



simply
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food

Chocolate Genoese Mix 12.5kg

PRODUCT CODE: 10000101
PACK SIZE: 12.5kg
ISSUE DATE: 16/08/2022
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.

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1. PRODUCT INFORMATION

1.1 Product Description

A powder product, designed to produce a very versatile chocolate cake batter and when baked has an exceptionally soft, moist, clean cutting crumb.

1.2 Commodity Code

1901200000

Product Country of Origin

UK

1.3 Colour/Appearance

Brown powder conforming to previously accepted material.

1.4 Texture

Crumble type product

1.5 Flavour

Sweet, clean chocolate flavour, when baked

1.6 Product Attributes

Performance/Organoleptic

Acceptable Levels

Acceptable

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
Sugar	Sugar Beet		France	40-60%
Wheat Flour (with Calcium, Iron, Niacin, Thiamin)	Wheat		Denmark, China, India, Sweden, USA, UK	20-40%
Fat Reduced Cocoa Powder (6.5%)			Cameroon, Ghana, Ivory Coast , Netherlands, Nigeria	6.50%
Dried Egg White	Hen's Eggs		France, Portugal, Spain	<5%
Vegetable Oil	Rapeseed		Australia, Estonia, France, Ireland, Latvia, Lithuania, UK, Uruguay	<5%
Dried Egg Yolk	Hen's Eggs		France, Portugal, Spain	<5%
Modified Starch	Waxy Maize	E1442	France, Hungary, Italy	<2%
Whey Powder (Milk)	Milk		Ireland, UK	<2%
Emulsifiers				<2%
Propane-1,2-diol esters of fatty acids	Palm Oil	E477	Denmark, Indonesia, 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%
Potassium bicarbonate		E501(ii)	China, Germany, France, Netherlands, UK	
Disodium diphosphate		E450(i)	USA	
Calcium acid pyrophosphate	Mineral	E450(vii)	USA	
Monocalcium phosphate	Mineral	E341(i)	USA	
Stabiliser				<1%
Hydroxypropyl methyl cellulose	Wood Pulp	E464	Germany, France, Norway, USA	
Wheat Gluten	Wheat		Germany	<1%

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

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 100g of Product

Nutrient	Amount	Units
Energy (kJ)	1736	kJ
Energy (kcal)	415	kcal
Fat	8.1	g
of which saturates	2.5	g
Carbohydrates	75	g
of which sugars	48	g
Fibre	3.6	g
Protein	8.9	g
Salt	0.66	g

Source: Analysis (supplier) /Calculation (McCance & Widdowson)

4.1 ALLERGEN INFORMATION

	Recipe Contains	Used on Site	Used on Line
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	Yes	Yes
Barley and products thereof	No	Yes	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	Yes	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 SO ₂	No	Yes	Yes

“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. It should be noted that as no threshold values exist for the above listed allergens (allergens used on line), with the exception of Sulphites, an absolute guarantee of their absence cannot be given. Therefore, materials indicated as ‘used on line’ should be considered under allbi labelling on finished products.”

4.2 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		No
GM materials		No
Palm oil		Yes
		Suitable For
		Certified
Vegetarians		Yes
Vegans		No
Coeliacs		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)	
10000101	12.5kg Bag	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	Until end of shelf life, provided it is stored in closed unit
Storage Conditions	Store in hygienic environment (<20oC)

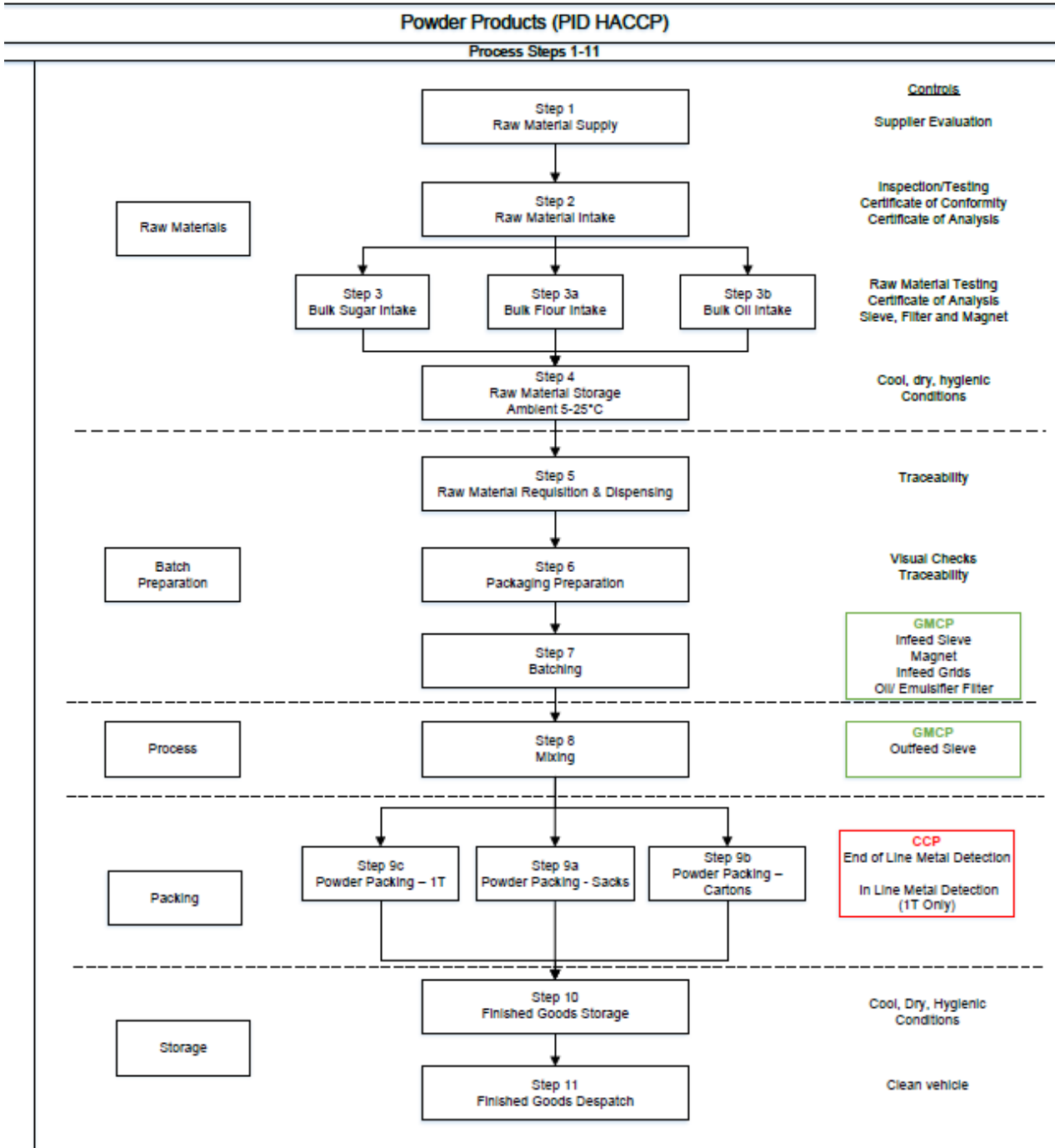
5.3 Freeze Thaw Stability
Freeze thaw stable in application only, not in pack

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



8. PACKAGING

8.1	Packaging						
	Outer Packaging			Dimensions (m)		Weights (kg)	
		Small Red Easy Open Sack-HS FC	Length	0.76	Paper	0.114	
			Width	0.427	Plastic	0.021	
	Colour	Red	Height	0.08	Metal	0	
	Recyclable	Yes			Net	0.135	
	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 Layerboard	Paper	Brown	0.379		
8.2	Pallet Information			Blue			
8.3	Sealing			Heat Sealed			
8.4	Dimensions of Unit (m)	Length	0.76	Width	0.427	Height	0.08
8.5	Pallet Configuration			Units per layer	7	Total per pallet	
				Number of layers	7	50	
				Additional	1		
8.6	GTIN			Barcode		GTIN Series	
				Inner	n/a	n/a	
				Outer	05017506029010	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.			