

# SIMPLY CLEVER FOOD

# Mississippi Muffin & Cake Mix 12.5Kg

 PRODUCT CODE:
 10000084

 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

You can make an array of deliciously moist cakes with Mississippi Muffin & Cake Mix. The mix can carry up to 20% of your own additions, including chocolate chips, toffee pieces, raisins or fruit pieces.

1.2 Commodity CodeProduct Country of OriginSite of Manufacture1901200000UKGlenbervie (GB)

#### 1.3 Colour/Appearance

Beige powder conforming to previously accepted material.

#### 1.4 Texture

Crumble type product

#### 1.5 Flavour

Sweet, clean flavour, when baked.

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

## 2.1 <u>INGREDIENT LISTING</u>

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, Germany, India, Sweden, United States, UK	20-40%
Vegetable Oil	Rapeseed		Australia, Estonia, France, Ireland, Latvia, Lithuania, United Kingdom, Uruguay	<10%
Dried Whole <b>Egg</b>	Hen's Eggs		Denmark, France, Portugal, Spain	<10%
Modified Starch	Waxy Maize, Potato	E1422, E1404	France, Hungary, Italy, Netherlands, UK	<5%
Wheat Starch	Wheat		France, Italy	<2%
Raising Agents				<2%
Disodium diphosphate		E450(i)	United States	
Sodium bicarbonate		E500(ii)	UK	
Potassium bicarbonate		E501(ii)	China, Germany, France, UK	
Calcium acid pyrophosphate	Mineral E450(vii) United S		United States	
Monocalcium phosphate	Mineral	E341(i)	United States	
Emulsifiers				<1%
Mono- and diglycerides of fatty acids	Palm Oil	E471	Malaysia, Papua New Guinea, Colombia, Indonesia	
Propane-1,2-diol esters of fatty acids	Palm Oil	E477	Malaysia	
Sodium stearoyl-2-lactylate	Palm	E481	Malaysia, Denmark, Indonesia	
Dextrose	Maize, Wheat*		Bulgaria, Croatia, France, Hungary, Italy, Romania, Serbia, Slovakia, Spain, Ukraine	<1%
Wheat Gluten	Wheat		Germany	<1%
Stabiliser				<1%
Xanthan gum	Maize, Pea Protein	E415	China	

<sup>\*</sup>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 <u>INGREDIENT DECLARATION</u>

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), Vegetable Oil (Rapeseed), Dried Whole **Egg**, Modified Starch, **Wheat** Starch, Raising Agents (Disodium diphosphate, Sodium bicarbonate, Potassium bicarbonate, Calcium acid pyrophosphate, Monocalcium phosphate), Emulsifiers (Mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids, Sodium stearoyl-2-lactylate), Dextrose, **Wheat** Gluten, Stabiliser (Xanthan gum).

## 3. <u>NUTRITION INFORMATION</u>

3.1 Typical Values Per 100g of Product

Nutrient	Amount	Units
Energy (kJ)	1872	kJ
Energy (kcal)	444	kcal
Fat	12	g
of which saturates	2.3	g
Carbohydrates	76	g
of which sugars	42	g
Fibre	1.5	g
Protein	6.9	g
Salt	0.64	g

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

## 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)	No	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	Milk, 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 t	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		No
Halal	Yes	No
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)			
10000084	12.5kg	270	days from date of manufacture. Clearly marked with "Best Before" date.		
Storage Conditions	Unopened, store in a co	ol, dry pla	ce (<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 <a href="www.macphie.com">www.macphie.com</a> or from the Customer Service Team (<a href="mailto:Customer.Service@macphie.com">Customer.Service@macphie.com</a>)

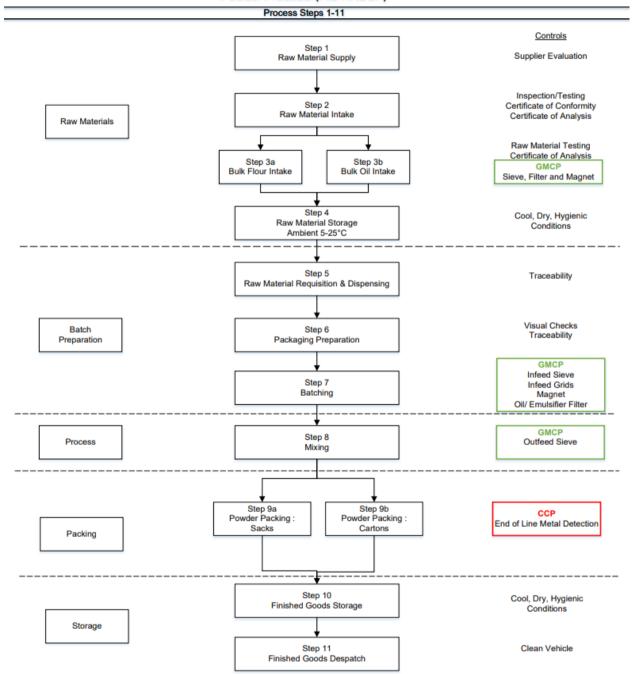
### 6. FOOD SAFETY DATA

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

02/12/2025

#### HACCP FLOW CHART 7.

#### Powder Products (PID HACCP)



## 8. PACKAGING

8.1	.1 Packaging							
	Outer Packaging				Dimensions (m)		Weights (kg)	
		Small Red Easy Open S		Sack-HS	Length		Paper	0.114
			FC		Width	0.427	Plastic	0.022
	Colour		Red		Height	n/a	Metal	0
	Recyclable?	Yes					Net	0.136
	Label (Outer Paci	kaging)						ts (kg)
		Blank Wh	ite Label 140	x 170mm	Length		Paper	0.001
					Width		Plastic	0
	Colour		White		Height	n/a	Metal	0
	Recyclable?		Yes				Net	0.001
	Transport Packaging							
	Item	Material		rial	Colour		Weights (kg)	
	Pallet Cov	er	Plas		Transparent		0.064	
	Pallet Stretch	nwrap	Plas	tic	Transparent		0.450	
	Pallet Layert		Pap	er	Brown		0.379	
8.2	•		Information Blue		•			
8.3	Ç	Sealing		Heat Seal	led			
8.4	Dimensions of	Unit (m)	Length	0.76	Width	0.427	Height	n/a
				Units	per layer	7	Total po	er pallet
0.5	Dollat Configuration			Numbe	r of layers	7		
8.5	Pallet	Pallet Configuration		Add	litional	1	5	60
				Total palle	et weight (kg)	660.9		
					Barcode		GTIN	Series
8.6	GTIN		Inner	n	n/a n/a		/a	
				Outer	0501750	272621 GTIN 14		N 14
8.7	Traceability			name, pro date (DD	it is labelled with a Macphie label detailing product oduct code, product weight (minimum), best befor /MMM/YY), and system-generated 6 digit lot/batc quential unit number is ink jetted directly onto the unit.			best before git lot/batch