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Lemon Crème Cake Mix 12.5kg

PRODUCT CODE: 10013939
PACK SIZE: 12.5kg
ISSUE DATE: 02/12/2024
CREATED BY: BW

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.

Macphie Ltd, Glenbervie, Stonehaven, AB39 3YG, Scotland.
Macphie (Europe) Ltd, Trinity House, Charleston Road, Ranelagh, Dublin 6, Ireland

1. PRODUCT INFORMATION

1.1 <u>Product Description</u> A complete powder mix that requires the addition of egg, oil and water to product a moist and tender cake with a delicious lemon flavour. Ideal for muffins, loaf cakes, tray bakes and puddings.	
1.2 <u>Commodity Code</u> 1901200000	<u>Product Country of Origin</u> UK
1.3 <u>Colour/Appearance</u> Pale yellow crumble type powder.	
1.4 <u>Texture</u> Free flowing powder with soft lumps that are easily dispersed	
1.5 <u>Flavour</u> Sweet, clean lemon flavour when baked.	
1.6 <u>Product Attributes</u> Performance/Organoleptic	<u>Acceptable Levels</u> 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		Germany, Belgium, France, Guatemala, UK	40-60%
Wheat Flour (with Calcium, Iron, Niacin, Thiamin)	Wheat		Denmark, China, India, Sweden, United States, UK	40-60%
Vegetable Oil	Rapeseed		Australia, Estonia, France, Ireland, Latvia, Lithuania, UK, Uruguay	<5%
Whey Powder (Milk)	Milk		Ireland, UK	<5%
Modified Starch	Potato	E1404	Netherlands, UK	<5%
Raising agents				<2%
Disodium diphosphate			China, Germany, USA, Belgium	
Potassium bicarbonate		E501(ii)	China, Germany, France, UK	
Sodium bicarbonate		E500(ii)	UK	
Skimmed Milk 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	
Wheat Gluten	Wheat		Germany	<1%
Flavouring			Switzerland	<1%
Salt	Mineral		UK	<1%
Stabiliser				<1%
Xanthan gum	Maize, Pea Protein	E415	China	
Colour				<1%
Lutein		E161b	China, India	

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

For any products containing palm oil; please see despatch notes/invoices for RSPO palm oil sustainability status.



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3. NUTRITION INFORMATION

3.1 Typical Values Per 100g of Product

Nutrient	Amount	Units
Energy (kJ)	1699	kJ
Energy (kcal)	406	kcal
Fat	5.4	g
of which saturates	1.2	g
Carbohydrates	84	g
of which sugars	47	g
Fibre	1.8	g
Protein	4.7	g
Salt	0.91	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	Yes
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 ₂	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.	

4.2 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		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)	
10013939	12.5kg	240	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 a cool, dry place (<20°C)

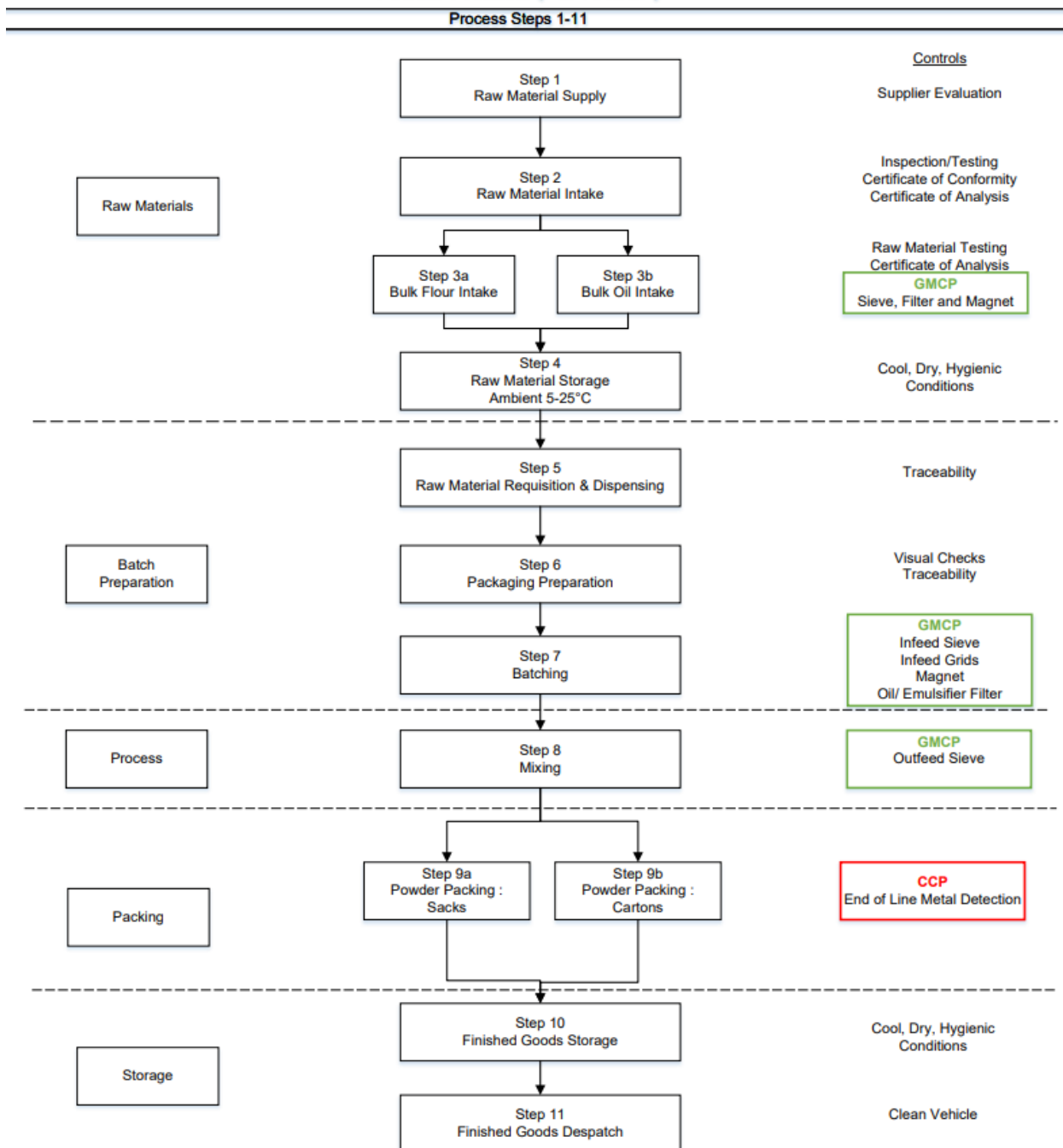
5.3 Freeze Thaw Stability
Freeze thaw stable in application only, not in pack

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

Powder Products (PID HACCP)



8. PACKAGING

8.1	Packaging						
	Outer Packaging			Dimensions (m)		Weights (kg)	
		Small Red Easy Open Sack-HS FC	Length	0.76	Paper	0.114	
			Width	0.427	Plastic	0.021	
	Colour	Red	Height	0.08	Metal	0	
	Recyclable?	Yes			Net	0.135	
	Label (Outer Packaging)			Dimensions (m)		Weights (kg)	
		Blank Yellow Label 140 x 170mm	Length	0.17	Paper	0.001	
			Width	0.14	Plastic	0	
	Colour	Yellow	Height	n/a	Metal	0	
	Recyclable?	Yes			Net	0.001	
	Transport Packaging						
	Item		Material	Colour		Weights (kg)	
	Pallet Cover		Plastic	Transparent		0.064	
Pallet Stretchwrap		Plastic	Transparent		0.450		
Pallet Layerboard		Paper	Brown		0.379		
8.2	Pallet Information		Blue				
8.3	Sealing		Heat Sealed				
8.4	Dimensions of Unit (m)	Length	0.76	Width	0.427	Height	0.08
8.5	Pallet Configuration		Units per layer		7	Total per pallet	
			Number of layers		7	50	
			Additional		1		
8.6	GTIN			Barcode		GTIN Series	
			Inner	n/a		n/a	
			Outer	05017506009227		GTIN 14	
8.7	Traceability		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.				