

SIMPLY CLEVER FOOD

Soft & Chewy Cookie Mix 12.5kg

 PRODUCT CODE:
 10000105

 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.

Macphie Ltd, Glenbervie, Stonehaven, AB39 3YG, Scotland.

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1. **PRODUCT INFORMATION**

1.1 Product Description

Soft & Chewy Cookie Mix is an economical alternative to frozen pucks. You can add up to 20% inclusions so you can use one mix to produce a huge variety of cookies to delight your customers and keep them coming back to new varieties.

1.2 Commodity CodeProduct Country of OriginSite of Manufacture1901200000UKGlenbervie (GB)

1.3 Colour/Appearance

Beige powder with visible sugar granules, conforming to previously accepted material

1.4 <u>Texture</u>

Crumble type product

1.5 Flavour

Sweet, vanilla 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,		China, India, France, United		
Niacin, Iron, Folic Acid, Thiamin)	Wheat		Kingdom	40-60%
Sugar	Sugar Cane,		Germany, USA, Belgium, France,	
Cugui	Sugar Beet		Guatemala, UK	20-40%
			Malaysia, Australia, Brazil,	
			Cameroon, Colombia, Estonia,	
Vegetable Oil			France, Guatemala, Honduras, Ivory	
			Coast, Indonesia, Ireland, Latvia,	
	Rapeseed,		Lithuania, Papua New Guinea,	40.000/
	Palm		Thailand, UK, Uruguay	10-20%
Dantaga			Bulgaria, Croatia, France, Hungary,	
Dextrose			Italy, Romania, Serbia, Slovakia,	
	Maize, Wheat*		Spain, Ukraine	<10%
Milk Proteins	Milk		Ireland, United Kingdom	<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	
Emulsifier				<1%
Mono- and diglycerides of fatty			Malaysia, Papua New Guinea,	
acids	Palm Oil	E471	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 INGREDIENT DECLARATION

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, **Milk** Proteins, Dried Whole **Egg**, Modified Starch, Raising Agents (Sodium bicarbonate, Disodium diphosphate), 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)	1888	kJ
Energy (kcal)	448	kcal
Fat	14	g
of which saturates	4.2	g
Carbohydrates	75	g
of which sugars	40	g
Fibre	1.7	g
Protein	6.3	g
Salt	0.51	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		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	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)			
10000105	12.5kg	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)

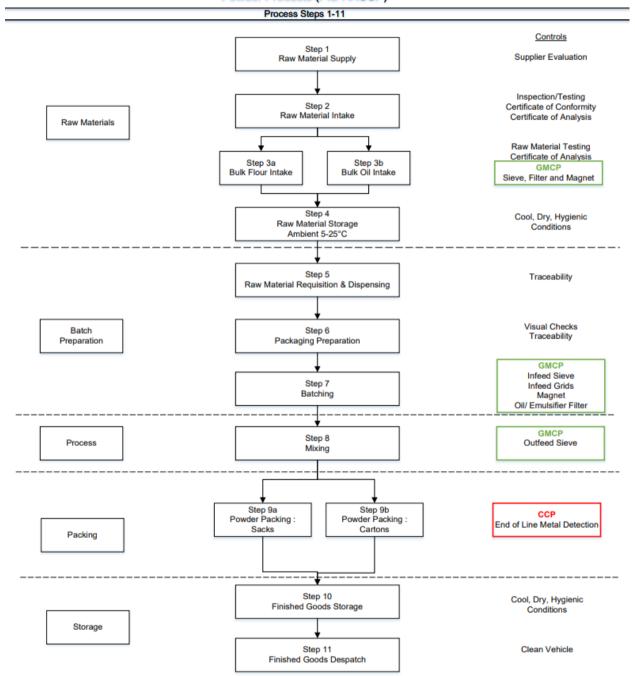
6. FOOD SAFETY DATA

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

02/12/2025

HACCP FLOW CHART 7.

Powder Products (PID HACCP)



8. PACKAGING

8.1	Packaging								
	Outer Packaging				Dimensions (m)		Weights (kg)		
	Small Red Easy O			k_HS FC	Length		Paper	0.114	
		Offiali Neu		- 1 10 1 C	Width		Plastic	0.022	
	Colour Red			Height	n/a	Metal	0		
	Recyclable?		Yes				Net	0.136	
	Labal (Outan Baal	l			D:	! ()	\A/ = ! = l=	4 (1)	
	Label (Outer Pac	kaging)			Dimensions (m)		Weights (kg) Paper 0.001		
		Blank Wh	nite Label 140 x	170mm	Length Width		Plastic	0.001	
	Colour		White		Height	n/a	Metal	0	
	Recyclable?		Yes		rieigiit	П/Ц	Net	0.001	
			. 55		L				
	Transport Packag	ging							
	Item		Materia	al	Colour		Weights (kg)		
	Pallet Cov	/er	Plastic	;	Transparent		0.064		
	Pallet Stretch		Plastic		Transparent		0.450		
	Pallet Layert	ooard	Paper		Brown		0.3	0.379	
8.2	Palle	t Informati	on	Blue					
8.3		Sealing		Heat Sealed					
8.4	Dimensions of	Unit (m)	Length	0.76	Width	0.427	Height	n/a	
	Pallet Configuration		Units	per layer	7	Total pe	er pallet		
8.5			Numbe	er of layers	7				
0.5			Add	ditional	1	5	0		
			Total pall	et weight (kg)	660.9				
					Baro	code	de GTIN Series		
8.6		GTIN		Inner	n/a		n/a		
				Outer	0501750	6032812	GTIN 14		
8.7	Traceability			product best bef	h unit is labelled with a Macphie label detailing it name, product code, product weight (minimum), fore date (DD/MMM/YY), and system-generated 6 ot/batch No. Sequential unit number is ink jetted directly onto the unit.			minimum), enerated 6	