

# SIMPLY CLEVER FOOD

# Mississippi Toffee Muffin & Cake Mix 12.5Kg

 PRODUCT CODE:
 10000093

 PACK SIZE:
 12.5kg

 ISSUE DATE:
 02/12/2025

**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.

Macphie Ltd, Glenbervie, Stonehaven, AB39 3YG, Scotland.

Macphie (Europe) Ltd., 5th Floor, Block D, Iveagh Court, Harcourt Rd, Dublin 2, D02 VH94, Ireland

### 1. **PRODUCT INFORMATION**

#### 1.1 Product Description

A complete mix which requires only the addition of water and vegetable oil to make indulgent cakes, muffins, loaf cakes, tray bakes and puddings. Perfect finished with Frostings.

1.2 Commodity CodeProduct Country of OriginSite of Manufacture1901200000UKGlenbervie (GB)

#### 1.3 Colour/Appearance

Light brown powder conforming to previously accepted material.

#### 1.4 Texture

Crumble type product.

#### 1.5 Flavour

Characteristic toffee flavour when baked.

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

# 2.1 **INGREDIENT LISTING**

Ingredient	Source	E No	Country of Origin	Broadband
Sugar	Sugar Beet		Germany, Belgium, France, Guatemala, UK	20-40%
Wheat Flour (Wheat Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin)	Wheat		Denmark, China, Germany, India, Canada, France, Sweden, United States, UK	20-40%
Vegetable Oil	Rapeseed		Australia, Estonia, France, Ireland, Latvia, Lithuania, United Kingdom, Uruguay	<10%
Dried Whole <b>Egg</b>	Hen's Eggs		Denmark, France, Portugal, Spain	<10%
Modified Starch	Waxy Maize, Potato	E1422, E1404	France, Hungary, Italy, Netherlands, UK	<5%
Wheat Starch	Wheat		France, Italy	<2%
Dextrose	Maize, Wheat*		Bulgaria, Croatia, France, Hungary, Italy, Romania, Serbia, Slovakia, Spain, Ukraine	<2%
Dried Caramelised Sugar	Wheat*, Sugar Cane		Europe, Reunion, United Kingdom	<2%
Raising Agents				<2%
Disodium diphosphate		E450(i)	United States	
Sodium bicarbonate		E500(ii)	UK	
Emulsifiers				<1%
Mono- and diglycerides of fatty acids	Palm Oil	E471	Malaysia, Papua New Guinea, Colombia, Indonesia	
Propane-1,2-diol esters of fatty acids	Palm Oil	E477	Malaysia	
Sodium stearoyl-2-lactylate	Palm	E481	Malaysia, Denmark, Indonesia	
Flavouring ( <b>Milk</b> )	Maize, Milk, Natural		Netherlands	<1%
Wheat Gluten	Wheat		Germany, Belgium, France, United Kingdom	<1%
Stabiliser				<1%
Xanthan gum	Maize, Pea Protein	E415	China	

<sup>\*</sup>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, **Wheat** Flour (**Wheat** Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin), Vegetable Oil (Rapeseed), Dried Whole **Egg**, Modified Starch, **Wheat** Starch, Dextrose, Dried Caramelised Sugar, Raising Agents (Disodium diphosphate, Sodium bicarbonate), Emulsifiers (Mono- and diglycerides of fatty acids, Propane-1,2-diol esters of fatty acids, Sodium stearoyl-2-lactylate), Flavouring (**Milk**), **Wheat** Gluten, Stabiliser (Xanthan gum).

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

#### 3. NUTRITION INFORMATION

3.1 Typical Values Per 100g of Product

Nutrient	Amount	Units
Energy (kJ)	1859	kJ
Energy (kcal)	441	kcal
Fat	12	g
of which saturates	2.1	g
Carbohydrates	76	g
of which sugars	41	g
Fibre	1.6	g
Protein	6.8	g
Salt	0.81	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	Yes	Yes	Yes
Wheat and products thereof	Yes	Yes	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	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	No	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 SO2	No	Yes	Yes

# 4.2 POSSIBLE ALLERGEN CROSS CONTAMINATION DURING PROCESSING

May also contain	Soya		
This product is made an abared lines	that process products containing allergonic ingradients and therefore may		

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.



# 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	ans No	
Coeliacs		No
Halal	Yes 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)			
10000093	12.5kg	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 <a href="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

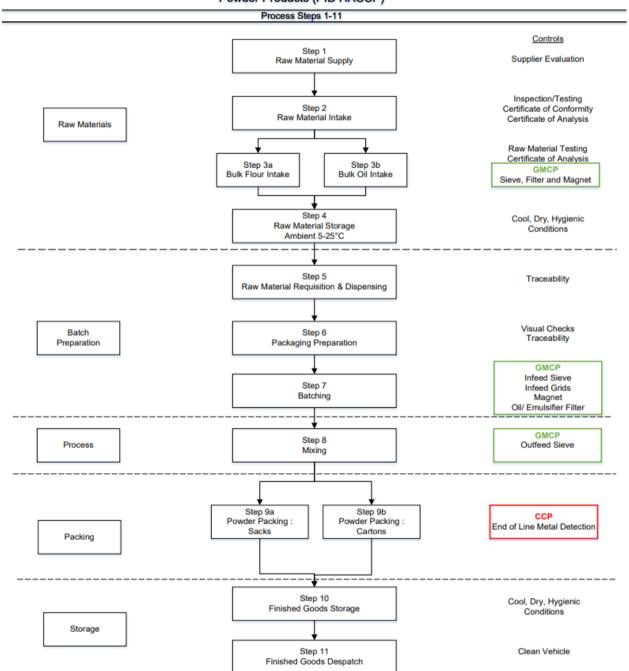
Test	Standard
E.coli	<100 cfu/g
S.Aureus	<100 cfu/g

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# 7. HACCP FLOW CHART

#### Powder Products (PID HACCP)



# 8. PACKAGING

8.1	Packaging							
	Outer Packaging				Dimens	Dimensions (m) Weights (kg		ts (kg)
		Small Red Easy Open Sack		k_HS FC	Length		Paper	0.114
				K-110 1 C	Width	0.427	Plastic	0.022
	Colour		Red		Height	n/a	Metal	0
	Recyclable?		Yes				Net	0.136
	Label (Outer Pacl	kaging)			Dimensions (m) Weights (kg)			
		Blank Wh	ite Label 140 x	170mm	Length		Paper	0.001
	0.1.		\		Width		Plastic	0
	Colour		White		Height	n/a	Metal	0 004
	Recyclable?		Yes				Net	0.001
	Transport Packaging				I			
	Item				Colour		Weights (kg)	
<b> </b>	Pallet Cov	/er	Plastic		Transparent		0.064	
1 1	Pallet Stretch		Plastic		Transparent		0.450	
	Pallet Layerb		Paper		Brown		0.379	
8.2		t Informati	· · · · · · · · · · · · · · · · · · ·	Blue				
8.3		Sealing		Heat Se	aled			
8.4	Dimensions of	Unit (m)	Length	0.76	Width			n/a
				Units	per layer	7	Total p	er pallet
0.5	Dalla4	O 6"	<b></b>	Numbe	er of layers	7	-	_
8.5	Pallet	t Configuration			ditional	1	5	50
					let weight (kg)	660.9		
					Barcode GTI		GTIN	Series
8.6		GTIN		Inner	n/a n/		/a	
			Outer	0501750	6272676	GTIN 14		
	E			Each unit is labelled with a Macphie label detailing				
				product name, product code, product weight (minimum),				
8.7	Ti	raceability			best before date (DD/MMM/YY), and system-generated 6			
					it lot/batch No. Sequential unit number is ink jetted			
	4.9.1			directly onto the unit.				