

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

WM100

1.2

Product Description

A ready to use glaze which gives a bright, rich, long lasting shine when applied to all types of bun and pastry goods.

1.3

Colour / Appearance

Yellow liquid conforming to previously accepted material.

1.4

Texture

Liquid.

1.5

Flavour

Neutral flavour, conforming to previously accepted material.

1.6

Product Attribute

Acceptable Level

Organoleptic

Acceptable

pH (ambient)

8.6 ± 0.3

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 %
Water	UK	70-100
Vegetable Oil (Rapeseed)	France, Netherlands, UK	<10
Modified Starch (Tapioca)	Thailand	<10
Dextrose	Germany	<5
Emulsifiers (Mono- and diglycerides of fatty acids (E471)(Palm), Sunflower Lecithin (E322))	Denmark, Ukraine	<5
Vegetable Protein	France	<5
Milk Proteins	Ireland	<5
Acidity Regulator (Sodium Phosphates (E339))	Germany	<5
Colour (Beta-Carotene(E160a))	Germany, India	<5

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Kilo Joules	600	kJ
Kilo Calories	145	kcal
Protein	1.1	g
Carbohydrate	10.4	g
of which sugar	1.8	g
Total Fats	10.8	g
of which saturates	1.7	g
Fibre	0.0	g
Sodium	0.1	g
Salt Equivalent	0.3	g

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

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4. ALLERGEN INFORMATION

Used on site	CONTAINS:	YES	NO
✓	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 product.

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	
WM100/601	12 x 1L tray	Total (sealed)	12 months from date of manufacture. Clearly marked with "Best Before" date.
		Opened	7 days when stored under hygienic chill conditions.
WM101/501	10L box	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date
		Opened	7 days when stored under hygienic chill conditions.
WM133/502	25L box	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
		Opened	7 days when stored under hygienic chill conditions.

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

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

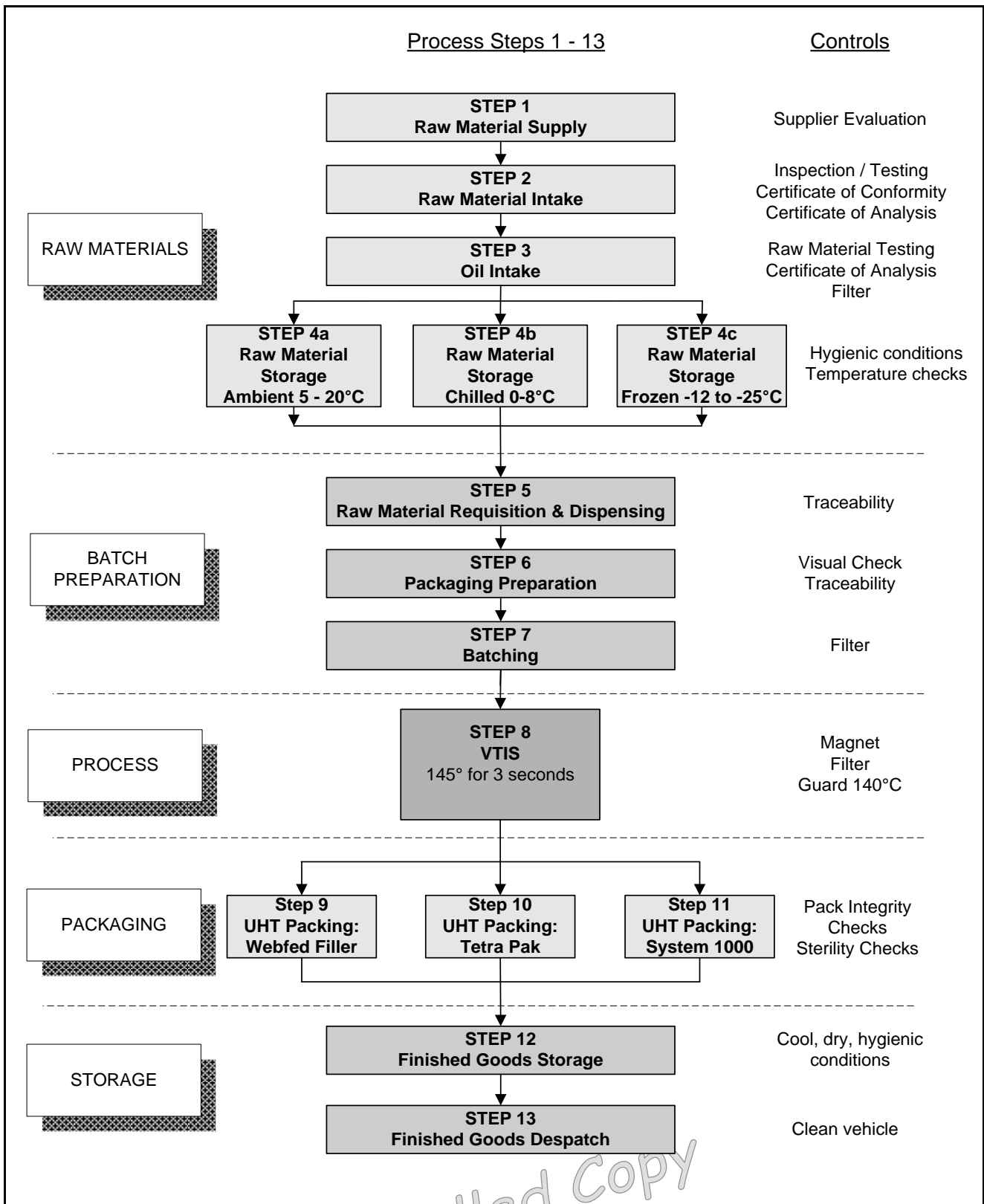
6. FOOD SAFETY DATA

6.1 **Microbiological (typical)**

Free from all viable micro-organisms until opened.

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7. HACCP FLOW CHART



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8. PACKAGING

Packaging				
8.1	Pack Size:	12 x 1Lt Tray		
		Specification	Weights(Kg)	
	Primary pack	Aluminium/paper/PE laminate Product label: Adhesive vinyl coated paper		
	Secondary Pack	B Flute corrugated erect tray, Label: Adhesive paper label, Shrink-wrap: LDPE/LLDPE laminate		
	Tertiary Pack	Pallet cover polythene		0.064
		Pallet Stretch wrap: polyethylene		0.045
		Pallet Layer Board-paper		0.397
		Pallet corner protectors		0.051
	Blue Pallet		21	
8.2	Sealing	Heat sealed tetra		
8.3	Dimensions of Unit (length x width x height)	208mm x 402mm x 170mm		
8.4	Palletisation (dimensions of pallet)			
	Pallet Configuration	15 Trays/layer x 5 layers=75 units/pallet		
	Dimensions of pallet	1200mm x 1000mm		
8.5	Labelling	Each pack is labelled with product name, product weight (average weight), "Best Before" date (DD/MM/YYYY), 4 digit Quality Control number (Y,D,D,D), and time of packing (00:00) Each tray is coded with Best Before date and sequential tray number.		

Packaging				
8.1	Pack Size:	10Ltr Red bag-in-box		
		Specification	Weights(Kg)	
	Primary pack	2 ply metallised film/LLPDE liner		
	Secondary Pack	C flute corrugated box, Adhesive paper label. Shrink-wrap: LDPE/LLDPE laminate		
	Tertiary Pack	Pallet cover polythene		0.064
		Pallet Stretch wrap: polyethylene		0.045
		Pallet Layer board-paper		0.397
		Blue Wooden Pallet		27
8.2	Sealing	heat Sealed		
8.3	Dimensions of Unit (length x width x height)	170mm x 212mm x 332mm		
8.4	Palletisation (and dimensions of pallet)			
	Pallet Configuration	28 boxes x 3 layers= 84 units / pallet		
	Dimensions of pallet	1200mm x 1000mm		
8.5	Labelling	Each pack is labelled with product name, product weight (average weight), "Best Before" date (DD/MM/YY), 4 digit Quality Control number (Y,D,D,D), and time of packing (00:00) Each tray is coded with Best Before date and sequential tray number.		

Packaging			
8.1	Pack Size:	25Lt Brown Bag-in-Box	
		Specification	Weights(Kg)
	Primary pack	2 ply metallised film/LLPDE liner,glanded bag	0.158
	Secondary Pack	C flute corrugated box, adhesive paper label.Shrink-wrap: LDPE/LLDPE laminate	0.72
	Tertiary Pack	Pallet cover polythene	0.064
		Pallet Stretch wrap: polyethylene	0.045
		Pallet Layer Board-paper	0.397
		Plastic Euro Pallet	12
8.2	Sealing	Heat Sealed	
8.3	Dimensions of Unit (length x width x height)	313mm x 230mm x 352mm (box)	
8.4	Palletisation (dimensions of pallet)		
	Pallet Configuration	14 x 25Lt boxes/layer x 3 layers=42 units/pallet	
	Dimensions of pallet	1200mm x 800mm	
8.5	Labelling	Each pack is labelled with product name, product weight (average weight), "Best Before" date (DD/MM/YY), 4 digit Quality Control number (Y,D,D,D), and time of packing (00:00) Each tray is coded with Best Before date and sequential tray number	

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MSDS		
1.	PRODUCT & COMPANY IDENTIFICATION	
1.1	Product name	GLENGLAZE
1.2	Product Code	WM100
1.3	Description	A ready to use glaze which gives a bright, rich, long lasting shine when applied to all types of bun and pastry goods.
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.

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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. <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	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

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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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