



**simply  
clever  
food**

**Non Hydrogenated  
Sweet Snow® 12.5kg**

**PRODUCT CODE:** 10000266  
**PACK SIZE:** 12.5kg  
**ISSUE DATE:** 07/10/2022  
**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](mailto: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 fine, dextrose-based dusting powder designed to replace icing sugar - formulated with non-hydrogenated vegetable fat

#### 1.2 Commodity Code

2106909849

#### Product Country of Origin

UK

#### 1.3 Colour/Appearance

White powder conforming to previously accepted material

#### 1.4 Texture

Fine, powder-type product

#### 1.5 Flavour

Sweet

#### 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
Dextrose	Maize, Wheat*		Bulgaria, Croatia, France, Hungary, Italy, Romania	40-60%
Sugar	Sugar Cane, Sugar Beet		United Kingdom	40-60%
Cornflour	Maize		Germany, Italy, Netherlands, Spain	<10%
Vegetable Oil	Palm		Malaysia, Papua New Guinea, Brazil, Cameroon, Colombia, Guatemala, Honduras, Ivory Coast, Indonesia, Thailand, UK	<10%

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 100g of Product

Nutrient	Amount	Units
Energy (kJ)	1716	kJ
Energy (kcal)	410	kcal
Fat	6.1	g
of which saturates	3.3	g
Carbohydrates	89	g
of which sugars	81	g
Fibre	0	g
Protein	0.1	g
Salt	0.01	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	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	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	No	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	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 <sub>2</sub>	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 alibi 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		Yes
Coeliacs		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)	
10000266	12.5kg	365	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)

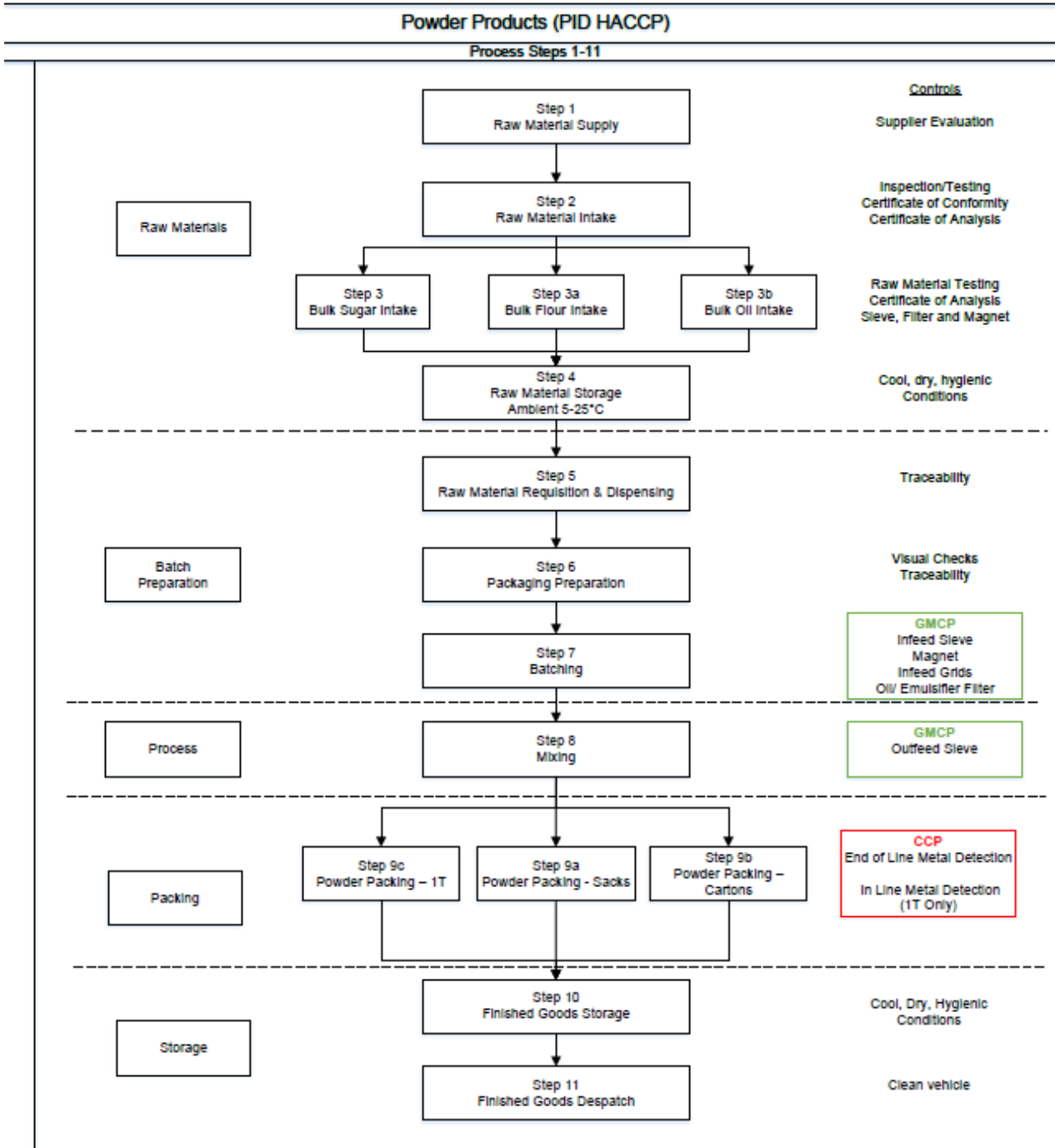
5.3 Freeze Thaw Stability
Freeze thaw stable in application only, not in pack

5.4 Recommended Make Up Instructions/Use
See product label and/or Technical Information Sheet. Available from <a href="http://www.macphie.com">www.macphie.com</a> or from the Customer Service Team ( <a href="mailto:Customer.Service@macphie.com">Customer.Service@macphie.com</a> )

## 6. FOOD SAFETY DATA

Test	Standard
Total Viable Count	<10,000 cfu/g
Enterobacteriaceae	<10 cfu/g

**7. HACCP FLOW CHART**



**8. PACKAGING**

8.1 Packaging							
<b>Outer Packaging</b>		<b>Dimensions (m)</b>		<b>Weights (kg)</b>			
	Small Red Easy Open Sack- HS FC	<b>Length</b>	0.76	<b>Paper</b>	0.114		
		<b>Width</b>	0.427	<b>Plastic</b>	0.021		
<b>Colour</b>	Red	<b>Height</b>	0.08	<b>Metal</b>	0		
<b>Recyclable?</b>	Yes			<b>Net</b>	0.135		
<b>Label (Outer Packaging)</b>		<b>Dimensions (m)</b>		<b>Weights (kg)</b>			
	Blank White Label 140 x 170mm	<b>Length</b>	0.17	<b>Paper</b>	0.001		
		<b>Width</b>	0.14	<b>Plastic</b>	0		
<b>Colour</b>	White	<b>Height</b>	n/a	<b>Metal</b>	0		
<b>Recyclable?</b>	Yes			<b>Net</b>	0.001		
<b>Transport Packaging</b>							
	<b>Item</b>	<b>Material</b>	<b>Colour</b>		<b>Weights (kg)</b>		
	Pallet Cover	Plastic	Transparent		0.064		
	Pallet Stretchwrap	Plastic	Transparent		0.450		
	Pallet Layerboard	Paper	Brown		0.379		
8.2	<b>Pallet Information</b>	Blue					
8.3	<b>Sealing</b>	Heat Sealed					
8.4	<b>Dimensions of Unit (m)</b>	<b>Length</b>	0.76	<b>Width</b>	0.427	<b>Height</b>	0.08
8.5	<b>Pallet Configuration</b>	<b>Units per layer</b>	7		<b>Total per pallet</b>		
		<b>Number of layers</b>	6		42		
		<b>Additional</b>	0				
8.6	<b>GTIN</b>		<b>Barcode</b>		<b>GTIN Series</b>		
		<b>Inner</b>	n/a		n/a		
		<b>Outer</b>	05017506411617		GTIN 14		
8.7	<b>Traceability</b>	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.					