



**simply  
clever  
food**

**Non Hydrogenated  
Sweet Snow® 25kg**

**PRODUCT CODE:** 10000265  
**PACK SIZE:** 25kg  
**ISSUE DATE:** 07/10/2022  
**CREATED BY:** SAB



## 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](mailto:quality.standards@macphie.com)

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

A fine, dextrose-based dusting powder designed to replace icing sugar - formulated with non-hydrogenated vegetable fat

#### 1.2 Commodity Code

2106909849

#### Product Country of Origin

UK

#### 1.3 Colour/Appearance

White powder conforming to previously accepted material

#### 1.4 Texture

Fine, powder-type product

#### 1.5 Flavour

Sweet

#### 1.6 Product Attributes

Performance/Organoleptic

#### Acceptable Levels

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 |
|---------------|------------------------|------|---|-----------|
| Dextrose      | Maize, Wheat*          |      | Bulgaria, Croatia, France, Hungary, Italy, Romania  | 40-60%    |
| Sugar         | Sugar Cane, Sugar Beet |      | United Kingdom  | 40-60%    |
| Cornflour     | Maize                  |      | Germany, Italy, Netherlands, Spain  | <10%      |
| Vegetable Oil | Palm                   |      | Malaysia, Papua New Guinea, Brazil, Cameroon, Colombia, Guatemala, Honduras, Ivory Coast, Indonesia, Thailand, UK | <10%      |

For allergy advice, see ingredients in **bold**

\*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.*

## 3. NUTRITION INFORMATION

3.1 Typical Values Per 100g of Product

| Nutrient           | Amount | Units |
|--------------------|--------|-------|
| Energy (kJ)        | 1716   | kJ    |
| Energy (kcal)      | 410    | kcal  |
| Fat                | 6.1    | g     |
| of which saturates | 3.3    | g     |
| Carbohydrates      | 89     | g     |
| of which sugars    | 81     | g     |
| Fibre              | 0      | g     |
| Protein            | 0.1    | g     |
| Salt               | 0.01   | g     |

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

#### 4.1 ALLERGEN INFORMATION

|  | Recipe Contains | Used on Site | Used on Line |
|--|-----------------|--------------|--------------|
| Cereals containing Gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof                  | No              | Yes          | Yes          |
| Wheat and products thereof   | No              | Yes          | Yes          |
| Rye and products thereof   | No              | No           | No           |
| Barley and products thereof  | No              | Yes          | 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              | Yes          | 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 SO <sub>2</sub>        | No              | Yes          | Yes          |

“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.”

## 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   |  | No           |
| GM materials   |  | No           |
| Palm oil   |  | Yes          |
|  |  | Suitable For |
|  |  | Certified    |
| Vegetarians  |  | No           |
| Vegans   |  | Yes          |
| Coeliacs   |  | 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)                          |  |
| 10000265           | 25kg      | 365  | days from date of manufacture. Clearly marked with "Best Before" date. |
| Storage Conditions |           | 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 hygienic environment (<20oC)                         |

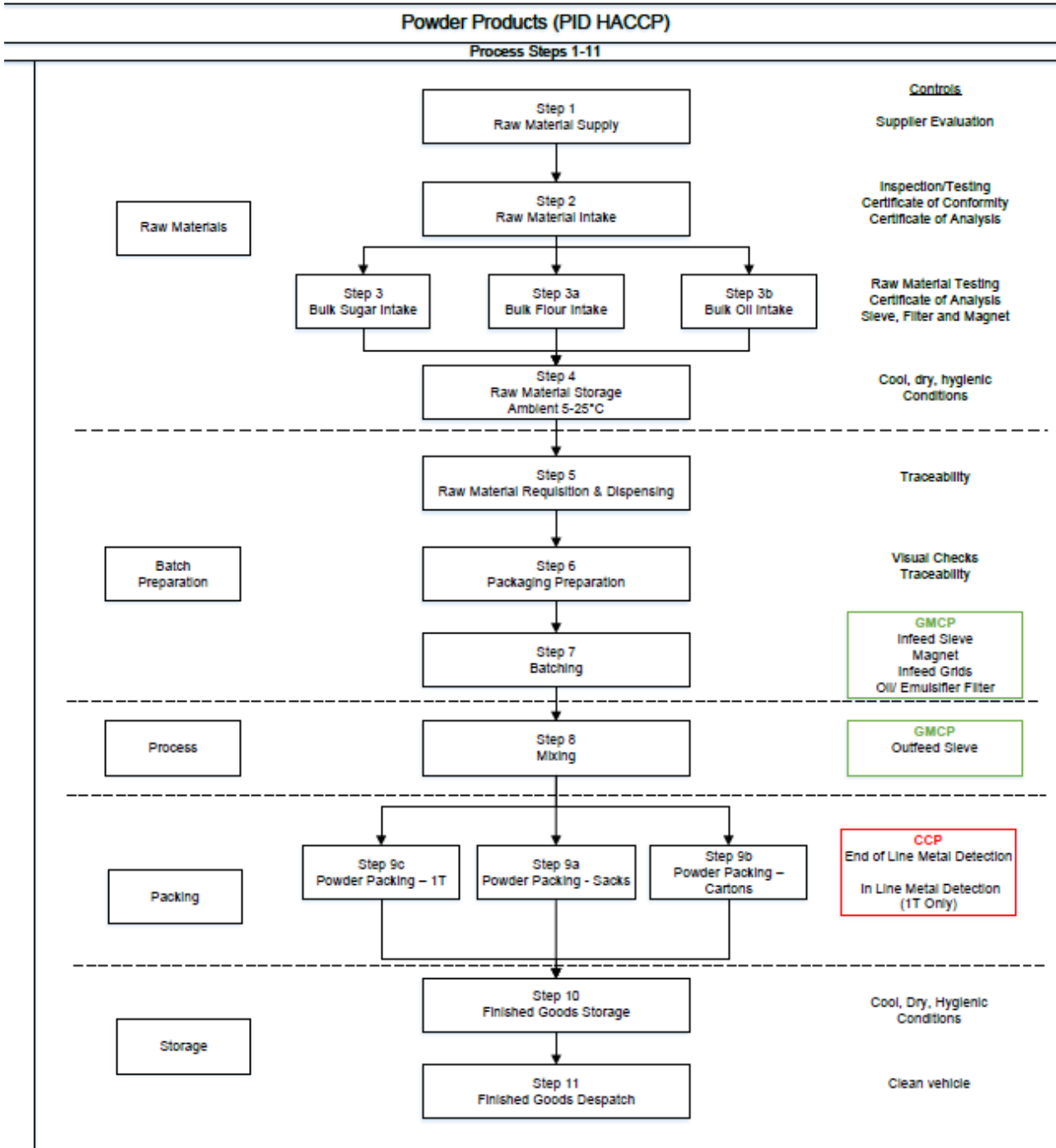
| 5.3 Freeze Thaw Stability                           |  |
|---|--|
| Freeze thaw stable in application only, not in pack |  |

| 5.4 Recommended Make Up Instructions/Use   |  |
|--|--|
| See product label and/or Technical Information Sheet. Available from <a href="http://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      |
|--------------------|---------------|
| Total Viable Count | <10,000 cfu/g |
| Enterobacteriaceae | <10 cfu/g     |

**7. HACCP FLOW CHART**



**8. PACKAGING**

|            |                                |                                    |  |                |                     |                               |  |
|------------|--------------------------------|------------------------------------|--|----------------|---------------------|-------------------------------|--|
| <b>8.1</b> | <b>Packaging</b>               |                                    |  |                |                     |                               |  |
|            | <b>Outer Packaging</b>         |                                    | <b>Dimensions (m)</b>  |                | <b>Weights (kg)</b> |                               |  |
|            |                                | Large Red Easy Open Sack-<br>HS FC | <b>Length</b>  | 0.96           | <b>Paper</b>        | ?                             |  |
|            |                                |                                    | <b>Width</b>   | 0.56           | <b>Plastic</b>      | ?                             |  |
|            | <b>Colour</b>                  | Red                                | <b>Height</b>  | 0.15           | <b>Metal</b>        | 0                             |  |
|            | <b>Recyclable?</b>             | Yes                                |  |                | <b>Net</b>          | 0.219                         |  |
|            | <b>Label (Outer Packaging)</b> |                                    | <b>Dimensions (m)</b>  |                | <b>Weights (kg)</b> |                               |  |
|            |                                | Blank White Label 140 x<br>170mm   | <b>Length</b>  | 0.17           | <b>Paper</b>        | 0.001                         |  |
|            |                                |                                    | <b>Width</b>   | 0.14           | <b>Plastic</b>      | 0                             |  |
|            | <b>Colour</b>                  | White                              | <b>Height</b>  | n/a            | <b>Metal</b>        | 0                             |  |
|            | <b>Recyclable?</b>             | Yes                                |  |                | <b>Net</b>          | 0.001                         |  |
|            | <b>Transport Packaging</b>     |                                    |  |                |                     |                               |  |
|            | <b>Item</b>                    | <b>Material</b>                    | <b>Colour</b>  |                | <b>Weights (kg)</b> |                               |  |
|            | Pallet Cover                   | Plastic                            | Transparent  |                | 0.064               |                               |  |
|            | Pallet Stretchwrap             | Plastic                            | Transparent  |                | 0.450               |                               |  |
|            | Pallet Layerboard              | Paper                              | Brown  |                | 0.379               |                               |  |
| <b>8.2</b> | <b>Pallet Information</b>      |                                    | Blue   |                |                     |                               |  |
| <b>8.3</b> | <b>Sealing</b>                 |                                    | Heat Sealed  |                |                     |                               |  |
| <b>8.4</b> | <b>Dimensions of Unit (m)</b>  | <b>Length</b>                      | 0.96   | <b>Width</b>   | 0.56                | <b>Height</b> 0.15            |  |
| <b>8.5</b> | <b>Pallet Configuration</b>    |                                    | <b>Units per layer</b>   |                | 5                   | <b>Total per pallet</b><br>20 |  |
|            |                                |                                    | <b>Number of layers</b>  |                | 4                   |                               |  |
|            |                                |                                    | <b>Additional</b>  |                | 0                   |                               |  |
| <b>8.6</b> | <b>GTIN</b>                    |                                    | <b>Barcode</b>   |                | <b>GTIN Series</b>  |                               |  |
|            |                                |                                    | <b>Inner</b>   | n/a            |                     | n/a                           |  |
|            |                                |                                    | <b>Outer</b>   | 05017506411600 |                     | GTIN 14                       |  |
| <b>8.7</b> | <b>Traceability</b>            |                                    | Each unit is labelled with a Macphie label detailing product name, product code, product weight (minimum), best before date (DD/MMM/YY), and system-generated 6 digit lot/batch No. Sequential unit number is ink jetted directly onto the unit. |                |                     |                               |  |