

PRODUCT INFORMATION DOCUMENT

WARRANTY

The intellectual property applied in the development of this product is the sole property of Macphie and as such this specification may not be disclosed to a third party without the prior written agreement of the Quality Department of Macphie.

1. PRODUCT DESCRIPTION

1.1 Product Code
CS101

1.2 Product Description
A complete mix which requires only the addition of water to make fatless sponges and Swiss rolls. Victoria sponges may also be made with the inclusion of shortening or cake margarine.

1.3 Colour/Appearance
Light beige powder conforming to previously accepted material

1.4 Texture
Crumble type product

1.5 Flavour
Clean sweet flavour free from off flavours when baked with quality ingredients

1.6	<u>Product Attributes</u>	<u>Acceptable Levels</u>
	Performance / Organoleptic	Acceptable

2. INGREDIENT LISTING

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

Ingredient (state source)	Country of Origin	Broadband %
Sugar	France, Malawi, Netherlands, UK, Zambia	30-50
Wheat Flour	UK	10-30
Dried Whole Egg	France	<10
Wheat Starch	Belgium	<10
Raising Agents (Calcium aid Pyrophosphate (E450)(vii), Potassium Bicarbonate (E501), Sodium Carbontaes (E500)(ii), Monocalcium phosphate (E341)(i))	France, Germany, UK, USA	<5
Emulsifiers (Polyglycerol esters of fatty acids (E475) (Palm, Rapeseed), Sodium Stearoyl-2-Lactylate (E481) (Palm, Rapeseed), Lactic acid ester of mono- and diglycerides of fatty acids (E472b) (Palm), Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E472e) (Rapeseed), Mono- and diglycerides of fatty acids (E471) (Palm),)	Denmark	<5
Dried Egg White	France, Italy	<5
Skimmed Milk Powder	Denmark	<5

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Kilo Joules	1660	kJ
Kilo Calories	395	kcal
Protein	8.1	g
Carbohydrate	76.7	g
of which sugar	44.6	g
Total Fats	6.1	g
of which saturates	3.3	g
Fibre	1.0	g
Sodium	0.3	g
Salt Equivalent	0.7	g

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

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4. ALLERGEN INFORMATION

Used on site	CONTAINS:	YES	NO
✓	Cereals containing Gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof	✓	
	Crustaceans and products thereof		✓
	Molluscs and products thereof		✓
✓	Eggs and products thereof	✓	
✓	Fish and products thereof		✓
	Peanuts and products thereof		✓
✓	Soybeans and products thereof		✓
✓	Milk and milk products thereof (including lactose)	✓	
	Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) and products thereof		✓
✓	Celery and products thereof		✓
	Mustard and products thereof		✓
	Sesame seeds and products thereof		✓
	Lupin and products thereof		✓
✓	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂		✓

This product information document has been prepared in accordance with the labelling requirements of Directive 2003/89/EC. The information detailed within section 4 outlines the physical presence of allergens (by addition) in accordance with Annex IIIa of the aforementioned directive. It should be noted that as no threshold values exist for the above listed allergens (allergens used on site), with the exception of Sulphites, an absolute guarantee of their absence cannot be given, therefore materials indicated as 'used on site' should be considered under alibi labelling on finished products.

4.2 SUPPLEMENTARY DATA

CONTAINS:	YES	NO
Animal products (other than those listed above) and products thereof		✓
Maize and products thereof		✓
Colours – non natural		✓
Colours – natural		✓
Flavours – non natural		✓
Flavours - natural		✓
GM Materials		✓
SUITABLE FOR:	YES	NO
Vegetarians	✓	
Vegans		✓

5. STORAGE CONDITIONS AND SHELF LIFE

Pack Code	Pack Size	Shelf Life	
CS101/204	10kg bag	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
		Opened	Until end of shelf life, provided it is stored in closed unit

5.1	Storage conditions-sealed	Store in cool, dry hygienic environment (<20°C)
	Storage conditions -opened	Store in hygienic environment (<20°C)

5.2	<u>Freeze Thaw Stability</u>	Freeze thaw stable in application only, not in pack.
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5.3	<u>Recommended Make Up Instructions/Use</u>	See product label and/or Technical Information Sheet. Available from customer services at c.services@macphie.com
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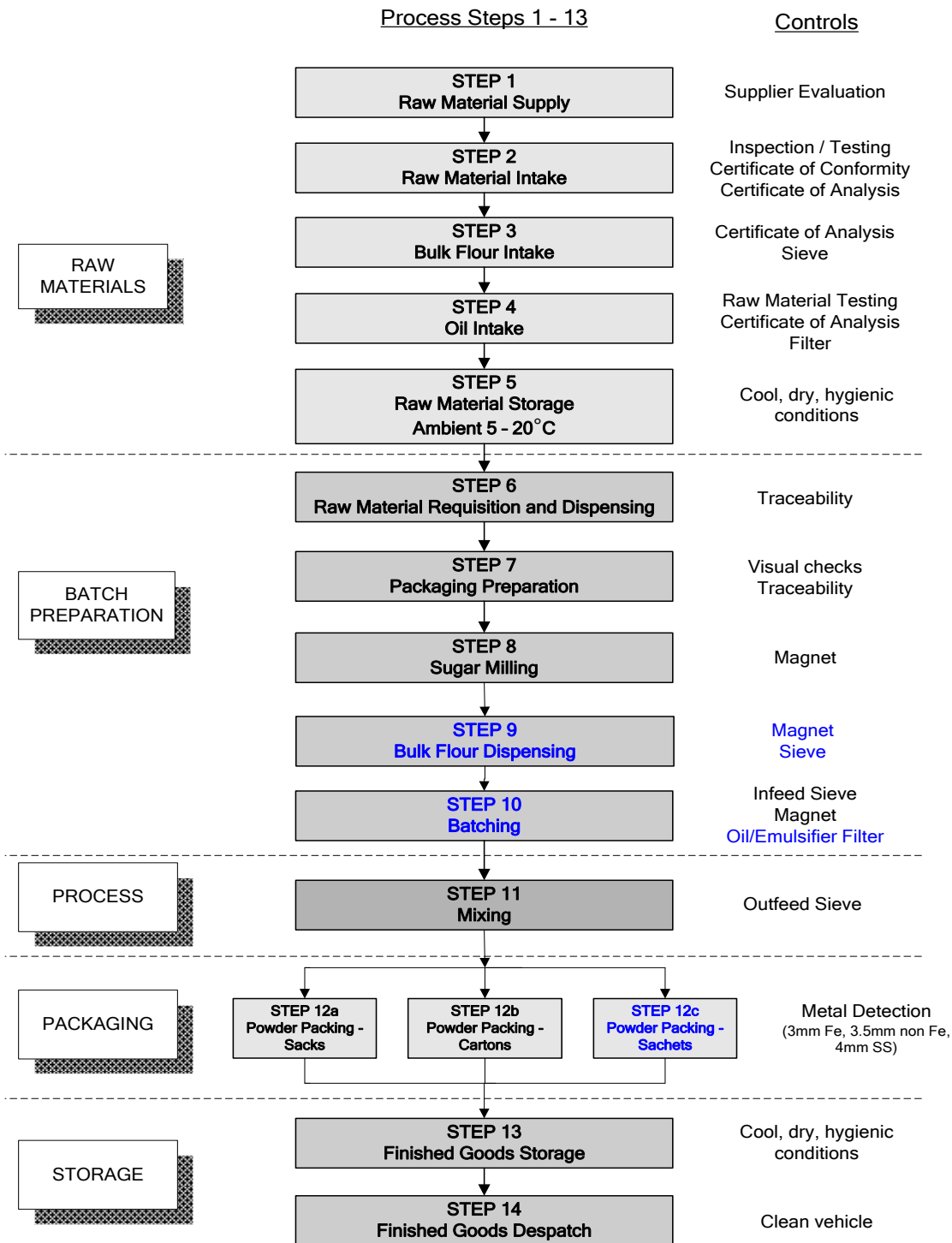
6. FOOD SAFETY DATA

6.1 Microbiological (typical)

TEST	STANDARD
E. Coli	< 100 cfu/g
S. Aureus	< 100 cfu/g

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7. HACCP FLOW CHART



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8. PACKAGING

Packaging			
8.1	Pack Size:	10Kg bag	
	Specification		
	Primary pack	Red Easy Open Small Sack	Weights(Kg)
		Easy to open paper sack with multi ply walls, inner blue food grade polythene liner (38µm)	0.138
	Secondary Pack	N/A	
	Tertiary Pack	Pallet Cover: polythene	
		Pallet Stretch wrap: polythene	0.064
Pallet layer board: paper		0.45	
Blue Wooden Pallet		0.379	
8.2	<u>Sealing</u>	Heat	
8.3	<u>Dimensions of Unit (length x width x height)</u>	77mm x 350mm x 760mm	
8.4	<u>Palletisation (dimensions of pallet)</u>		
	Pallet Configuration	7 sacks x 8 layers + 4 = 60 units/pallet	
	Dimensions of pallet	1200mm x 1000mm	
8.5	labelling	Each sack is labelled with product name, product code, product weight (minimum weight), Best Before date (DD/MM/YY), 6 digit Quality Control number (Y, D, D, D, line no., batch no.), and sequential unit number.	

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MSDS

MSDS		
1.	PRODUCT & COMPANY IDENTIFICATION	
1.1	Product name	MACPHIE SPONGE MIX
1.2	Product Code	CS101
1.3	Description	A complete mix which requires only the addition of water to make fatless sponges and Swiss rolls. Victoria sponges may also be made with the inclusion of shortening or cake margarine.
1.4	Manufacturers Name, Address & tel no.	Macphie of Glenberrie Ltd., Glenberrie, Stonehaven, Kincardineshire. AB39 3YG 01569 740641 (Office Hours)
2.	COMPOSITION/INFORMATION ON INGREDIENTS	
2.1	Contains	See section 2 of main document
3.	HAZARD IDENTIFICATION	
	Contains substances, which may cause contact sensitisation, allergic or irritant response. It may also cause irritation of the respiratory tract, e.g. rhinitis. Prolonged skin contact may cause contact dermatitis and/or minor irritation. The product is combustible and when handling fine powdered products there is a risk of dust explosions.	
4.	FIRST AID MEASURES	
4.1	Inhalation	Remove from exposure and into the fresh air. If symptoms of irritation or sensitisation occur (shortness of breath, wheezing or laboured coughing) seek medical attention.
4.2	Ingestion	Not applicable.
4.3	Skin contact	Wash off with soapy water. If skin irritation develops seek medical advice.
4.4	Eye contact	Rinse immediately with plenty of water. If irritation persists seek medical advice.
5.	FIRE/EXPLOSION HAZARD	
	If concentrations of dust form there is a risk of explosion. Under certain conditions dust clouds can ignite.	
5.1	Suitable fire extinguishing media	Water, Foam, Dry Chemical, Carbon Dioxide
5.2	Protection against fire	Good housekeeping to avoid the accumulation of dust. High concentrations of dust are potentially explosive. Avoid ignition sources.
6.	ACCIDENTAL RELEASE MEASURES	
6.1	Methods of cleaning/absorption	Clean up by dustless means, for instance, by a vacuum equipped with a high efficiency filter. Avoid brushing, sweeping or air hoses. Dilute remainder with plenty of water. Never use a high pressure water jet.
6.2	Personal precautions	See section 8. Exposure controls/personal protection
6.3	Environmental precautions	The method of disposal should be in accordance with current local authority regulations.
7.	HANDLING AND STORAGE	
7.1	Handling	Avoid dust formation and keep the working area free from accumulated dust and ignition sources. Use engineering controls to minimise dust emission. Local Exhaust Ventilation (LEV) or enclosure of processes should be used where possible.
7.2	Storage	Store in original packaging. Keep cool and dry and ensure product is stored in accordance with Food Safety Act.

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8. EXPOSURE CONTROLS/PERSONAL PROTECTION		
8.1	General Precautions	Handle in accordance with good occupational hygiene and safety practices. Avoid contact with skin and eyes. Avoid unnecessary breathing in of dust. Reduce exposure to dust (see Section 7, Handling and storage).
	a) Segregate dusty processes to prevent exposure of employees not involved in handling dusty ingredients. b) Change work practices to minimise the generation of airborne dust, for instance: <ul style="list-style-type: none"> • Improve care and attention to the prevention of spillages, especially around roll and pastry plants, sieves and mixers; • Avoid damage to packaging to prevent leaks; • Minimise the creation of airborne dust when folding/disposing of empty bags – e.g. roll bag up from the bottom whilst tipping; • Minimise the use of compressed air lines for cleaning. When an air jet is unavoidable, a combined air jet/vacuum device should be used. • Use vacuum cleaners for general cleaning. When shovels have to be used for larger volumes respiratory protective equipment should be worn. Brushing should be eliminated. 	
8.2	Ventilation	In accordance with LEV requirements as defined in COSHH 2002(as amended) legislation.
8.3	Respiratory Protection	Respirators with P3 filter.
8.4	Eye Protection	Safety goggles as required.
8.5	Skin Protection	Standard protective clothing (including gloves) and appropriate skin protection if required.

9. PHYSICAL & CHEMICAL PROPERTIES		
9.1	Form	Powder
9.2	Colour	Refer to section 1 of main document.
9.3	Odour	Free from off odours, as previous standard
9.4	Flammability	Product is combustible but does not constitute a particular fire hazard.

10. STABILITY & REACTIVITY		
	This material is stable under normal conditions of use.	
10.1	Conditions to avoid	None
10.2	Materials to avoid	None
10.3	Hazardous decomposition products	None

11. TOXICOLOGICAL INFORMATION		
11.1	Inhalation	Allergies of the respiratory system may occur. Repeated exposure may cause sensitisation. Irritation of the respiratory system may occur.
11.2	Eye Irritation	Contact with eyes may cause irritation.
11.3	Skin Irritation	Prolonged and/or frequent contact may cause irritation and dermatitis
11.4	Ingestion	May cause adverse reaction when ingested by people who are allergic to wheat based products.

12. ECOLOGICAL INFORMATION		
	The product should not be allowed to enter any watercourse.	

13. DISPOSAL CONSIDERATIONS		
	Product not believed to be dangerous to the environment and so no special disposal method is required. However, the method of disposal should be in accordance with current local authority regulations.	

14. TRANSPORT INFORMATION		
14.1	UN No.	N/A
14.2	Sea	N/A
14.3	Road/Rail	N/A
14.4	Air	N/A

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15.	REGULATORY INFORMATION
	Not classified as dangerous

16.	OTHER INFORMTION
	Under the 2002 COSHH regulations (as amended) you are reminded that the user is under legal obligation to carry out a suitable and sufficient assessment as to the risks to health which this material may present under its actual condition of use.

The information contained throughout the document was correct at the time of publishing.
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