

# SIMPLY CLEVER FOOD

### Caramel Crème Cake Mix 12.5kg

PRODUCT CODE: 10013941
PACK SIZE: 12.5kg
ISSUE DATE: 04/12/2025

**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

A complete powder mix that requires the addition of egg, vegetable oil and water to produce a moist and tender cake with a delicious caramel flavour. Provides good hold for inclusions like sultanas and chocolate chips (10% recommended).

1.2 Commodity CodeProduct Country of OriginSite of Manufacture1901200000UKGlenbervie (GB)

#### 1.3 Colour/Appearance

Beige crumble type powder.

#### 1.4 Texture

Free flowing powder with soft lumps that are easily dispersed

#### 1.5 Flavour

Sweet, clean, with light caramel flavour when baked.

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

Performance/Organoleptic Acceptable

### 2.1 **INGREDIENT LISTING**

Ingredient	Source	E No	Country of Origin	Broadband
Sugar	Sugar Beet		Germany, Belgium, France, Guatemala, UK	40-60%
<b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin)	Wheat		Denmark, China, India, Sweden, United States, UK	40-60%
Vegetable Oil	Rapeseed		Australia, Estonia, France, Ireland, Latvia, Lithuania, United Kingdom, Uruguay	<5%
Whey Powder ( <b>Milk</b> )	Milk		Ireland, UK	<5%
Modified Starch	Potato	E1404	Netherlands, United Kingdom	<2%
Raising Agents		_	, ,	<2%
Disodium diphosphate			China, Germany, USA, Belgium	
Potassium bicarbonate		E501(ii)	China, Germany, France, UK	
Sodium bicarbonate		E500(ii)	UK	
Dried Caramelised Sugar	Wheat*, Sugar Cane		Europe, Reunion, United Kingdom	<2%
Skimmed <b>Milk</b> Powder	Cow's Milk		UK	<1%
Emulsifiers				<1%
Propane-1,2-diol esters of fatty acids	Palm Oil	E477	Malaysia	
Polyglycerol esters of fatty acids	Rapeseed, Soya Bean, Palm Oil	E475	Denmark	
Mono- and diglycerides of fatty acids	Rapeseed, Soya Bean, Palm Oil	E471	Denmark	
Flavouring	Natural		China, USA, El Salvador, France, United Kingdom	<1%
Wheat Gluten	Wheat		Germany	<1%
Salt	Mineral		UK	<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 INGREDIENT DECLARATION

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), Whey Powder (**Milk**), Modified Starch, Raising Agents (Disodium diphosphate, Potassium bicarbonate, Sodium bicarbonate), Dried Caramelised Sugar, Skimmed **Milk** Powder, Emulsifiers (Propane-1,2-diol esters of fatty acids, Polyglycerol esters of fatty acids, Mono- and diglycerides of fatty acids), Flavouring, **Wheat** Gluten, Salt, Stabiliser (Xanthan gum).

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)	1720	kJ
Energy (kcal)	406	kcal
Fat	5.4	g
of which saturates	1.2	g
Carbohydrates	84	g
of which sugars	46	g
Fibre	1.8	g
Protein	4.7	g
Salt	0.9	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)	Yes	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, 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 the	No	
Maize and products thereof		Yes
Colours - non natural		No
Colours - natural		Yes
Flavours - non natural		No
Flavours - natural		Yes
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)				
10013941	12.5kg	210	days from date of manufacture. Clearly marked with "Best Before" date.	
Storage Conditions	Unopened, store in a cool	, dry place	e (<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>)

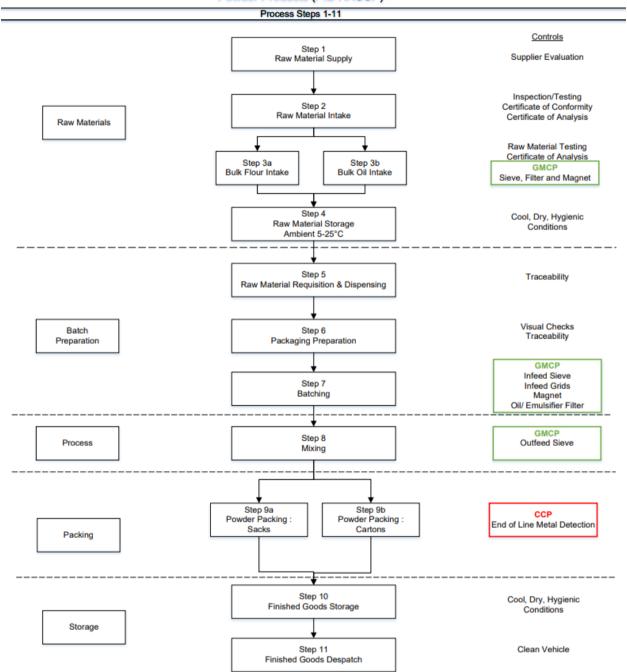
### 6. FOOD SAFETY DATA

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

04/12/2025

#### **HACCP FLOW CHART** 7.

### Powder Products (PID HACCP)



## 8. PACKAGING

8.1	Packaging							
	<b>Outer Packaging</b>		Dimensions (m)		Weights (kg)			
	Small Red Easy Open		Fasy Open Sac	k-HS FC	Length		Paper	0.114
		Offiall Neu	•		Width		Plastic	0.022
	Colour		Red		Height	n/a	Metal	0
	Recyclable?		Yes				Net	0.136
	Labal (Ovitar Dag	lea min m			Dimono	: a.m.a. /ma\	\A/a:a:k	4a (lea)
	Label (Outer Pac	kaging) I				ions (m)	Paper	nts (kg) 0.001
		Blank Wh	ite Label 140 x	170mm	Length Width		Plastic	0.001
	Colour		White			n/a	Metal	0
	Recyclable?		Yes		Height	II/a	Net	0.001
	Necyclable:		163				INGL	0.001
	Transport Packa	ging						
	Item				Colour		Weights (kg)	
	Pallet Cov	ver	Plastic	;	Transparent		0.064	
	Pallet Stretcl	hwrap	Plastic	)	Transparent		0.450	
	Pallet Layerl	board	Paper		Brown		0.379	
8.2	Palle	t Informati	on	Blue				
8.3		Sealing		Heat Sea	aled			
8.4	Dimensions of	Unit (m)	Length	0.76	Width	0.427	Height	n/a
	Dallat Configuration			Units	per layer	7	Total p	er pallet
8.5				Numbe	er of layers	7		
0.5	Pallet	Pallet Configuration -		Add	ditional	1	5	50
				Total pal	let weight (kg)	660.9		
					Baro	code	GTIN Series	
8.6		GTIN		Inner	n,	/a	n/a	
					0501750	6009210	GTIN 14	
8.7	Traceability			name before o	it is labelled v , product cod late (DD/MMI h No. Sequer	e, product we M/YY), and s	eight (minim ystem-genei ber is ink jet	um), best rated 6 digit