

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 ambient dairy cream alternative made with vegetable oil and milk protein.

1.2 Commodity Code **Product Country of Origin**

2106909849 UK

1.3 Colour/Appearance

White 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 Acceptable Levels Performance/Organoleptic Acceptable

 6.7 ± 0.3 pH (ambient)



2. <u>INGREDIENT LISTING</u>

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	Potable Mains		United Kingdom	20-40%
Fully Hydrogenated Vegetable Oil	Palm Kernel		Malaysia, Papua New Guinea, Colombia, Guatemala, Honduras, Indonesia, Solomon Islands	20-40%
Dextrose	Maize, Wheat*		Bulgaria, Croatia, France, Hungary, Italy, Romania	20-40%
Sugar	Sugar Beet		France	<10%
Humectant				<5%
Glycerol	Rapeseed	E422	UK	
Milk Proteins	Cow's Milk		Ireland, UK	<1%
Emulsifiers				<1%
Polysorbate 60	Rapeseed	E435	Netherlands	
Mono- and diglycerides of fatty	Palm Oil	E471	Indonesia, Malaysia, Colombia,	
acids			Denmark, Papua New Guinea	
Soya Lecithin	Soya Bean	E322	India, United States, UK	
Stabilisers				<1%
Carboxymethyl cellulose		E466	United States	
Cellulose		E460	United States	
Methyl cellulose	Wood Pulp	E461	Germany, USA, France, Norway	
Hydroxpropyl methyl cellulose	Wood Pulp	E464	Germany, France, Norway, USA	
Acidity Regulators				<1%
Trisodium citrate	Sugar Beet	E331	Belgium	
Disodium phosphate		E339(ii)	Germany	
Salt	Mineral		UK	<1%
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. <u>NUTRITION INFORMATION</u>

3.1 Typical Values Per 100ml of Product

Nutrient	Amount	Units
Energy (kJ)	1785	kJ
Energy (kcal)	427	kcal
Fat	29	g
of which saturates	29	g
Carbohydrates	37	g
of which sugars	34	g
Fibre	0.5	g
Protein	0.8	g
Salt	0.40	g

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



4.1 <u>ALLERGEN INFORMATION</u>

	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 SO2	No	Yes	Yes

4.2 POSSIBLE ALLERGEN CROSS CONTAMINATION DURING PROCESSING

may also comain	May also contain	None
-----------------	------------------	------

"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."



4.2 **SUPPLEMENTARY DATA**

	Contains	
Animal products (other than those listed above) and product	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	egans 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	e (sealed)
10000150	12 x 1L	270	days from date of manufacture. Clearly marked with "Best Before" date.
Storage Conditions	Unopened, store in	a cool, dry	y 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 macphie.com)

6. FOOD SAFETY DATA

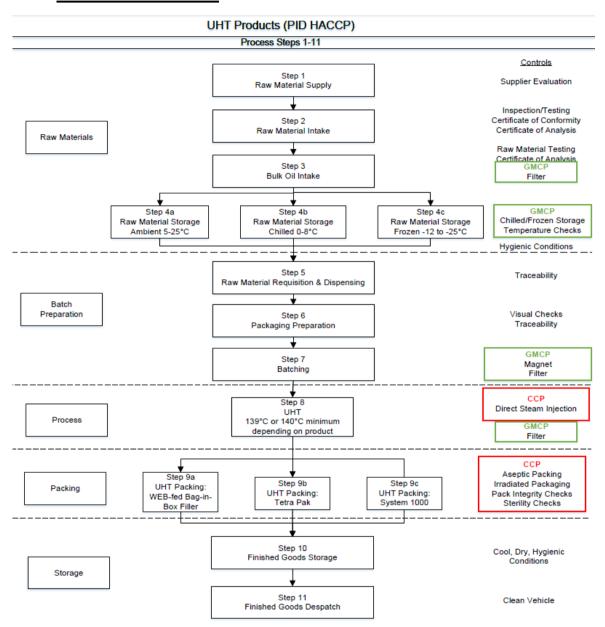
Free from all viable micro-organisms until opened



Mactop® Extra12 x 1L

ISSUE DATE: 07/02/2023

7. HACCP FLOW CHART



8. PACKAGING

-	Packaging nner Packaging Colour	Gene			Dimer	nsions (m)	Weig	ıhts (kg)
	Colour	Gene						
		Gene	Canaria 1lt Tatra			0.094	Paper	0.021
			eric 1lt Tetra F	Paper FC	Length Width		Plastic	0.003
			Various		Height		Metal	0.001
	Recyclable?		Yes				Net	0.025
I —	rio y ciabic i							0.020
	Outer Packaging				Dimer	nsions (m)	Weig	ıhts (kg)
		12x1l	t Standard W	hite UHT	Length		Paper	0.074
			Tray		Width		Plastic	0
	Colour		White		Height	0.091	Metal	0
	Recyclable?		Yes			•	Net	0.074
					•			
	Outer Packaging				Dimer	nsions (m)	Weig	jhts (kg)
				Iron	Length	n/a	Paper	0
		Tetra Tray W		пар	Width	n/a	Plastic	0.016
	Colour		Clear		Height	n/a	Metal	0
	Recyclable?		No			- -	Net	0.016
[abel (Outer Pack	caging	1)		Dimer	nsions (m)		jhts (kg)
			Tetra Tray La	ahol	Length		Paper	0.001
l L				abei	Width	0.013	Plastic	0
	Colour		White		Height	n/a	Metal	0
	Recyclable?		Yes				Net	0.001
[1	Transport Packaging							
	ItemMaterPallet CoverPlastPallet StretchwrapPlast		rial	Colour			jhts (kg)	
				Transparent Transparent		0.064 0.450		
<u> </u>	llet Corner Protectors Pape			Brown			.051	
	Pallet Layerboa	_ayerboard Pape		er	Brown		C	.379
8.2	Pallet Inf	Pallet Information B		Blue				
8.3	Sea	ling		Heat Seal	ed			
8.4	Dimensions of U	Jnit	Length	0.208	Width	0.402	Height	0.17
				Units p	er layer	15	Total	per pallet
8.5	8.5 Pallet Con		nfiguration		of layers	5		•
	r unet Gorniguration				tional	0	/5	
				Addi				l Carias
o c		TINI .	IN		Barcode		GTIN Series	
8.6	Gi	GTIN		Inner		017506113696 EAN 13		
				Outer	05017	506113658	G	ΓΙΝ 14
8.7	Traceability			name, before da	unit is labelled with a Macphie label detailing product me, product code, product weight (minimum), best re date (DD/MMM/YY), and system-generated 6 digit atch No. Sequential unit number is ink jetted directly onto the unit.			