

SIMPLY CLEVER FOOD

Genoese Mix 12.5kg

PRODUCT CODE: 10000082
PACK SIZE: 12.5kg
ISSUE DATE: 02/12/2025

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

Genoese Mix has a clean-cutting crumb and light and even texture. With the easy-to-deposit and easy-to-spread batter, out mix provides a convenient and consistent starting point for baking firm favourites and on-trend treats.

1.2 Commodity CodeProduct Country of OriginSite of Manufacture1901200000UKGlenbervie (GB)

1.3 Colour/Appearance

Beige powder conforming to previously accepted material.

1.4 Texture

Crumble type product

1.5 Flavour

Sweet, clean 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%
Wheat Flour (Wheat Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin)	Wheat		Denmark, China, India, Sweden, United States, UK	20-40%
Vegetable Oil	Rapeseed		Australia, Estonia, France, Ireland, Latvia, Lithuania, United Kingdom, Uruguay	<5%
Dried Egg White	Hen's Eggs		France, Portugal, Spain	<5%
Dried Egg Yolk	Hen's Eggs		France, Portugal, Spain	<5%
Modified Starch	Waxy Maize	E1422	France, Hungary, Italy	<2%
Whey Powder (Milk)	Milk		Ireland, UK	<2%
Emulsifiers				<2%
Propane-1,2-diol esters of fatty acids	Palm Oil	E477	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	
Raising Agents				<2%
Disodium diphosphate		E450(i)	United States	
Potassium bicarbonate		E501(ii)	China, Germany, France, UK	
Milk Protein	Cow's Milk		Europe, Iceland, Liechtenstein, Norway, UK	<1%
Stabiliser				<1%
Hydroxypropyl methyl cellulose	Wood Pulp	E464	Germany, France, Norway, United States	
Wheat Gluten	Wheat		Germany	<1%
Flavouring	Natural		Netherlands	<1%
Salt	Mineral		UK	<1%

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

2.2 <u>INGREDIENT DECLARATION</u>

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), Dried **Egg** White, Dried **Egg** Yolk, Modified Starch, Whey Powder (**Milk**), Emulsifiers (Propane-1,2-diol esters of fatty acids, Mono- and diglycerides of fatty acids, Sodium stearoyl-2-lactylate), Raising Agents (Disodium diphosphate, Potassium bicarbonate), **Milk** Protein, Stabiliser (Hydroxypropyl methyl cellulose), **Wheat** Gluten, Flavouring, Salt.

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)	1762	kJ
Energy (kcal)	417	kcal
Fat	6.8	g
of which saturates	1.9	g
Carbohydrates	80	g
of which sugars	47	g
Fibre	1.9	g
Protein	7.5	g
Salt	0.61	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	Yes	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	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 thereof		Yes
Maize and products thereof		Yes
Colours - non natural		No
Colours - natural		No
Flavours - non natural		No
Flavours - natural		Yes
GM materials		No
Palm oil		Yes
	Suitable For	Certified
Vegetarians	No	No
Vegans	No	No
Coeliacs	No	No
lalal 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)		
10000082	12.5kg	days from date of manufacture. Clearly marked with "Best Before" date.		
Storage Conditions	Unopened, store in a coo	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

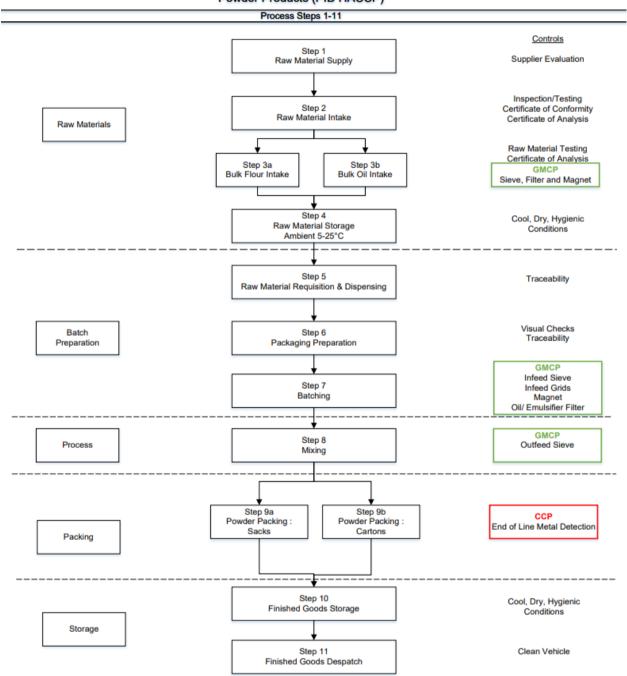
Test	Standard	
E.coli	<100 cfu/g	
S.Aureus	<100 cfu/g	

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7. HACCP FLOW CHART

Powder Products (PID HACCP)



8. PACKAGING

8.1 Packaging Outer Packaging Small Red Easy Open Sack-FFC Colour Red Recyclable? Yes Label (Outer Packaging) Blank White Label 140 x 170n			Weigh	ts (ka)	
Colour Red Recyclable? Yes Label (Outer Packaging)	Width			\ J/	
Colour Red Recyclable? Yes Label (Outer Packaging)		0 <i>4</i> 2 7	Paper	0.114	
Recyclable? Yes Label (Outer Packaging)	Height		Plastic	0.022	
Label (Outer Packaging)		n/a	Metal	0	
` <u> </u>			Net	0.136	
, <u> </u>	Dimono	sions (m)	Weigh	to (ka)	
Blank White Label 140 x 170n	Length		Paper	0.001	
	nm Width		Plastic	0.001	
Colour White	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	Br	Brown 0.379			
8.2 Pallet Information Blue	0 1 1				
	Sealed			/ -	
` ,	0.76 Width	0.427	Height	n/a	
	nits per layer	7	Total pe	er pallet	
8.5 Pallet Configuration	mber of layers	7	_		
_	Additional	1	5	0	
Tota	l pallet weight (kg)	660.9			
	Bar	code	GTIN Series		
8.6 GTIN Inner	r r	n/a n/a		′a	
Oute	r 0501750	06025319	GTIN 14		
8.7 Traceability na	n unit is labelled vame, product cod ore date (DD/MM oratch No. Sequel	le, product we M/YY), and sy	eight (minimu ystem-genera ber is ink jett	ım), best ated 6 digit	