OTT® STRAWBERRY DESSERT TOPPING PRODUCT CODES: 10008779 DATE: 29/10/20

macphie

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 <u>quality.standards@macphie.com</u>

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> A dessert topping in convenient squeezy bottle
- 1.2 <u>Colour/Appearance</u> A bright red liquid conforming to previously accepted material
- 1.3 <u>Texture</u> Smooth liquid
- 1.4 <u>Flavour</u> Strawberry flavoured, sweet acidic conforming to previously accepted material

1.5 **Product Attributes**

Acceptable Levels

Performance / Organoleptic

Acceptable

macphie

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 %
Sugar	Sugar Beet		France	40-60%
Water	Potable Mains		UK	20-40%
Strawberry Puree (3.5%)	Strawberry		Spain	3.5%
Acidity Regulator				<1%
Citric acid	Sugar Beet	E330	Belgium	
Stabilisers				<1%
Xanthan gum	Soya Bean, Maize	E415	China	
Guar gum		E412	India, Pakistan	
Colour				<1%
Anthocyanin		E163	China, Germany, Belgium, France, Netherlands, Spain, Switzerland, Turkey, UK	
Flavouring		E1520	Netherlands	<1%
Preservative				<1%
Sorbic acid		E200	Germany	

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.

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Energy (kJ)	1009	kJ
Energy (kcal)	241	kcal
Fat	0.0	g
of which saturates	0.0	g
Carbohydrates	60.0	g
of which sugars	59.5	g
Protein	0.1	g
Salt	0.0	g

Uncontrolled Copy

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

macphie

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	No
~	~	Milk and milk products thereof (including lactose)	No
		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_2	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. It should be noted that as no threshold values exist for the above listed allergens (allergens used on line), with the exception of Sulphites, an absolute guarantee of their absence cannot be given. Therefore, materials indicated as 'used on line' should be considered under alibi labelling on finished products."

macphie

4.2 SUPPLEMENTARY DATA

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

5.1 Unopened			
Product Code	Pack Size	Shelf Life	
10008779	6 x 500g Carton	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
Storage conditi	ons- Store in a	cool, dry hygienic envi	ronment (<20°C)

5.2 Opened	
Shelf Life	Until end of shelf life, provided it is stored in closed unit
Storage conditions	Store in hygienic environment (<20°C)

5.3	Freeze Thaw Stability
	Freeze thaw stable in application only, not in pack.
5.4	Recommended Make Up Instructions/Use
5.4	Recommended Make Up Instructions/Use See product label and/or Technical Information Sheet. Available from customer services at

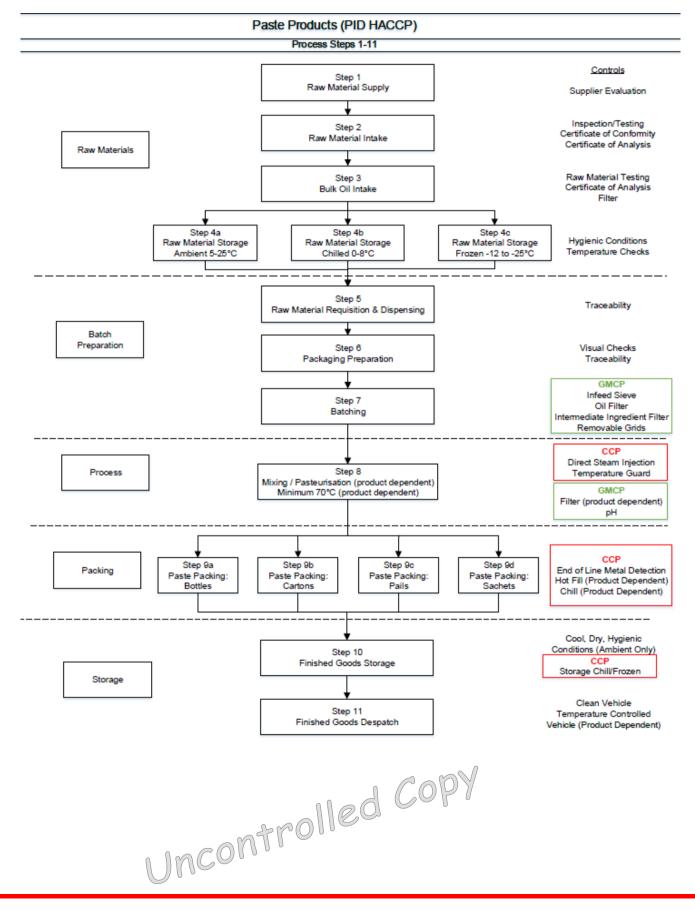
6. FOOD SAFETY DATA

6.1 Microbiological (typical)

Test	Standard
Total Viable Count	< 10,000 cfu/g
Enterobacteriaceae	< 10 cfu/g
Unce	

macphie

7. <u>HACCP FLOW CHART</u>



macphie

8. PACKAGING

8.1	Packaging		
	Pack Size:	6 x 500g cartons	
		Specification	Weights (kg)
	Primary Pack	Neutral Bottle, headstand cap with induction seal.	0.041
		Label: polypropylene film	
		Bottle: food grade polypropylene copolymer	
		Cap: food grade polypropylene	
		LLDPE and seal	
	Secondary Pack	Cardboard case	0.085
	Tertiary Pack	Pallet stretchwrap: polythene	0.450
		Pallet layerboard: paper	0.397
		Pallet	30
8.2	Sealing	Heat sealed Foil seal	
8.3	Dimensions of Unit (length x width x height)	170mm x 149mm x 165mm	
8.4	Palletisation (dimensions of	of pallet)	
	Pallet Configuration	42 cartons/layer x 7 layers = 294 units/pal	let
	Dimensions of Pallet	1200mm x 1000mm	
8.5	Labelling	Each carton is labelled with product name, product code, product weight (minimum weight), best before date (DD/MM/YY), system generated 6- digit lot/batch No, and sequential unit number.	

Uncontrolled Copy

macphie

	MSD	S
	PRODUCT & COMPANY IDENTIFICATION	
.1	Product name	OTT® STRAWBERRY DESSERT TOPPING
.1	Product Codes	10008779
. <u>2</u> .3		
.3 .4	Description	A dessert topping in convenient squeezy bottle Macphie Ltd, Glenbervie, Stonehaven,
.4	Manufacturers Name, Address & tel no.	AB39 3YG. Tel: 01569 740641
	COMPOSITION/INFORMATION ON INGREDIEN	TS
.1	Contains	See section 2 of main document
		•
	HAZARD IDENTIFICATION	
•		ation, allergic or irritant response. Prolonged skin contact
	may cause contact dermatitis and/or minor irritation.	allon, allergic of initiant response. Profonged skin contact
	may cause contact dermatitis and/or minor initiation.	
	FIRST AID MEASURES	Not applicable
.1	Inhalation	Not applicable.
.2	Ingestion	Not applicable.
.3	Skin contact	Wash off with soapy water. If skin irritation develops seek medical advice.
.4	Eye contact	Rinse immediately with plenty of water. If irritation persists seek medical advice.
	FIRE/EXPLOSION HAZARD	
.1	Suitable fire extinguishing media	Water, Foam, Dry Chemical, Carbon Dioxide
.2	Protection against fire	Good housekeeping to avoid the accumulation of
.2		spillages.
	ACCIDENTAL RELEASE MEASURES	
.1	Methods of cleaning/absorption	Absorb spillages with a suitable material.
.2	Personal precautions	See section 8. Exposure controls/personal protection
.3	Environmental precautions	The method of disposal should be in accordance with
-		current local authority regulations.
	HANDLING AND STORAGE	
.1	Handling	Keep the working area free from accumulated spillages
.2	Storage	Store in original packaging. Keep cool and dry and
		ensure product is stored in accordance with Food
		Safety Act.
•	EXPOSURE CONTROLS/PERSONAL PROTECT	
.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.
		Improve care and attention to the prevention of
		spillages.
		Avoid damage to packaging to prevent leaks.
.2	Ventilation	In accordance with LEV requirements as defined in
		COSHH 2002(as amended) legislation.
.3	Respiratory Protection	Not required under normal conditions.
.4	Eye Protection	Safety goggles as required.
.5	Skin Protection	Standard protective clothing (including gloves) and appropriate skin protection if required.

macphie

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	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	
13.	Product not believed to be dangerous to the env	ironment and so no special disposal method is required.
13.	Product not believed to be dangerous to the env	ironment and so no special disposal method is required. ccordance with current local authority regulations.
13.	Product not believed to be dangerous to the env However, the method of disposal should be in a	
14.	Product not believed to be dangerous to the env However, the method of disposal should be in a TRANSPORT INFORMATION	ccordance with current local authority regulations.
14. 14.1	Product not believed to be dangerous to the env However, the method of disposal should be in a TRANSPORT INFORMATION UN No.	N/A
14. 14.1 14.2	Product not believed to be dangerous to the env However, the method of disposal should be in a TRANSPORT INFORMATION UN No. Sea	N/A N/A
14. 14.1 14.2 14.3	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail	N/A N/A N/A N/A N/A
14. 14.1 14.2	Product not believed to be dangerous to the env However, the method of disposal should be in a TRANSPORT INFORMATION UN No. Sea	N/A N/A
14. 14.1 14.2 14.3	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air	N/A N/A N/A N/A N/A
14. 14.1 14.2 14.3	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air REGULATORY INFORMATION	N/A N/A N/A N/A N/A
14. 14.1 14.2 14.3 14.4	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air	N/A N/A N/A N/A N/A
14. 14.1 14.2 14.3 14.4	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air REGULATORY INFORMATION	N/A N/A N/A N/A N/A
14. 14.1 14.2 14.3 14.4	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air REGULATORY INFORMATION	N/A N/A N/A N/A N/A
14. 14.1 14.2 14.3 14.4 15.	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air REGULATORY INFORMATION Classification not required. OTHER INFORMTION Under the 2002 COSHH regulations (as amended)	N/A
14. 14.1 14.2 14.3 14.4 15.	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air REGULATORY INFORMATION Classification not required. OTHER INFORMTION Under the 2002 COSHH regulations (as amended carry out a suitable and sufficient assessment as	N/A N/A N/A N/A N/A
14. 14.1 14.2 14.3 14.4 15.	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air REGULATORY INFORMATION Classification not required. OTHER INFORMTION Under the 2002 COSHH regulations (as amended)	N/A
14. 14.1 14.2 14.3 14.4 15.	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air REGULATORY INFORMATION Classification not required. OTHER INFORMTION Under the 2002 COSHH regulations (as amended carry out a suitable and sufficient assessment as	N/A
14. 14.1 14.2 14.3 14.4 15. 16.	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air REGULATORY INFORMATION Classification not required. OTHER INFORMTION Under the 2002 COSHH regulations (as amende carry out a suitable and sufficient assessment as actual condition of use.	N/A N/A N/A N/A N/A N/A N/A N/A N/A Solution
14. 14.1 14.2 14.3 14.4 15. 16.	Product not believed to be dangerous to the env However, the method of disposal should be in an TRANSPORT INFORMATION UN No. Sea Road/Rail Air REGULATORY INFORMATION Classification not required. OTHER INFORMTION Under the 2002 COSHH regulations (as amende carry out a suitable and sufficient assessment as actual condition of use.	N/A

Uncontrolled Copy