

SIMPLY CLEVER FOOD

American Carrot Cake Mix 12.5kg

 PRODUCT CODE:
 10000055

 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

An easy-to-use powder mix that requires only the addition of water and fresh grated carrot to produce American-style carrot cakes, loaf cakes and slices; perfect finished with Cream Cheese Frosting.

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, spicy 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 Cane, Sugar Beet		Germany, USA, Belgium, France, Guatemala, United Kingdom, UK	40-60%	
Wheat Flour (Wheat Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin)	Wheat		China, India, Netherlands, Sweden, United States, UK	20-40%	
Vegetable Oil	Rapeseed		Australia, Estonia, France, Ireland, Latvia, Lithuania, United Kingdom, Uruguay	10-20%	
Desiccated Coconut	Coconut		Indonesia, Philippines	<5%	
Dried Egg Yolk	Hen's Eggs		France, Portugal, Spain	<5%	
Raising Agents				<2%	
Potassium bicarbonate		E501(ii)	China, Germany, France, UK		
Calcium acid pyrophosphate	Mineral	E450(vii)	United States		
Sodium bicarbonate		E500(ii)	UK		
Monocalcium phosphate	Mineral	E341(i)	United States		
Dried Egg White	Hen's Eggs		France, Portugal, Spain	<2%	
Emulsifier				<1%	
Mono- and diglycerides of fatty acids	Palm Oil	E471	Malaysia, Papua New Guinea, Colombia, Indonesia		
Cinnamon (Cassia)			Vietnam	<1%	
Salt	Mineral		UK	<1%	
Preservative				<1%	
Potassium sorbate		E202	China		
Stabiliser				<1%	
Xanthan gum	Maize, Pea Protein	E415	China		

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), Desiccated Coconut, Dried **Egg** Yolk, Raising Agents (Potassium bicarbonate, Calcium acid pyrophosphate, Sodium bicarbonate, Monocalcium phosphate), Dried **Egg** White, Emulsifier (Mono- and diglycerides of fatty acids), Cinnamon (Cassia), Salt, Preservative (Potassium sorbate), Stabiliser (Xanthan gum).

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

3. <u>NUTRITION INFORMATION</u>

3.1 Typical Values Per 100g of Product

Nutrient	Amount	Units
Energy (kJ)	1965	kJ
Energy (kcal)	468	kcal
Fat	17	g
of which saturates	3.5	g
Carbohydrates	71	g
of which sugars	42	g
Fibre	2.1	g
Protein	6.1	g
Salt	0.74	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)	No	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	Milk, 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 th	No	
Maize and products thereof		Yes
Colours - non natural		No
Colours - natural		No
Flavours - non natural		No
Flavours - natural	No	
GM materials		No
Palm oil		Yes
	Suitable For	Certified
Vegetarians	Yes	No
Vegans	No	No
Coeliacs	No	No
Halal	No No	
Kosher	No	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)			
10000055	12.5kg	270	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

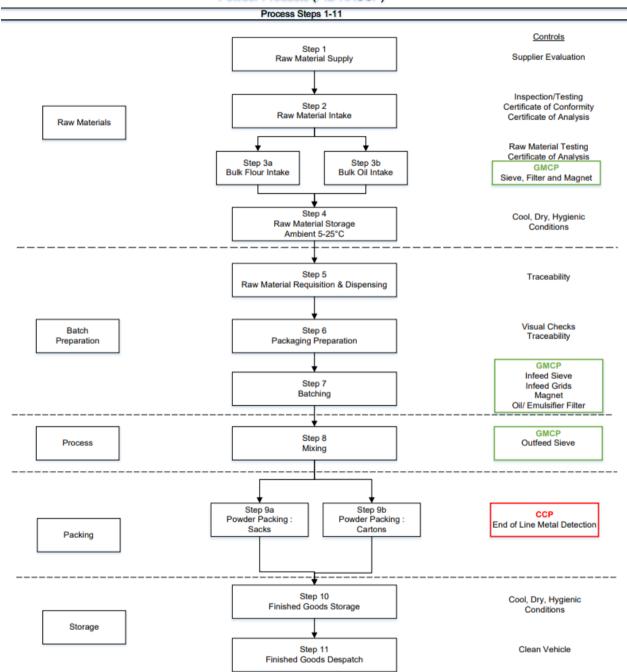
See product label and/or Technical Information Sheet. Available from www.macphie.com or from the Customer Service Team (Customer.Service@macphie.com)

6. FOOD SAFETY DATA

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

7. HACCP FLOW CHART

Powder Products (PID HACCP)



8. PACKAGING

8.1 Packaging									
	Outer Packaging				Dimensions (m) Weights (kg		hts (kg)		
		Small Red Easy Open Sa		ck-HS FC	Length		Paper	0.114	
		Offiali Neu	<u> </u>	CK-110 1 C	Width		Plastic	0.022	
	Colour	Red			Height	n/a	Metal	0	
	Recyclable?		Yes				Net	0.136	
	Labal (Outan Daal	l			D:	! ()	\A/-!	la 4 a - (1 a a)	
	Label (Outer Pac	kaging)			Dimens	_ , ,	Weights (kg) .17 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	11/4	Net	0.001	
		1 65			1		1	3.301	
	Transport Packaç	Packaging							
	Item	Materi		ial	Colour		Weights (kg)		
	Pallet Cov		Plasti		Transparent		0.064		
	Pallet Stretch		Plasti		Transparent		0.450		
	Pallet Layert		Paper		Brown		0.	0.379	
8.2	Palle	t Information	on	Blue					
8.3		Sealing		Heat Seal					
8.4	Dimensions of	Unit (m)	Length	0.76	Width	0.427	Height	n/a	
				Units	per layer	7	Total p	er pallet	
8.5	Pallet Configuration		Numbe	r of layers	7				
0.0	i anet	Configuration		Add	litional	1		50	
				Total palle	et weight (kg)	660.9			
					Barcode		GTIN Series		
8.6	GTIN		Inner	n/a		n/a			
				Outer	0501750	05017506272157 G ⁻		IN 14	
8.7	Traceability			name, before da	is labelled with a Macphie label detailing product product code, product weight (minimum), best ate (DD/MMM/YY), and system-generated 6 dig No. Sequential unit number is ink jetted directly onto the unit.			um), best ated 6 digit	