



**SIMPLY
CLEVER
FOOD**

Luxury Banoffee Filling 6kg

PRODUCT CODE: 10000297 GB7578-A-04
PACK SIZE: 6kg
ISSUE DATE: 09/12/2025
CREATED BY: JES

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

When applied in accordance with the specified formulation (TIS), all additive concentrations comply with the maximum permissible levels as defined by regulatory standards

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

Luxury Banoffee Filling is a ready-to-use filling. Use as a pipeable filling, a drizzle sauce, blend at 20% addition rate with Frostings or Mactop® Traditional for an extra layer of flavour.

1.2 Commodity Code

1704905100

Product Country of Origin

UK

Site of Manufacture

Tannochside (TS)

1.3 Colour/Appearance

Light brown paste conforming to previously accepted material

1.4 Texture

Smooth, moderately viscous type product

1.5 Flavour

Characteristic Banoffee flavour conforming to previously accepted material

1.6 Product Attributes

Performance/Organoleptic

Acceptable Levels

Acceptable



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2.1 INGREDIENT LISTING

Ingredient	Source	E No	Country of Origin	Broadband
Sugar	Sugar Beet		Germany, Belgium, France, Guatemala, Netherlands, UK	40-60%
Glucose Syrup	Maize, Wheat*		Germany, Belgium, France, Italy, Netherlands, Poland, Spain, UK	20-40%
Vegetable Oil	Rapeseed, Palm		Colombia, UK	10-20%
Water	Mains		Belgium, United Kingdom	<10%
Sweetened Condensed Milk	Milk		UK	<10%
Butter (Milk)	Cow's Milk		Ireland, New Zealand, UK	<2%
Caramelised Sugar Syrup	Wheat*, Sugar Cane, Sugar Beet	E150a	Denmark, Germany, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Estonia, Finland, France, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Reunion, Slovakia, Slovenia, Spain, Sweden, UK	<1%
Emulsifiers				<1%
Mono- and diglycerides of fatty acids	Palm	E471	Malaysia, Denmark, Indonesia	
Soya Lecithin	Soya Bean	E322	India, United States, UK	
Flavouring (Milk)			Netherlands	<1%
Salt	Mineral		UK	<1%
Preservative				<1%
Potassium sorbate		E202	China	
Stabiliser				<1%
Agar	Seaweed	E406	Spain	

*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.

2.2 INGREDIENT DECLARATION

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

Sugar, Glucose Syrup, Vegetable Oil (Rapeseed, Palm), Water, Sweetened Condensed **Milk**, Butter (**Milk**), Caramelised Sugar Syrup, Emulsifiers (Mono- and diglycerides of fatty acids, **Soya** Lecithin), Flavouring (**Milk**), Salt, Preservative (Potassium sorbate), Stabiliser (Agar).

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



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3. NUTRITION INFORMATION

3.1 Typical Values Per 100g of Product

Nutrient	Amount	Units
Energy (kJ)	1682	kJ
Energy (kcal)	400	kcal
Fat	13	g
of which saturates	4.4	g
Carbohydrates	70	g
of which sugars	59	g
Fibre	0	g
Protein	0.6	g
Salt	0.3	g

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



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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	No	Yes
Wheat and products thereof	No	No	Yes
Rye and products thereof	No	No	No
Barley and products thereof	No	No	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	No	No
Mustard and products thereof	No	No	Yes
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	Egg, Gluten
This product is made on shared lines that process products containing allergenic ingredients and therefore may contain these allergens (used on the line as stated above). The level of cross contact can vary. We strongly recommend our customers pass this allergen information forward and include on their own product labels.	



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4.3 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		Yes
Flavours - non natural		No
Flavours - natural		Yes
GM materials		No
Palm oil		Yes
	Suitable For	Certified
Vegetarians	Yes	No
Vegans	No	No
Coeliacs	Yes	No
Halal	No	No
Kosher	No	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)	
10000297	6kg	270	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 a cool, dry place (<20°C)

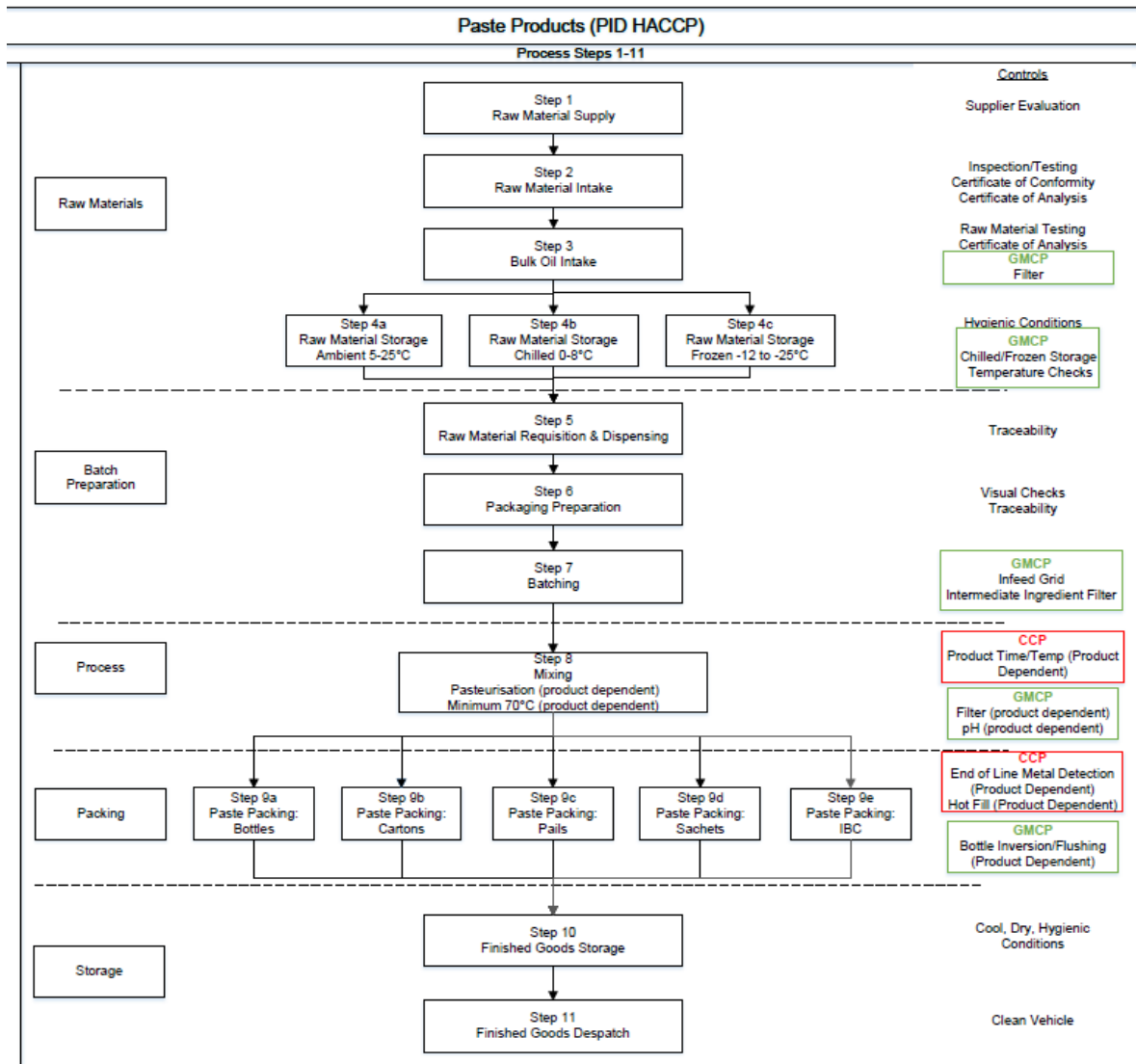
5.3 Freeze Thaw Stability
Freeze-thaw stable in application only, not in pack

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

7. HACCP FLOW CHART





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8. PACKAGING

8.1	Packaging							
	Outer Packaging			Dimensions (m)		Weights (kg)		
		5lt Red Pail FC	Length	n/a	Paper	0		
			Width	0.19	Plastic	0.169		
	Colour	Red	Height	0.205	Metal	0		
	Recyclable?	Yes				Net	0.169	
	Outer Packaging			Dimensions (m)		Weights (kg)		
		5lt White Lid FC	Length	0.224	Paper	0		
			Width	0.224	Plastic	0.037		
	Colour	White	Height	0.2	Metal	0		
	Recyclable?	Yes				Net	0.037	
	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		Press on Lid					
8.4	Dimensions of Unit (m)	Length	n/a	Width	0.19	Height	0.205	
8.5	Pallet Configuration		Units per layer		24	Total per pallet		
			Number of layers		4	96		
			Additional		0			
			Total pallet weight (kg)		624.9			
8.6	GTIN			Barcode		GTIN Series		
			Inner	n/a		n/a		
			Outer	05017506002839		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.					