

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
SI151

1.2 Product Description
5th Avenue White Icing is a ready-to-use fudge icing for decorating or filling all Doughnuts, Choux, Danish Pastries, Cakes and Gateaux. It is fast drying, more freeze/thaw stable than fondant, and does not crack or harden.

1.3 Colour/Appearance
White paste conforming to previously accepted material.

1.4 Texture
Smooth, moderately viscous type product

1.5 Flavour
Smooth vanilla flavour, conforming to previously accepted material.

1.6	<u>Product Attributes</u>	<u>Acceptable Levels</u>
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	Organoleptic / Performance	Acceptable
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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	Belgium, France, Netherlands, UK	50-70
Glucose Syrup*	Belgium, France, Netherlands, UK	10-30
Vegetable Oil (Palm - Segregated, Rapeseed)	Brazil, Colombia, France, Indonesia, Malaysia, Netherlands, New Britain, Papua New Guinea, Thailand, UK	10-30
Water	UK	<5
Emulsifiers (Mono- and diglycerides of fatty acids (E471) (Palm), Sodium stearoyl-2-lactylate (E481) (Palm Kernel))	Denmark	<5
Salt	France, Netherlands, UK	<5
Stabiliser (Agar (E406))	Spain	<5
Preservative (Potassium sorbate (E202))	China	<5
Colour (Titanium dioxide (E171))	Italy	<5

*In accordance to Directive 2000/13/EC Annex IIIa the glucose syrup sourced from wheat is exempt from allergen labelling. Our supplier has confirmed < 20mg/kg of gluten in the glucose syrup. We do not however conduct internal gluten testing of our products.

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Kilo Joules	1715	kJ
Kilo Calories	410	kcal
Protein	0.0	g
Carbohydrate	76.4	g
of which sugar	76.3	g
Total Fats	11.5	g
of which saturates	5.5	g
Fibre	0.0	g
Sodium	0.1	g
Salt Equivalent	0.1	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 – non natural	✓	
Colours - natural		✓
Flavours – non natural		✓
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	
SI151/302	15 kg ctn	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
SI151/401	12.5 kg pail	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 cool, dry 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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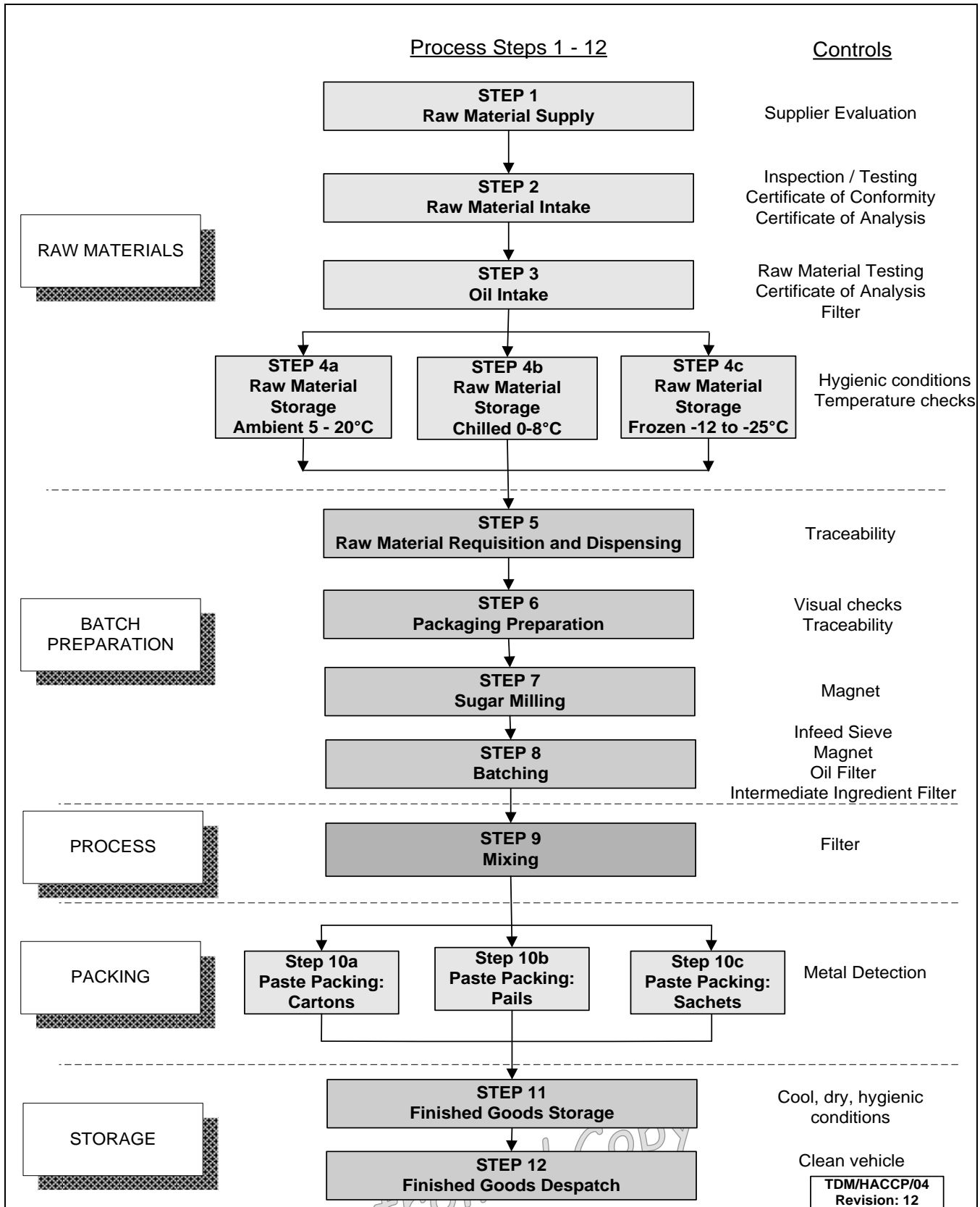
6. FOOD SAFETY DATA

6.1 Microbiological (typical)

TEST	STANDARD
TVC	<10,000
Coliforms	<100

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7. HACCP FLOW CHART



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8. PACKAGING

8.1	<u>Packaging</u>		
	<u>Pack Size:</u>	Red W Carton-15Kg	
		Specification	Weights(Kg)
	Primary pack	Liner	
		Blue tinted food grade polythene bag(liner) 38mu	0.028
	Secondary Pack	Red W carton with label. Printed single wall 'c' flute corrugated case	0.35
	Tertiary Pack	Pallet cover-Polythene	0.064
		Pallet Stretchwrap-polythene	0.45
		Pallet Layerboard-paper	0.397
		Blue Wooden Pallet	27
8.2	<u>Sealing</u>	Press on lid	
8.3	<u>Dimensions of Unit</u> (length x width x height)	237mm x 209mm x 216mm	
8.4	<u>Palletisation (dimensions of pallet)</u>		
	Pallet Configuration	15 cartons/layer x 4 layers= 60units/pallet	
	Dimensions of pallet	1200mm x 1000mm	
8.5	<u>Labelling</u>	Each carton is labelled with a Macphie label detailing product name, product code, product weight (minimum) Best before date (DD/MM/YY) and 6 digit quality control number (Y,D,D,D, line no and batch no. Sequential unit number is ink jetted directly onto the unit.	

8.1	<u>Packaging</u>		
	<u>Pack Size:</u>	NetWeight 12.5Kg Pail/10Lt red Pail	
		Gross pack Weight 12.9Kg	
		Specification	Weights(Kg)
	Primary pack	10Lt Red Pail-plastic handle, white standard lid with label	0.4
		Pail-red food grade polypropene co-polymer	
		Lid-White food grade polypropene co-polymer.	
	Secondary Pack	N/A	
	Tertiary Pack	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>	Press on lid	
8.3	<u>Dimensions of Unit</u> (length x width x height)	270mm x 259mm x 240mm	
8.4	<u>Palletisation (dimensions of pallet)</u>		
	Pallet Configuration	16 Pails/layer x 4 layers= 64 units/pallet	
	Dimensions of pallet	1200mm x 1000mm	
8.5	<u>Labelling</u>	Each carton is labelled with a Macphie label detailing product name, product code, product weight (minimum) Best before date (DD/MM/YY) and 6 digit quality control number (Y,D,D,D, line no and batch no. Sequential unit number is ink jetted directly onto the unit.	

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1. PRODUCT & COMPANY IDENTIFICATION		
1.1	Product name	5TH AVENUE WHITE ICING
1.2	Product Code	SI151
1.3	Description	5th Avenue White Icing is a ready-to-use fudge icing for decorating or filling all Doughnuts, Choux, Danish Pastries, Cakes and Gateaux. It is fast drying, more freeze/thaw stable than fondant, and does not crack or harden.
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.

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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 minimize 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	Paste
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.