

SIMPLY CLEVER FOOD

Viennese Mix 12.5kg

 PRODUCT CODE:
 10000037

 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.

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1. PRODUCT INFORMATION

1.1 Product Description

This convenient mix is quick and easy to use and produces a melt-in-the-mouth Viennese biscuit, delicious when filled with Frosting. Dust with Sweet Snow® for a perfect finish.

1.2 <u>Commodity Code</u> 1901200000 Product Country of Origin UK

Site of Manufacture Glenbervie (GB)

1.3 <u>Colour/Appearance</u> Beige powder

1.4 Texture

Crumble type product

1.5 Flavour

Neutral flavour, free from off flavours when baked with quality ingredients

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

Acceptable



2.1 INGREDIENT LISTING

Ingredient	Source	E No	Country of Origin	Broadband
Wheat Flour (Wheat Flour, Calcium,			China, India, France, United	
Niacin, Iron, Folic Acid, Thiamin)	liacin, Iron, Folic Acid, Thiamin) Wheat		Kingdom	60-80%
Sugar	Sugar Beet		France	10-20%
Vegetable Oil			Australia, Estonia, France, Ireland, Latvia, Lithuania, United Kingdom,	
	Rapeseed		Uruguay	<10%

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":-

Wheat Flour (Wheat Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin), Sugar, Vegetable Oil (Rapeseed).

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

3. NUTRITION INFORMATION

3.1 Typical Values Per 100g of Product

Nutrient	Amount	Units
Energy (kJ)	1840	kJ
Energy (kcal)	437	kcal
Fat	11	g
of which saturates	1	g
Carbohydrates	76	g
of which sugars	15	g
Fibre	3	g
Protein	7.4	g
Salt	0	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	No	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	Egg, 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 product	No	
Maize and products thereof		No
Colours - non natural		No
Colours - natural		No
Flavours - non natural		No
Flavours - natural		No
GM materials	No	
Palm oil		No
	Suitable For	
Vegetarians	Yes	No
Vegans Yes		Yes
Coeliacs		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)					
10000037	12.5kg	270	days from date of manufacture. Clearly marked with "Best Before" date.		
Storage Conditions	Unopened, store in a co	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

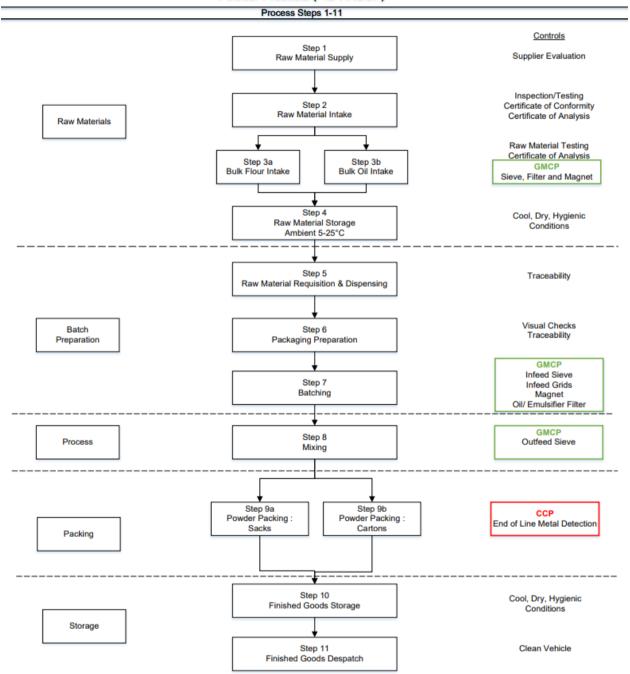
See product label and/or Technical Information Sheet. Available from www.macphie.com or from the Customer Service Team (Customer.Service@macphie.com)

6. FOOD SAFETY DATA

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

7. HACCP FLOW CHART

Powder Products (PID HACCP)



8. PACKAGING

8.1 Packaging								
	Outer Packaging				Dimens	Dimensions (m) Weights		
		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 Pac	kaging)			Dimensions (m)		Weights (kg)	
		Blank Whit	te Label 140 x	x 170mm	Length		Paper	0.001
					Width		Plastic	0
	Colour		White		Height	n/a	Metal	0
	Recyclable?		Yes]		Net	0.001
	Transport Packaging							
	Item			ial	Colour		Weights (kg)	
	Pallet Co			-	Transparent		0.064	
	Pallet Stretc	hwrap			Transparent		0.450	
	Pallet Layer		Paper		Brown		0.379	
8.2	Pallet	Informatio			•			
8.3	Ş	Sealing		Heat Sea	aled			
8.4	Dimensions of	Unit (m)	Length	0.76	Width	0.427	Height	n/a
				Units	per layer	7	Total	per pallet
8.5	Dellet (Canfiavati		Numbe	er of layers	7		
0.5	Pallet	let Configuration		Add	ditional	1		50
			Total pal	let weight (kg)	660.9			
					Bare	code	GTIN Series	
8.6	GTIN		Inner	n	n/a n/		n/a	
			Outer	0501750	6015716	GTIN 14		
8.7	Traceability			name, p date (DI	unit is labelled with a Macphie label detailing product product code, product weight (minimum), best before D/MMM/YY), and system-generated 6 digit lot/batch requential unit number is ink jetted directly onto the unit.			n), best before digit lot/batch