

SIMPLY CLEVER FOOD

Chocolate Genoese Mix 12.5kg

 PRODUCT CODE:
 10000101

 PACK SIZE:
 12.5kg

 ISSUE DATE:
 02/12/2025

CREATED BY: JES

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

When applied in accordance with the specified formulation (TIS), all additive concentrations comply with the maximum permissible levels as defined by regulatory standards

Should no feedback be provided to Macphie within 5 working days, customer acceptance of this PID will be assumed.

Macphie Ltd, Glenbervie, Stonehaven, AB39 3YG, Scotland.

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1. PRODUCT INFORMATION

1.1 Product Description

This mix requires only the addition of water and fat to produce an easy-to-deposit, easy-to-spread batter that will make chocolate Genoese sheets, celebration cake bases and tray bakes.

1.2 Commodity CodeProduct Country of OriginSite of Manufacture1901200000UKGlenbervie (GB)

1.3 Colour/Appearance

Brown powder conforming to previously accepted material.

1.4 Texture

Crumble type product

1.5 Flavour

Sweet, clean chocolate flavour, when baked

1.6 <u>Product Attributes</u> <u>Acceptable Levels</u>
Performance/Organoleptic Acceptable

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2.1 INGREDIENT LISTING

Ingredient	Source	E No	Country of Origin	Broadband
Sugar	Sugar Beet		Germany, Belgium, France, Guatemala, UK	40-60%
Wheat Flour (Wheat Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin)	Wheat		Denmark, China, India, Sweden, United States, UK	20-40%
Fat Reduced Cocoa Powder (6.5%)			Cameroon, Ghana, Ivory Coast, Netherlands, Nigeria	6.5%
Dried Egg White	Hen's Eggs		France, Portugal, Spain	<5%
Vegetable Oil	Rapeseed		Australia, Estonia, France, Ireland, Latvia, Lithuania, United Kingdom, Uruguay	<5%
Dried Egg Yolk	Hen's Eggs		France, Portugal, Spain	<5%
Modified Starch	Waxy Maize	E1422	France, Hungary, Italy	<2%
Whey Powder (Milk)	Milk		Ireland, UK	<2%
Emulsifiers				<2%
Propane-1,2-diol esters of fatty acids	Palm Oil	E477	Malaysia	
Mono- and diglycerides of fatty acids	Palm Oil	E471	Malaysia, Papua New Guinea, Colombia, Indonesia	
Sodium stearoyl-2-lactylate	Palm	E481	Malaysia, Denmark, Indonesia	
Raising Agents				<2%
Potassium bicarbonate		E501(ii)	China, Germany, France, UK	
Disodium diphosphate		E450(i)	United States	
Calcium acid pyrophosphate	Mineral	E450(vii)	United States	
Monocalcium phosphate	Mineral	E341(i)	United States	
Stabiliser				<1%
Hydroxypropyl methyl cellulose	Wood Pulp	E464	Germany, France, Norway, United States	
Wheat Gluten	Wheat		Germany	<1%

^{*}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.

For any products containing palm oil; please see despatch notes/invoices for RSPO palm oil sustainability status.

2.2 INGREDIENT DECLARATION

The following gives the U.K. Ingredient Declaration for inclusion in customers finished product "Ingredient Listing":-

Sugar, **Wheat** Flour (**Wheat** Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin), Fat Reduced Cocoa Powder (6.5%), Dried **Egg** White, Vegetable Oil (Rapeseed), Dried **Egg** Yolk, Modified Starch, Whey Powder (**Milk**), Emulsifiers (Propane-1,2-diol esters of fatty acids, Mono- and diglycerides of fatty acids, Sodium stearoyl-2-lactylate), Raising Agents (Potassium bicarbonate, Disodium diphosphate, Calcium acid pyrophosphate, Monocalcium phosphate), Stabiliser (Hydroxypropyl methyl cellulose), **Wheat** Gluten.

For allergy advice, including cereals containing gluten, see ingredients in **bold**

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3. <u>NUTRITION INFORMATION</u>

3.1 Typical Values Per 100g of Product

Nutrient	Amount	Units
Energy (kJ)	1754	kJ
Energy (kcal)	416	kcal
Fat	8.1	g
of which saturates	2.5	g
Carbohydrates	75	g
of which sugars	48	g
Fibre	3.6	g
Protein	8.9	g
Salt	0.65	g

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

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4.1 **ALLERGEN INFORMATION**

	Recipe Contains	Used on Line	Used on Site
Cereals containing Gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof	Yes	Yes	Yes
Wheat and products thereof	Yes	Yes	Yes
Rye and products thereof	No	No	No
Barley and products thereof	No	No	Yes
Spelt and products thereof	No	No	No
Oats and products thereof	No	Yes	Yes
Kamut and products thereof	No	No	No
Crustaceans and products thereof	No	No	No
Molluscs and products thereof	No	No	No
Eggs and products thereof	Yes	Yes	Yes
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	Yes	Yes
Milk and milk products thereof (including lactose)	Yes	Yes	Yes
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame seeds and products thereof	No	No	No
Lupin and products thereof	No	No	No
Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	No	Yes	Yes

4.2 POSSIBLE ALLERGEN CROSS CONTAMINATION DURING PROCESSING

May also contain	Soya

This product is made on shared lines that process products containing allergenic ingredients and therefore may contain these allergens (used on the line as stated above). The level of cross contact can vary. We strongly recommend our customers pass this allergen information forward and include on their own product labels.



4.3 SUPPLEMENTARY DATA

		Contains
Animal products (other than those listed above) and products th	No	
Maize and products thereof	Yes	
Colours - non natural		No
Colours - natural		No
Flavours - non natural		No
Flavours - natural		No
GM materials		No
Palm oil		Yes
	Suitable For	Certified
Vegetarians	Yes	No
Vegans	No	No
Coeliacs	No	
Halal	Yes	
Kosher	Yes	No

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 (sealed)			
10000101	12.5kg	days from date of manufacture. Clearly mar with "Best Before" date.	ked		
Storage Conditions	Unopened, store in a cool	, dry place (<20°C)			

5.2 Opened	
Shelf Life	Until end of shelf life, provided it is stored in closed unit
Storage Conditions	Store in a cool, dry place (<20°C)

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 www.macphie.com or from the Customer Service Team (Customer.Service@macphie.com)

6. FOOD SAFETY DATA

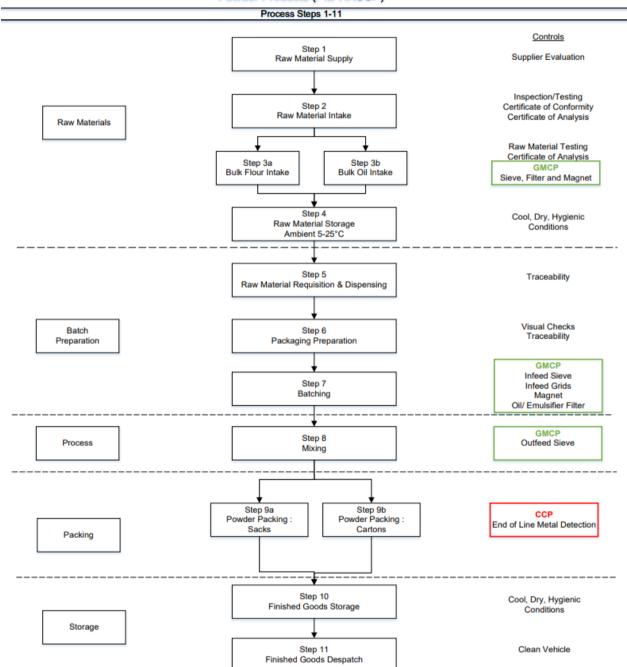
Test	Standard	
E.coli	<100 cfu/g	
S.Aureus	<100 cfu/g	

7.

HACCP FLOW CHART

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Powder Products (PID HACCP)



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8. PACKAGING

8.1	Packaging							
	Outer Packaging		Dimensions (m)		Weights (kg)			
		Small Red Easy Open Sac			Length		Paper	0.114
		Offiall Neu		CK-110 1 C	Width		Plastic	0.022
	Colour		Red		Height	n/a	Metal	0
	Recyclable?		Yes				Net	0.136
	Labal (Ovitar Dag	lea min m			Dimono	!a.na (ma)	\A/a:a.b	to (ke)
	Label (Outer Pac	kaging) I			Dimensions (m)Weights (kg)Length0.17 Paper0.			0.001
		Blank Wh	nite Label 140 x	170mm	Length Width		Plastic	0.001
	Colour		White			n/a	Metal	0
	Recyclable?		Yes		Height	п/а	Net	0.001
	Recyclable?		165				INGL	0.001
	Transport Packag	ging						
	Item Mate			ial	Colour		Weights (kg)	
	Pallet Cover		Plasti	tic Trans		parent 0.064		064
	Pallet Stretch	hwrap	Plasti	С	Transparent		0.450	
	Pallet Layerl	board	Paper		Brown		0.379	
8.2	Palle	t Information	on	Blue				
8.3		Sealing		Heat Sea	led			
8.4	Dimensions of	Unit (m)	Length	0.76	Width	0.427	Height	n/a
	Dollot Configuration		Units	per layer	7	Total p	er pallet	
8.5			Numbe	r of layers	7			
0.5	Pallet	Pallet Configuration		Add	litional	1	5	50
				Total pall	et weight (kg)	660.9		
					Bar	code GTIN Ser		Series
8.6		GTIN		Inner	n/a		n/a	
				Outer	0501750	6029010	GTIN 14	
8.7	Traceability			name, before d	it is labelled with a Macphie label detailing p e, product code, product weight (minimum), b date (DD/MMM/YY), and system-generated 6 th No. Sequential unit number is ink jetted di onto the unit.		ım), best ated 6 digit	