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Mactop® Traditional 10L

PRODUCT CODE: 10000144
PACK SIZE: 10L
ISSUE DATE: 07/02/2023
CREATED BY: SAB

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 Product Description

A heat treated sweetened dairy cream alternative made with vegetable oil and milk protein.

1.2 Commodity Code

2106909849

Product Country of Origin

UK

1.3 Colour/Appearance

Creamy- liquid conforming to previously accepted material.

1.4 Texture

Liquid

1.5 Flavour

Clean, sweet flavour, conforming to previously accepted material.

1.6 Product Attributes

Performance/Organoleptic
pH (ambient)

Acceptable Levels

Acceptable
6.9 ± 0.3

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
Water	Mains		United Kingdom	40-60%
Fully Hydrogenated Vegetable Oil	Palm Kernel		Malaysia, Papua New Guinea, Colombia, Guatemala, Honduras, Indonesia, Solomon Islands	20-40%
Sugar	Sugar Beet		France	10-20%
Dextrose	Maize, Wheat*		Bulgaria, Croatia, France, Hungary, Italy, Romania	10-20%
Milk Proteins	Cow's Milk		Ireland, UK	<1%
Emulsifiers				<1%
Polysorbate 60	Rapeseed	E435	Netherlands	
Mono- and diglycerides of fatty acids	Palm Oil	E471	Indonesia, Malaysia, Colombia, Denmark, Papua New Guinea	
Soya Lecithin	Soya Bean	E322	India, United States, UK	
Acidity Regulators				<1%
Trisodium citrate	Sugar Beet	E331	Belgium	
Disodium phosphate		E339(ii)	Germany	
Stabilisers				<1%
Calcium Chloride		E509	Germany	
Methyl cellulose	Wood Pulp	E461	Germany, USA, France, Norway	
Hydroxypropyl methyl cellulose	Wood Pulp	E464	Germany, France, Norway, USA	
Gelling agent				<1%
Sodium alginate	Seaweed	E401	Norway	
Flavouring			Netherlands	<1%
Colour				Trace
Beta-Carotene		E160a(i)	China, Germany, France	

For allergy advice, see ingredients in **bold**

*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.

3. **NUTRITION INFORMATION**

3.1 Typical Values Per 100ml of Product

Nutrient	Amount	Units
Energy (kJ)	1436	kJ
Energy (kcal)	343	kcal
Fat	26	g
of which saturates	26	g
Carbohydrates	27	g
of which sugars	27	g
Fibre	0.3	g
Protein	0.8	g
Salt	0.26	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	No	Yes	Yes
Wheat and products thereof	No	Yes	Yes
Rye and products thereof	No	No	No
Barley and products thereof	No	Yes	Yes
Spelt and products thereof	No	No	No
Oats and products thereof	No	No	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	Yes	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	Yes	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	None
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"This product information document has been prepared in accordance with the labelling requirements of Directive 2003/89/EC and amendments thereof. The information detailed within section 4 outlines the physical presence of allergens (by addition) in accordance with Annex IIIa of the aforementioned directive alongside EU Food Information for Consumers Regulation No. 1169/2011."



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4.2 SUPPLEMENTARY DATA

		Contains	
Animal products (other than those listed above) and products thereof		No	
Maize and products thereof		Yes	
Colours - non natural		Yes	
Colours - natural		No	
Flavours - non natural		Yes	
Flavours - natural		Yes	
GM materials		No	
Palm oil		Yes	
		Suitable For	Certified
Vegetarians		Yes	No
Vegans		No	No
Coeliacs		Yes	Yes

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)	
10000144	10L	180	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	7 days
Storage Conditions	Store in hygienic chill

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

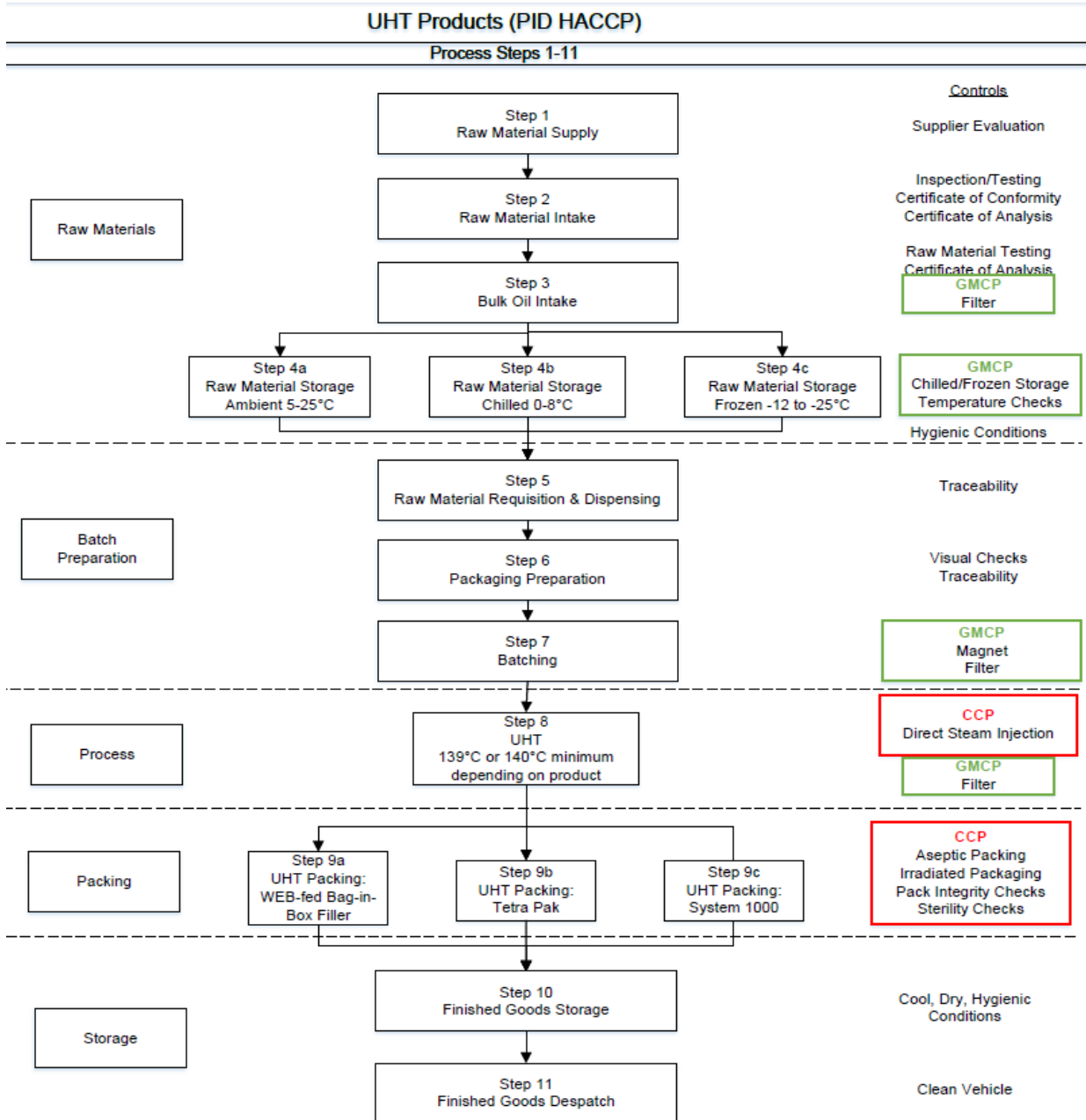
5.4 Recommended Make Up Instructions/Use
See product label and/or Technical Information Sheet. Available from www.macphie.com or from the Customer Service Team (Customer.Service@macphie.com)

6. FOOD SAFETY DATA

<p>Free from all viable micro-organisms until opened</p>



7. HACCP FLOW CHART





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8. **PACKAGING**

8.1 Packaging								
Inner Packaging				Dimensions (m)		Weights (kg)		
	10lt Glanded Bag FC			Length	520	Paper	0	
				Width	380	Plastic	0.079	
Colour	Silver			Height	0	Metal	0.001	
Recyclable?	No					Net	0.079	
Outer Packaging				Dimensions (m)		Weights (kg)		
	10lt Red Bag In Box			Length	0.212	Paper	0.252	
				Width	0.17	Plastic	0	
Colour	Red			Height	0.332	Metal	0	
Recyclable?	Yes					Net	0.252	
Label (Outer Packaging)				Dimensions (m)		Weights (kg)		
	Blank White Label 140 x 170mm			Length	0.17	Paper	0.001	
				Width	0.14	Plastic	0	
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 Corner Protectors	Paper			Brown	0.051		
	Pallet Layerboard	Paper			Brown	0.379		
8.2	Pallet Information			50% blue, 50% white				
8.3	Sealing			Taped Box				
8.4	Dimensions of Unit (m)	Length	0.212	Width	0.17	Height	0.332	
8.5	Pallet Configuration			Units per layer		28		
				Number of layers		3		
				Additional		0		
8.6	GTIN			Barcode		GTIN Series		
				Inner	n/a		n/a	
				Outer	05017506112125		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.				