

SIMPLY CLEVER FOOD

Soft & Chewy Chocolate Cookie Mix 12.5kg

 PRODUCT CODE:
 10000106

 PACK SIZE:
 12.5kg

 ISSUE DATE:
 03/12/2025

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

An economical alternative to frozen pucks, simply add water to produce soft, moist and chewy chocolate cookies that will hold up to 20% inclusions.

1.2 Commodity CodeProduct Country of OriginSite of Manufacture1901200000UKGlenbervie (GB)

1.3 Colour/Appearance

Brown powder conforming to previously accepted material

1.4 Texture

Crumble type product

1.5 Flavour

Sweet, clean chocolate flavour, free from off flavours when baked with quality ingredients

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
Wheat Flour (Wheat Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin)	Wheat		China, India, France, United Kingdom	20-40%
Sugar	Sugar Cane, Sugar Beet		Germany, USA, Belgium, France, Guatemala, United Kingdom	20-40%
Vegetable Oil	Rapeseed, Palm		Malaysia, Australia, Brazil, Cameroon, Colombia, Estonia, France, Guatemala, Honduras, Ivory Coast, Indonesia, Ireland, Latvia, Lithuania, Papua New Guinea, Thailand, UK, Uruguay	10-20%
Dextrose	Maize, Wheat*		Bulgaria, Croatia, France, Hungary, Italy, Romania, Serbia, Slovakia, Spain, Ukraine	10-20%
Cocoa Powder (6%)			Cameroon, Cote d'Ivoire, Ghana, Netherlands, Nigeria	6%
Skimmed Milk Powder	Cow's Milk		UK	<5%
Dried Whole Egg	Hen's Eggs		Denmark, France, Portugal, Spain	<5%
Modified Starch	Waxy Maize	E1422	France, Hungary, Italy	<2%
Raising Agents				<1%
Sodium bicarbonate		E500(ii)	UK	
Disodium diphosphate		E450(i)	United States	
Fat Reduced Cocoa Powder			Cameroon, Ghana, Ivory Coast, Netherlands, Nigeria	<1%
Emulsifier				<1%
Mono- and diglycerides of fatty acids	Palm Oil	E471	Malaysia, Papua New Guinea, Colombia, Indonesia	
Flavouring	Natural		Netherlands	<1%

^{*}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 <u>INGREDIENT DECLARATION</u>

The following gives the U.K. Ingredient Declaration for inclusion in customers finished product "Ingredient Listing":-

Wheat Flour (**Wheat** Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin), Sugar, Vegetable Oils (Rapeseed, Palm), Dextrose, Cocoa Powder (6%), Skimmed **Milk** Powder, Dried Whole **Egg**, Modified Starch, Raising Agents (Sodium bicarbonate, Disodium diphosphate), Fat Reduced Cocoa Powder, Emulsifier (Mono- and diglycerides of fatty acids (Palm)), Flavouring.

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)	1886	kJ
Energy (kcal)	448	kcal
Fat	15	g
of which saturates	4.9	g
Carbohydrates	70	g
of which sugars	43	g
Fibre	3.1	g
Protein	7	g
Salt	0.56	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 pro	No	
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	Yes	No
Vegans	No	No
Coeliacs		No
Halal	alal Yes	
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)		
10000106	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)

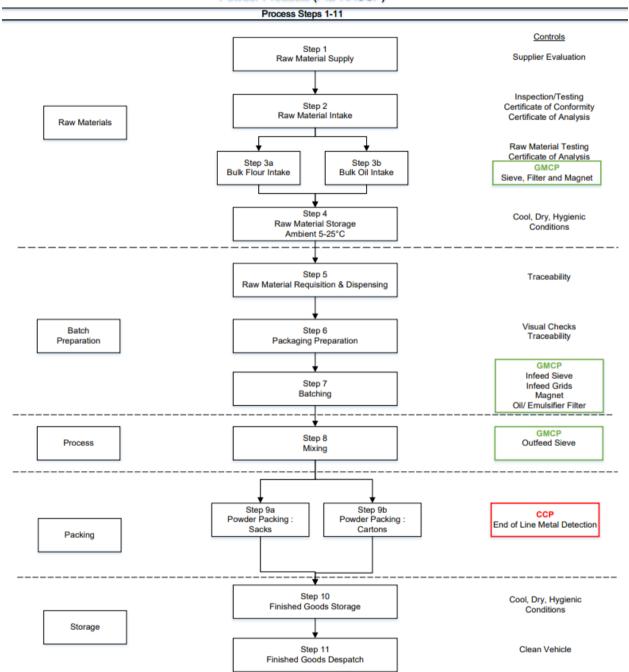
6. FOOD SAFETY DATA

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

03/12/2025

HACCP FLOW CHART 7.

Powder Products (PID HACCP)



8. PACKAGING

8.1	Packaging								
	Outer Packaging				Dimens	ions (m)	Weigh	ts (kg)	
	Small Red Easy Open S		ack-HS	Length		Paper	0.114		
			FC		Width	0.427	Plastic	0.022	
	Colour		Red		Height	n/a	Metal	0	
	Recyclable?		Yes			-	Net	0.136	
	Label (Outer Pac	kaging)			Dimensions (m) Weights (kg)				
		Blank Wh	ite Label 140 x	170mm	Length	0.17		0.001	
		Diank Win		17011111	Width		Plastic	0	
	Colour		White		Height	n/a	Metal	0	
	Recyclable?		Yes				Net	0.001	
	Transport Packag	ging							
	Item		Materi			Colour		Weights (kg)	
	Pallet Cov		Plastic		Transparent		0.064		
	Pallet Stretch		Plasti		Transparent		0.450		
	Pallet Layer		Pape		Brown 0.3		379		
8.2	Pallet	Information	on	Blue					
8.3		Sealing		Heat Sea					
8.4	Dimensions of	Unit (m)	Length	0.76	Width	0.427	Height	n/a	
				Units	per layer	7	Total pe	er pallet	
	5 11 4 6 5 4			Numbe	er of layers	7		-	
8.5	Pallet	Pallet Configuration			ditional	1	5	0	
					let weight (kg)	660.9			
				p and	T	code	GTIN	Series	
8.6	GTIN		Inner		/a	n/a			
					0501750	06032911	GTIN 14		
	Traceability			Each unit is labelled with a Macphie label detailing					
8.7				product name, product code, product weight (minimum),					
0.7	•••	accability		best before date (DD/MMM/YY), and system-generated 6					
				digit lot/batch No. Sequential unit number is ink jetted directly onto the unit.					
					dır	ectly onto the	unit.		