

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 | <u>Product Code</u> CS466 |
| 1.2 | <u>Product Description</u> A complete mix containing fruit chips, which requires only the addition of water and vegetable oil to produce delicious Chocolate Orange loaf cakes, muffins and tray bakes with an incredibly moist crumb. |
| 1.3 | <u>Colour/Appearance</u> Brown powder conforming to previously accepted material. |
| 1.4 | <u>Texture</u> Crumble type product, with particulates. |
| 1.5 | <u>Flavour</u> Characteristic Chocolate Orange flavour. |

| 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 % |
|--|--|-------------|
| Sugar | France, Malawi, Netherlands, UK, Zambia | 30-50 |
| Wheat Flour | UK | 10-30 |
| Orange Fruit Chips (8%) [Fruit Juice from concentrates (Orange, Apple, Lemon), Sucrose, Dried Apple, Glucose Syrup, Gelling Agent (Pectin (E440)), Natural Flavour, Antioxidant (Ascorbic Acid (E300)), Acidity Regulator (Citric Acid (E330), Malic Acid (E296))] | Austria, Africa, Argentina, Belgium, Brazil, Chile, China, Germany, Italy, Mexico, Netherlands, Poland, South Africa, Spain, Uruguay | 8.5 |
| Dried Whole Egg | France | <10 |
| Vegetable Oil (Rapeseed) | France, Netherlands, UK | <10 |
| Cocoa Powder (3.5%) | West Africa | 3.5 |
| Modified Starch (Waxy Maize, Potato) | Netherlands | <5 |
| Fat Reduced Cocoa Powder (2%) | West Africa | 2 |
| Chocolate (1.5%) [Sugar, Cocoa Mass, Fat Reduced Cocoa Powder] | West Africa | 1.5 |
| Raising Agents (Sodium Carbonates (E500)(ii), Diphosphates (E450)(i), Calcium Phosphates (E341)(ii)) | Belgium, France, UK, USA | <5 |
| Skimmed Milk Powder | UK | <5 |
| Flavouring | UK | <5 |
| Wheat Starch | Belgium | <5 |
| Whey Powder | UK | <5 |
| Emulsifiers (Mono- and diglycerides of fatty acids (E471) (Palm), Propane 1 2 diol esters of fatty acids (E477) (Palm), Sodium Stearoyl-2-lactylate (E481) (Rapeseed, Palm)) | Denmark | <5 |
| Wheat Gluten | UK | <5 |
| Stabiliser (Xanthan Gum (E415)) | China | <5 |

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

| Nutrient | Amount | Units |
|--------------------|--------|-------|
| Kilo Joules | 1780 | kJ |
| Kilo Calories | 425 | kcal |
| Protein | 7.5 | g |
| Carbohydrate | 73.1 | g |
| of which sugars | 40.3 | g |
| Total Fats | 10.8 | g |
| of which saturates | 2.9 | g |
| Fibre | 2.8 | g |
| Sodium | 0.4 | g |
| Salt Equivalent | 0.9 | g |

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

Uncontrolled COPY

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 | | ✓ |

5. STORAGE CONDITIONS AND SHELF LIFE

| Pack Code | Pack Size | Shelf Life | |
|-----------|------------|-----------------------|--|
| CS466/201 | 12.5kg 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. |
|------------|-------------------------------------|--|

| | | |
|------------|--|--|
| 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 |
|------------|--|--|

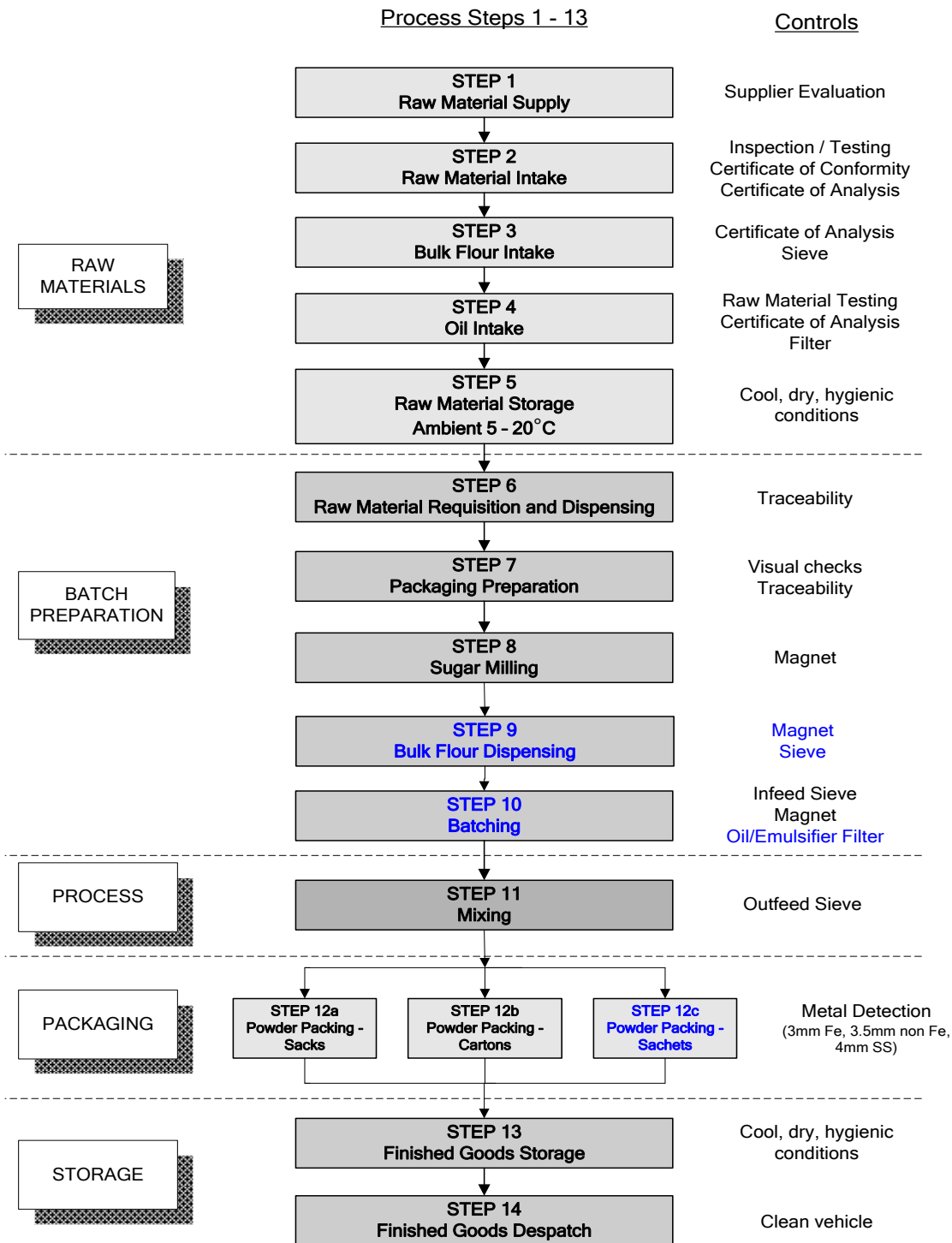
6. FOOD SAFETY DATA

6.1 Microbiological (typical)

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

Uncontrolled Copy

7. HACCP FLOW CHART



Uncontrolled Copy

8. PACKAGING

| <u>Packaging</u> | | | | |
|-------------------------|--|--|--|--------------------|
| 8.1 | <u>Pack Size:</u> | 12.5Kg Bag | | |
| | | Specification | | |
| | Primary pack | Red E O Small Sack | | Weights(Kg) |
| | | Easy to open paper sack with multi-ply walls with food grade blue polythene inner(38 µm) | | 0.138 |
| | Secondary Pack | N/A | | |
| | Tertiary Pack | Pallet Cover: polythene | | 0.064 |
| | | Pallet Stretch wrap: polythene | | 0.45 |
| | | Pallet layer board: paper | | 0.379 |
| White Wooden Pallet | | 21 | | |
| 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> | | | |
| | Pallet Configuration | 7 sacks x 7 layers +1 = 50 units/pallet | | |
| | Dimensions of pallet | 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. | | |

Uncontrolled Copy

MSDS

| | | |
|--|---------------------------------------|---|
| 1. PRODUCT & COMPANY IDENTIFICATION | | |
| 1.1 | Product name | CHOCOLATE ORANGE SENSATION |
| 1.2 | Product Code | CS466 |
| 1.3 | Description | A complete mix containing fruit chips, which requires only the addition of water and vegetable oil to produce delicious Chocolate Orange loaf cakes, muffins and tray bakes with an incredibly moist crumb. |
| 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. |

Uncontrolled Copy

| | | |
|------------|---|--|
| 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 |

Uncontrolled COPY

| | |
|------------|-------------------------------|
| 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. |
|--|

Uncontrolled Copy