

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

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| 1.1 | <u>Product Code</u>
PC102 |
| 1.2 | <u>Product Description</u>
Seeduction Multiseed bread concentrate has a Glycaemic index (GI) of 55 or less which is classed as low. |
| 1.3 | <u>Colour/Appearance</u>
Light Brown Powder with particulates |
| 1.4 | <u>Texture</u>
Crumble type product, with particulates |
| 1.5 | <u>Flavour</u>
Characteristic bread flavour with various seed profiles, free from off flavours when baked with quality ingredients |

1.6	<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 (state source)	Country of Origin	Broadband %
Wheat Flour	UK	10-30
Sunflower seeds	Argentina, Bulgaria, China, Hungary, USA	10-30
Linseeds	France, Russia, UK, Ukraine	10-30
Wheat Gluten	UK	<10
Vegetable Oil (Rapeseed)	France, Netherlands, UK	<10
Pumpkin Seeds	Austria, Bulgaria, China	<10
Oats	Scotland	<10
Rye Flour	Germany	<5
Malted Barley Flour	UK	<5
Wheat Bran	UK	<5
Dried Caramelised Sugar	France, Netherlands, UK	<5
Salt	France, Netherlands, UK	<5
Emulsifier (Diacetyl tartaric acid ester of mono-diglycerides (E472e) (Rapeseed, Palm))	Denmark	<5
Flour Treatment Agent (Ascorbic acid (E300))	China	<5

3. NUTRITION INFORMATION
3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Kilo Joules	2035	kJ
Kilo Calories	485	kcal
Protein	21.2	g
Carbohydrate	39.4	g
of which sugar	2.3	g
Total Fats	25.2	g
of which saturates	2.8	g
Fibre	8.9	g
Sodium	0.9	g
Salt Equivalent	2.3	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 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	
PC102/108	16kg Bag	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
		Opened	Until end of shelf life, provided it is stored in closed unit

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

5.2	<u>Freeze Thaw Stability</u>	Freeze thaw stable in application only, not in pack.
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5.3	<u>Recommended Make Up Instructions/Use</u>	See product label and/or Technical Information Sheet. Available from customer services at c.services@macphie.com
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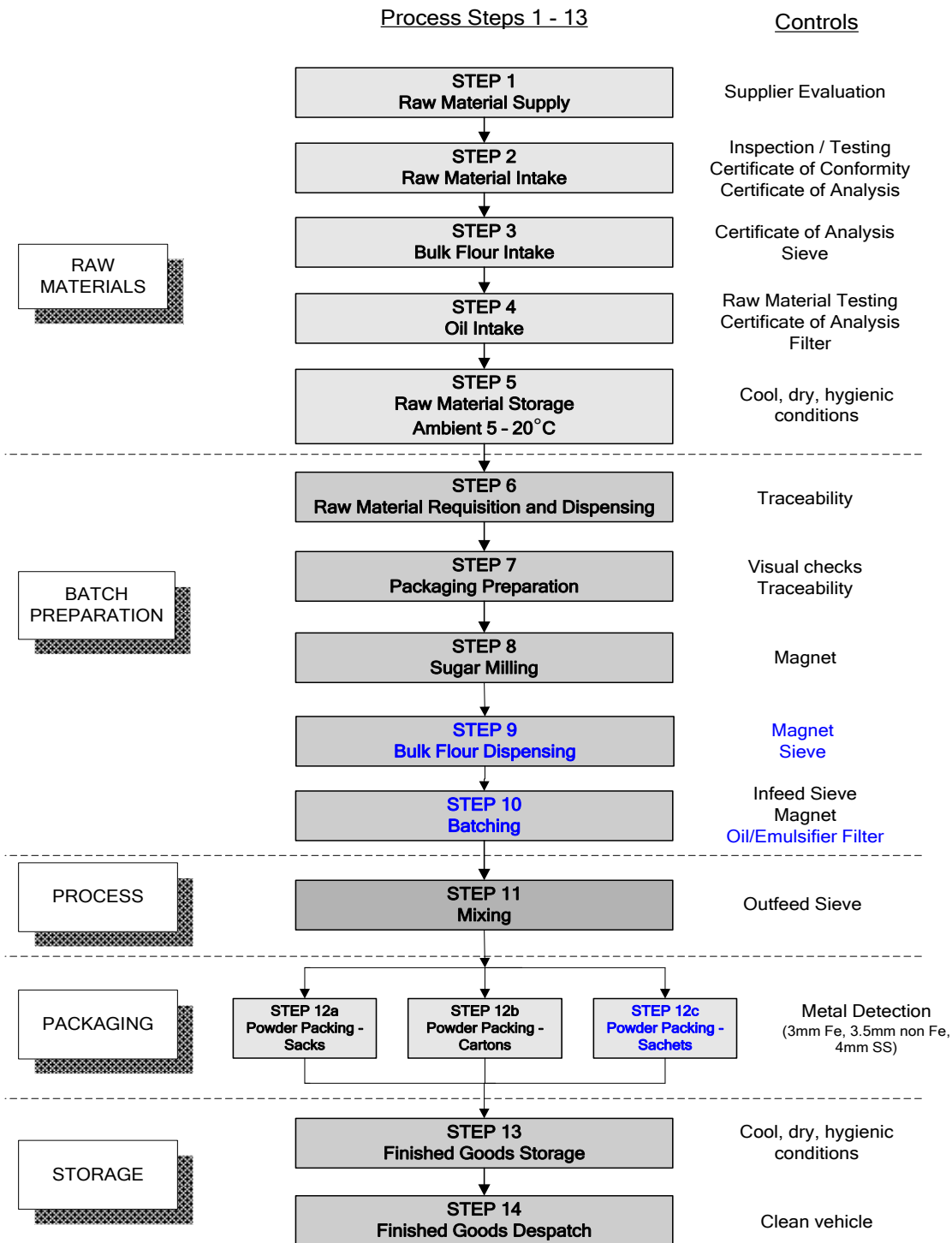
6. FOOD SAFETY DATA

6.1 Microbiological (typical)

TEST	STANDARD
E. Coli	< 100 cfu/g
S. Aureus	< 100 cfu/g

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7. HACCP FLOW CHART



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8. PACKAGING

<u>Packaging</u>			
8.1	<u>Pack Size:</u>	16 Kg Bag	
		<u>Specification</u>	
	<u>Primary pack</u>	Red E O Small Sack	Weights(Kg)
		Easy to open paper sack with two ply walls, inner blue food grade polythene liner (38 µm)	0.188
	<u>Secondary Pack</u>	N/A	N/A
	<u>Tertiary Pack</u>	Pallet Cover: polythene	0.064
		Pallet Stretch wrap: polythene	0.45
Pallet layer board: paper		0.379	
blue Wooden Pallet		27	
8.2	<u>Sealing</u>	Heat seal	
8.3	<u>Dimensions of Unit (length x width x height)</u>	115mm x 350mm x 650mm	
8.4	<u>Palletisation (dimensions of pallet)</u>		
	<u>Pallet Configuration</u>	7 x 7 +1 = 50 units/pallet	
	<u>Dimensions of pallet</u>	1200mm x 1000mm	
8.5	<u>Labelling</u>	Each sack is labelled with product name, product code, product weight (minimum weight), Best Before date (DD/MM/YY), 6 digit Quality Control number (Y, D, D, D, line no., batch no.), and sequential unit number.	

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MSDS

1. PRODUCT & COMPANY IDENTIFICATION		
1.1	Product name	SEEDUCTION MULTISEED BR
1.2	Product Code	PC102
1.3	Description	Seeduction Multiseed bread concentrate has a Glycaemic index (GI) of 55 or less which is classed as low.
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. It may also cause irritation of the respiratory tract, e.g. rhinitis. Prolonged skin contact may cause contact dermatitis and/or minor irritation. The product is combustible and when handling fine powdered products there is a risk of dust explosions.		

4. FIRST AID MEASURES		
4.1	Inhalation	Remove from exposure and into the fresh air. If symptoms of irritation or sensitisation occur (shortness of breath, wheezing or laboured coughing) seek medical attention.
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		
If concentrations of dust form there is a risk of explosion. Under certain conditions dust clouds can ignite.		
5.1	Suitable fire extinguishing media	Water, Foam, Dry Chemical, Carbon Dioxide
5.2	Protection against fire	Good housekeeping to avoid the accumulation of dust. High concentrations of dust are potentially explosive. Avoid ignition sources.

6. ACCIDENTAL RELEASE MEASURES		
6.1	Methods of cleaning/absorption	Clean up by dustless means, for instance, by a vacuum equipped with a high efficiency filter. Avoid brushing, sweeping or air hoses. Dilute remainder with plenty of water. Never use a high pressure water jet.
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	Avoid dust formation and keep the working area free from accumulated dust and ignition sources. Use engineering controls to minimise dust emission. Local Exhaust Ventilation (LEV) or enclosure of processes should be used where possible.
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	Handle in accordance with good occupational hygiene and safety practices. Avoid contact with skin and eyes. Avoid unnecessary breathing in of dust. Reduce exposure to dust (see Section 7, Handling and storage).
	a) Segregate dusty processes to prevent exposure of employees not involved in handling dusty ingredients. b) Change work practices to minimise the generation of airborne dust, for instance: <ul style="list-style-type: none"> • Improve care and attention to the prevention of spillages, especially around roll and pastry plants, sieves and mixers; • Avoid damage to packaging to prevent leaks; • Minimise the creation of airborne dust when folding/disposing of empty bags – e.g. roll bag up from the bottom whilst tipping; • Minimise the use of compressed air lines for cleaning. When an air jet is unavoidable, a combined air jet/vacuum device should be used. • Use vacuum cleaners for general cleaning. When shovels have to be used for larger volumes respiratory protective equipment should be worn. Brushing should be eliminated. 	
8.2	Ventilation	In accordance with LEV requirements as defined in COSHH 2002(as amended) legislation.
8.3	Respiratory Protection	Respirators with P3 filter.
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	Powder
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 combustible but does not constitute a particular fire hazard.

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	Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur.
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	May cause adverse reaction when ingested by people who are allergic to wheat based products.

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
	Not classified as dangerous

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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