

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

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

1. PRODUCT DESCRIPTION

1.1 Product Description

Macphie Strawberry & Cream Sensation is a complete powder mix containing strawberry fruit pieces in a strawberry & cream flavoured base, which requires only the addition of water and vegetable oil to produce delicious Strawberry & Cream loaf cakes, muffins and tray bakes. All applications have a deliciously moist crumb with pockets of real fruit juiciness.

1.2 Colour/Appearance

Beige powder with red strawberry pieces conforming to previously accepted material.

1.3 Texture

Crumble type product, with particulates

1.4 Flavour

Characteristic strawberry and cream flavour.

1.5 Product Attributes

Acceptable Levels

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 | Source | E No | Country of Origin | Broadband % |
|---|------------------------|--------------|---|-------------|
| Sugar | Sugar Cane, Sugar Beet | | Malawi, Zambia, UK, USA | 30-50% |
| Wheat Flour (with Calcium, Iron, Niacin, Thiamin) | Wheat | | China, Germany, India, Sweden, UK, USA | 30-50% |
| Strawberry Fruit Chips (10%) [Fruit Juice (Apple, Strawberry, Lemon, Elderberry), Sucrose, Dried apple, Glucose Syrup, Gelling Agent (Pectin), Natural Flavouring, Antioxidant (Ascorbic acid), Acidity Regulators (Citric acid, Malic acid)] | | | China, Germany, Argentina, Austria, Belgium, Brazil, Canada, France, Hungary, Italy, Lithuania, Netherlands, Poland, Turkey | 10% |
| Vegetable Oil | Rapeseed | | Australia, Ukraine, EU (28) | <10% |
| Dried Whole Egg | Hen's Eggs | | Germany, India, France, Italy, Netherlands, Poland, Portugal, Spain | <10% |
| Modified Starch | Potato, Waxy Maize | E1404, E1422 | Netherlands | <5% |
| Wheat Starch | Wheat | | Belgium | <5% |
| Raising Agents | | | | <5% |
| Disodium Diphosphate | | E450(i) | USA | |
| Sodium Bicarbonate | | E500(ii) | UK | |
| Potassium Bicarbonate | | E501(ii) | China, Germany, France, Netherlands, UK | |
| Cream powder (1%) (Milk) | Cow's Milk | | Germany | 1% |
| Emulsifiers | | | | <5% |
| Mono- and diglycerides of fatty acids | Palm Oil | E471 | Malaysia, Papua New Guinea, Colombia, Indonesia | |
| Propane-1,2-diol esters of fatty acids | Palm | E477 | Indonesia, Malaysia | |
| Sodium stearyl-2-lactylate | Palm | E481 | Malaysia, Denmark, Indonesia | |
| Flavouring | Natural | | Netherlands | <5% |
| Dextrose | Wheat* | | Belgium | <5% |
| Wheat Gluten | Wheat | | Germany | <5% |
| Stabiliser | | | | <5% |
| Xanthan Gum | Maize | E415 | China | |

For Allergy Advice, including cereals containing gluten, 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.

*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.

3. NUTRITION INFORMATION**3.1 TYPICAL VALUES PER 100g OF PRODUCT:-**

| Nutrient | Amount | Units |
|--------------------|--------|-------|
| Energy (kJ) | 1795 | kJ |
| Energy (kcal) | 430 | kcal |
| Fat | 11.6 | g |
| of which saturates | 2.6 | g |
| Carbohydrates | 74.0 | g |
| of which sugars | 44.4 | g |
| Protein | 6.4 | g |
| Salt | 0.6 | g |

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

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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 | Yes |
| ✓ | ✓ | Wheat and products thereof | Yes |
| ✓ | ✓ | 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 | Yes |
| ✓ | | Fish and products thereof | No |
| | | Peanuts and products thereof | No |
| ✓ | ✓ | Soybeans and products thereof | No |
| ✓ | ✓ | Milk and milk products thereof (including lactose) | Yes |
| | | 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.”

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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 | No |
| Flavours – non natural | No |
| Flavours - natural | Yes |
| GM Materials | No |
| | SUITABLE FOR: |
| Vegetarians | Yes |
| Vegans | 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 | |
| 10000134 | 12.5kg Bag | Total (sealed) | 9 months from date of manufacture. Clearly marked with "Best Before" date. |
| Storage conditions- Store in cool, dry hygienic environment (<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. | |

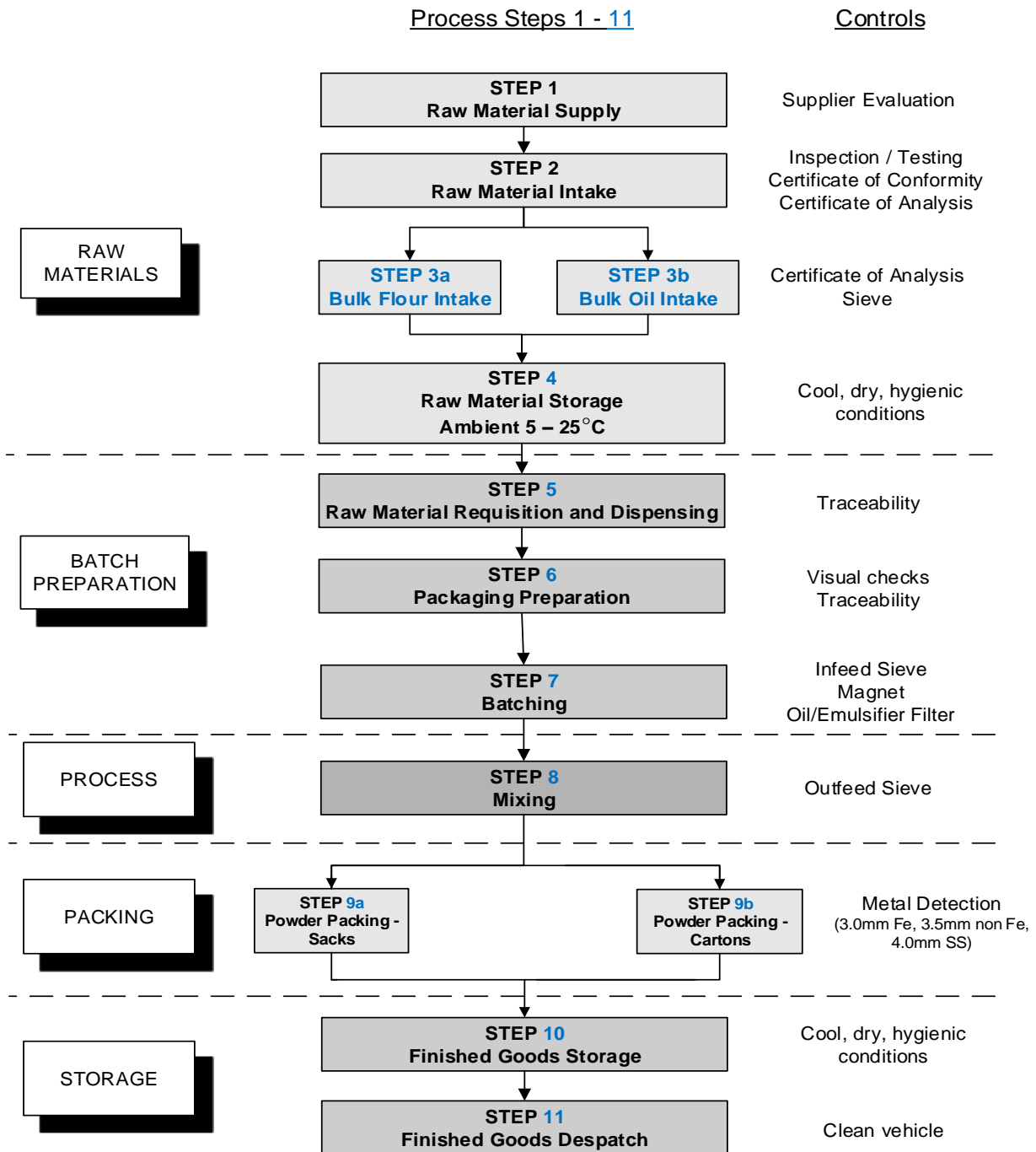
| 5.4 Recommended Make Up Instructions/Use | |
|--|--|
| See product label and/or Technical Information Sheet. Available from customer services at customer.service@macphie.com | |

6. FOOD SAFETY DATA
6.1 Microbiological (typical)

| Test | Standard |
|-----------|-------------|
| E. Coli | < 100 cfu/g |
| S. Aureus | < 100 cfu/g |

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7. HACCP FLOW CHART



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8. PACKAGING

| | | | |
|------------|--|---|--------------------|
| 8.1 | <u>Packaging</u> | | |
| | <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 (30 µm) | 0.140 |
| | Secondary Pack | N/A | |
| | Tertiary Pack | Pallet cover: polythene | 0.064 |
| | | Pallet stretchwrap: polythene | 0.450 |
| | | Pallet layerboard: paper | 0.379 |
| | | Pallet | 27 |
| 8.2 | <u>Sealing</u> | Heat seal | |
| 8.3 | <u>Dimensions of Unit (length x height)</u> | 427mm x 760mm | |
| 8.4 | <u>Palletisation (dimensions of pallet)</u> | | |
| | Pallet Configuration | 7 sacks/layer 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/MMM/YY), system-generated 6 digits Lot/Batch No, and sequential unit number. | |

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| 1. PRODUCT & COMPANY IDENTIFICATION | | |
| 1.1 | Product name | STRAWBERRIES & CREAM SENSATION® |
| 1.2 | Product Codes | 10000134 |
| 1.3 | Description | Macphie Strawberry & Cream Sensation is a complete powder mix containing strawberry fruit pieces in a strawberry & cream flavoured base, which requires only the addition of water and vegetable oil to produce delicious Strawberry & Cream loaf cakes, muffins and tray bakes. All applications have a deliciously moist crumb with pockets of real fruit juiciness. |
| 1.4 | Manufacturers Name, Address & tel no. | Macphie Ltd, Glenbervie, Stonehaven, AB39 3YG. Tel: 01569 740641 |
| 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. |

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| 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. |

| | | |
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| 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). |
| | <ul style="list-style-type: none"> 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. |

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| 12. | ECOLOGICAL INFORMATION |
| | The product should not be allowed to enter any watercourse. |

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| 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 |

| | |
|------------|-------------------------------|
| 15. | REGULATORY INFORMATION |
| | Not classified as dangerous |

| | |
|------------|---|
| 16. | OTHER INFORMATION |
| | 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.

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