

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
Red Velvet Cake Mix produces a red coloured chocolate cake with a moist, smooth, velvety texture
- 1.2 Colour/Appearance
Dark red/brown powder conforming to previously accepted material.
- 1.3 Texture
Crumble type product
- 1.4 Flavour
Sweet, clean flavour, when baked.

1.5	<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	Source	E No	Country of Origin	Broadband %
Sugar	Sugar Beet		France	40-60%
Wheat Flour (with Calcium, Iron, Niacin, Thiamin)	Wheat		China, India, Sweden, USA, UK	40-60%
Vegetable Oil	Rapeseed		Australia, Ukraine, UK	<5%
Cocoa Powder (3.5%)			Cameroon, West Africa, Ivory Coast, Ghana, Netherlands, Nigeria	3.5%
Modified Starch	Waxy Maize	E1422	Netherlands	<5%
Whey Powder (Milk)	Milk		Ireland, UK	<2%
Colour				<2%
Carmine		E120	Peru	
Raising agents				<2%
Disodium diphosphate		E450(i)	USA	
Sodium bicarbonate		E500(ii)	UK	
Emulsifiers				<2%
Propane-1,2-diol esters of fatty acids	Palm Oil	E477	Denmark, Indonesia, 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	
Wheat Gluten	Wheat		Germany	<1%
Flavouring	Natural		Netherlands	<1%

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.

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Energy (kJ)	1709	kJ
Energy (kcal)	409	kcal
Fat	6.4	g
of which saturates	2.0	g
Carbohydrates	81.3	g
of which sugars	43.9	g
Protein	5.0	g
Salt	0.9	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	No
		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	Yes
Maize and products thereof	Yes
Colours – non natural	No
Colours – natural	Yes
Flavours – non natural	No
Flavours - natural	Yes
GM Materials	No
	SUITABLE FOR:
Vegetarians	No
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	
10000111	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	

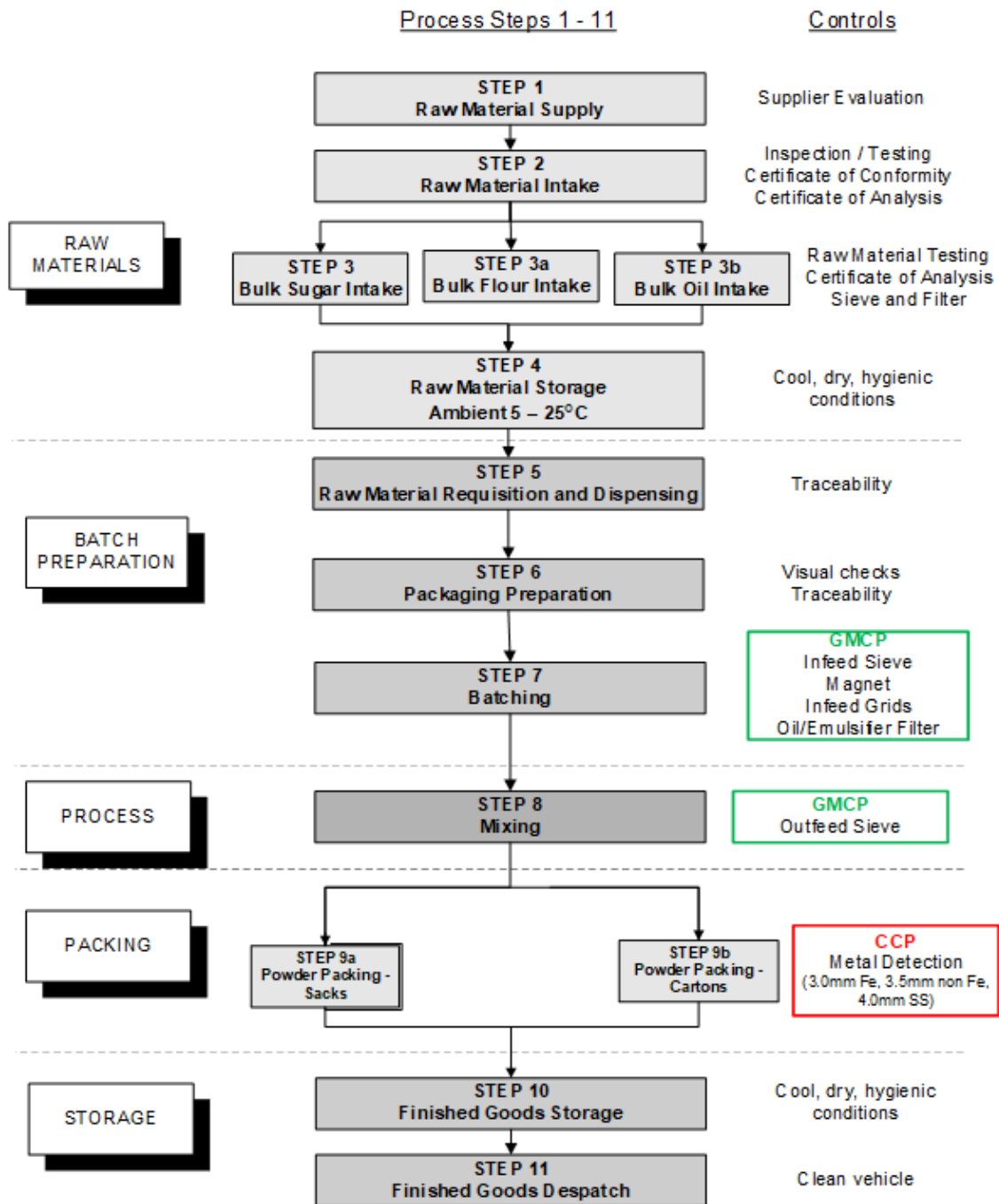
6. FOOD SAFETY DATA

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	Packaging		
	Pack Size:	12.5kg Bag	
	Primary Pack	Red Easy Open 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	N/A
	Tertiary Pack	Pallet cover: polythene	0.064
		Pallet stretchwrap: polythene	0.450
		Pallet layerboard: paper	0.379
		Pallet	30
8.2	Sealing	Heat seal	
8.3	Dimensions of Unit (length x height)	427mm x 760mm	
8.4	Palletisation (dimensions of pallet)		
	Pallet Configuration	7 sacks/layer x 7 layers +1 = 50 units/pallet	
	Dimensions of Pallet	1200mm x 1000mm	
8.5	Labelling	Each sack is labelled with product name, product code, product weight (minimum weight), best before date (DD/MMM/YY), system-generated 6-digit lot/batch No, and sequential unit number.	

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MSDS

1. PRODUCT & COMPANY IDENTIFICATION		
1.1	Product name	RED VELVET CAKE MIX
1.2	Product Codes	10000111
1.3	Description	Red Velvet Cake Mix produces a red coloured chocolate cake with a moist, smooth, velvety texture
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.

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.

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

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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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