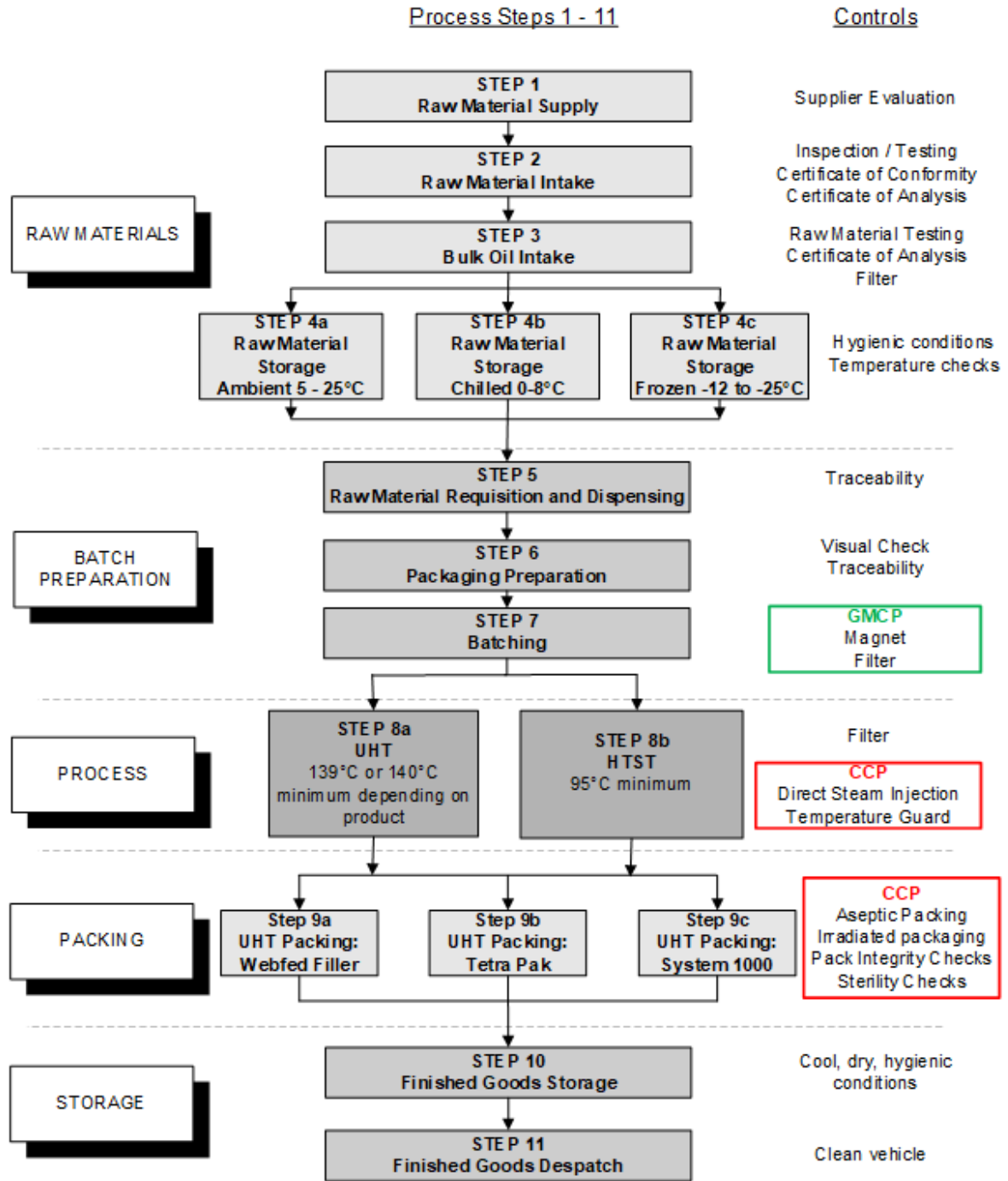
## 6. FOOD SAFETY DATA

### 6.1 Microbiological (typical)

Free from all viable micro-organisms until opened

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7. HACCP FLOW CHART



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**8. PACKAGING**

| 8.1 | Packaging   |   |                     |
|-----|---|---|---------------------|
|     | <b>Pack Size:</b>                                       | 12 x 1L Tray  |                     |
|     |   | <b>Specification</b>  | <b>Weights (kg)</b> |
|     | <b>Primary Pack</b>                                     | Aluminium/paper/PE laminate.<br>Product label: adhesive vinyl coated paper  | 0.026               |
|     | <b>Secondary Pack</b>                                   | B-flute corrugated erect tray,<br>Label: adhesive paper label,<br>Shrinkwrap: LDPE/LLDPE laminate   | 0.116               |
|     | <b>Tertiary Pack</b>                                    | Pallet cover: polythene   | 0.064               |
|     |   | Pallet stretchwrap: polyethylene  | 0.450               |
|     |   | Pallet layerboard: paper  | 0.397               |
|     |   | Pallet corner protectors  | 0.051               |
|     |   | Pallet  | 30                  |
| 8.2 | <b>Sealing</b>  | Heat sealed tetra   |                     |
| 8.3 | <b>Dimensions of Unit<br/>(length x width x height)</b> | 208mm x 402mm x 170mm   |                     |
| 8.4 | <b>Palletisation (dimensions of pallet)</b>             |   |                     |
|     | <b>Pallet Configuration</b>                             | 15 Trays/layer x 5 layers = 75 units/pallet   |                     |
|     | <b>Dimensions of Pallet</b>                             | 1200mm x 1000mm   |                     |
| 8.5 | <b>Labelling</b>  | Each pack is labelled with product name, product weight (average weight), best before date (DD/MM/YYYY), system-generated 6 digit lot/batch No, and time of packing (00:00)<br>Each tray is coded with best before date and sequential tray number. |                     |

| 8.1 | Packaging   |  |                     |
|-----|---|--|---------------------|
|     | <b>Pack Size:</b>                                       | 10L Red bag-in-box   |                     |
|     |   | <b>Specification</b>   | <b>Weights (kg)</b> |
|     | <b>Primary Pack</b>                                     | 2 ply metallised film/LLPDE liner  | 0.079               |
|     | <b>Secondary Pack</b>                                   | C -flute corrugated box,<br>Adhesive paper label.<br>Shrinkwrap: LDPE/LLDPE laminate   | 0.186               |
|     | <b>Tertiary Pack</b>                                    | Pallet cover: polythene  | 0.064               |
|     |   | Pallet stretchwrap: polyethylene   | 0.450               |
|     |   | Pallet layerboard: paper   | 0.397               |
|     |   | Pallet   | 30                  |
| 8.2 | <b>Sealing</b>  | Heat Sealed  |                     |
| 8.3 | <b>Dimensions of Unit<br/>(length x width x height)</b> | 170mm x 212mm x 332mm  |                     |
| 8.4 | <b>Palletisation (and dimensions of pallet)</b>         |  |                     |
|     | <b>Pallet Configuration</b>                             | 28 boxes/layer x 3 layers = 84 units/pallet  |                     |
|     | <b>Dimensions of Pallet</b>                             | 1200mm x 1000mm  |                     |
| 8.5 | <b>Labelling</b>  | Each pack is labelled with product name, product weight (average weight), best before date (DD/MM/YY), system-generated 6 digit lot/batch No, and time of packing (00:00) Each tray is coded with best before date and sequential tray number. |                     |

**MSDS**

|  |                                       |  |
|--|---------------------------------------|--|
| <b>1. PRODUCT &amp; COMPANY IDENTIFICATION</b> |                                       |  |
| <b>1.1</b>                                     | Product name                          | MACTOP® TRADITIONAL  |
| <b>1.2</b>                                     | Product Code                          | 10000143, 10000144   |
| <b>1.3</b>                                     | Description                           | A sweetened cream alternative suitable for pouring, whipping and piping. Made with vegetable oil and milk protein. |
| <b>1.4</b>                                     | Manufacturers Name, Address & tel no. | Macphie Ltd, Glenbervie, Stonehaven, AB39 3YG. Tel: 01569 740641   |

|  |          |                                |
|--|----------|--------------------------------|
| <b>2. COMPOSITION/INFORMATION ON INGREDIENTS</b> |          |                                |
| <b>2.1</b>                                       | Contains | See section 2 of main document |

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

|                              |              |   |
|------------------------------|--------------|---|
| <b>4. FIRST AID MEASURES</b> |              |   |
| <b>4.1</b>                   | Inhalation   | Not applicable.   |
| <b>4.2</b>                   | Ingestion    | Not applicable.   |
| <b>4.3</b>                   | Skin contact | Wash off with soapy water. If skin irritation develops seek medical advice.         |
| <b>4.4</b>                   | Eye contact  | Rinse immediately with plenty of water. If irritation persists seek medical advice. |

|                                 |                                   |   |
|---------------------------------|-----------------------------------|---|
| <b>5. FIRE/EXPLOSION HAZARD</b> |                                   |   |
| <b>5.1</b>                      | Suitable fire extinguishing media | Water, Foam, Dry Chemical, Carbon Dioxide                 |
| <b>5.2</b>                      | Protection against fire           | Good housekeeping to avoid the accumulation of spillages. |

|                                       |                                |  |
|---------------------------------------|--------------------------------|--|
| <b>6. ACCIDENTAL RELEASE MEASURES</b> |                                |  |
| <b>6.1</b>                            | Methods of cleaning/absorption | Absorb spillages with a suitable material.   |
| <b>6.2</b>                            | Personal precautions           | See section 8. Exposure controls/personal protection                                     |
| <b>6.3</b>                            | Environmental precautions      | The method of disposal should be in accordance with current local authority regulations. |

|                                |          |   |
|--------------------------------|----------|---|
| <b>7. HANDLING AND STORAGE</b> |          |   |
| <b>7.1</b>                     | Handling | Keep working area free from accumulated spillages.  |
| <b>7.2</b>                     | Storage  | Store in original packaging. Keep cool and dry and ensure product is stored in accordance with Food Safety Act. |

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

|            |   |                                     |
|------------|---|-------------------------------------|
| <b>9.</b>  | <b>PHYSICAL &amp; CHEMICAL PROPERTIES</b> |                                     |
| <b>9.1</b> | Form                                      | Liquid                              |
| <b>9.2</b> | Colour                                    | Refer to section 1 of main document |
| <b>9.3</b> | Odour                                     | Characteristic                      |
| <b>9.4</b> | Flammability                              | Product is not combustible.         |

|             |   |      |
|-------------|---|------|
| <b>10.</b>  | <b>STABILITY &amp; REACTIVITY</b>                       |      |
|             | This material is stable under normal conditions of use. |      |
| <b>10.1</b> | Conditions to avoid                                     | None |
| <b>10.2</b> | Materials to avoid                                      | None |
| <b>10.3</b> | Hazardous decomposition products                        | None |

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

|            |   |  |
|------------|---|--|
| <b>12.</b> | <b>ECOLOGICAL INFORMATION</b>                               |  |
|            | The product should not be allowed to enter any watercourse. |  |

|            |  |  |
|------------|--|--|
| <b>13.</b> | <b>DISPOSAL CONSIDERATIONS</b>   |  |
|            | 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. |  |

|             |                              |     |
|-------------|------------------------------|-----|
| <b>14.</b>  | <b>TRANSPORT INFORMATION</b> |     |
| <b>14.1</b> | UN No.                       | N/A |
| <b>14.2</b> | Sea                          | N/A |
| <b>14.3</b> | Road/Rail                    | N/A |
| <b>14.4</b> | Air                          | N/A |

|            |                               |  |
|------------|-------------------------------|--|
| <b>15.</b> | <b>REGULATORY INFORMATION</b> |  |
|            | Classification not required.  |  |

|            |   |  |
|------------|---|--|
| <b>16.</b> | <b>OTHER INFORMTION</b>   |  |
|            | 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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