

macphie

**SIMPLY
CLEVER
FOOD**

Ginger Sensation® 12.5kg

PRODUCT CODE: 10000036
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 powder mix containing stem ginger pieces in a lightly ginger spiced base.
Make muffins, loaf cakes, traybakes, cupcakes, steamed puddings, celebration cakes and desserts. Both batter and baked products are freeze-thaw stable.

1.2 Commodity Code

1901200000

Product Country of Origin

UK

Site of Manufacture

Glenbervie (GB)

1.3 Colour/Appearance

Light brown powder conforming to previously accepted material.

1.4 Texture

Crumble type product, with particulates

1.5 Flavour

Characteristic ginger flavour.

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
Wheat Flour (Wheat Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin)	Wheat		Denmark, China, India, Sweden, United States, UK	20-40%
Sugar	Sugar Cane, Sugar Beet		Germany, USA, Belgium, France, Guatemala, United Kingdom, UK	20-40%
Crystallised Ginger (8.5%)	Sugar Cane, Ginger		China, Thailand	8.5%
Vegetable Oil	Rapeseed		Australia, Estonia, France, Ireland, Latvia, Lithuania, United Kingdom, Uruguay	<5%
Dextrose	Maize, Wheat*		Bulgaria, Croatia, France, Hungary, Italy, Romania, Serbia, Slovakia, Spain, Ukraine	<5%
Ground Ginger (3.5%)			China, India, Australia, Nigeria, Peru, Vietnam	3.5%
Dried Whole Egg	Hen's Eggs		Denmark, France, Portugal, Spain	<5%
Skimmed Milk Powder	Cow's Milk		UK	<5%
Raising Agents				<2%
Sodium bicarbonate		E500(ii)	UK	
Potassium bicarbonate		E501(ii)	China, Germany, France, UK	
Dicalcium phosphate		E341(ii)	United States	
Disodium diphosphate		E450(i)	United States	
Monocalcium phosphate	Mineral	E341	USA	
Dried Caramelised Sugar	Wheat*, Sugar Cane		Europe, Reunion, United Kingdom	<2%
Ground Cinnamon			India, Indonesia, Madagascar, Sri Lanka, Vietnam	<1%
Emulsifiers				<1%
Mono- and diglycerides of fatty acids	Palm Oil	E471	Malaysia, Papua New Guinea, Colombia, Indonesia	
Sodium stearoyl-2-lactylate	Palm	E481	Malaysia, Denmark, Indonesia	
Stabiliser				<1%
Xanthan gum	Maize, Pea Protein	E415	China	

*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.

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2.2 INGREDIENT DECLARATION

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

Wheat Flour (**Wheat** Flour, Calcium, Niacin, Iron, Folic Acid, Thiamin), Sugar, Crystallised Ginger (8.5%), Vegetable Oil (Rapeseed), Dextrose, Ground Ginger (3.5%), Dried Whole **Egg**, Skimmed **Milk** Powder, Raising Agents (Sodium bicarbonate, Potassium bicarbonate, Dicalcium phosphate, Disodium diphosphate, Monocalcium phosphate), Dried Caramelised Sugar, Ground Cinnamon, Emulsifiers (Mono- and diglycerides of fatty acids, Sodium stearoyl-2-lactylate), 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)	1732	kJ
Energy (kcal)	410	kcal
Fat	7.5	g
of which saturates	1.4	g
Carbohydrates	78	g
of which sugars	47	g
Fibre	2.3	g
Protein	6.2	g
Salt	0.58	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	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 SO ₂	No	Yes	Yes

4.2 POSSIBLE ALLERGEN CROSS CONTAMINATION DURING PROCESSING

May also contain	Soya
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		No
GM materials		No
Palm oil		Yes
	Suitable For	Certified
Vegetarians	Yes	No
Vegans	No	No
Coeliacs	No	No
Halal	Yes	No
Kosher	Yes	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)
10000036	12.5kg	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)	

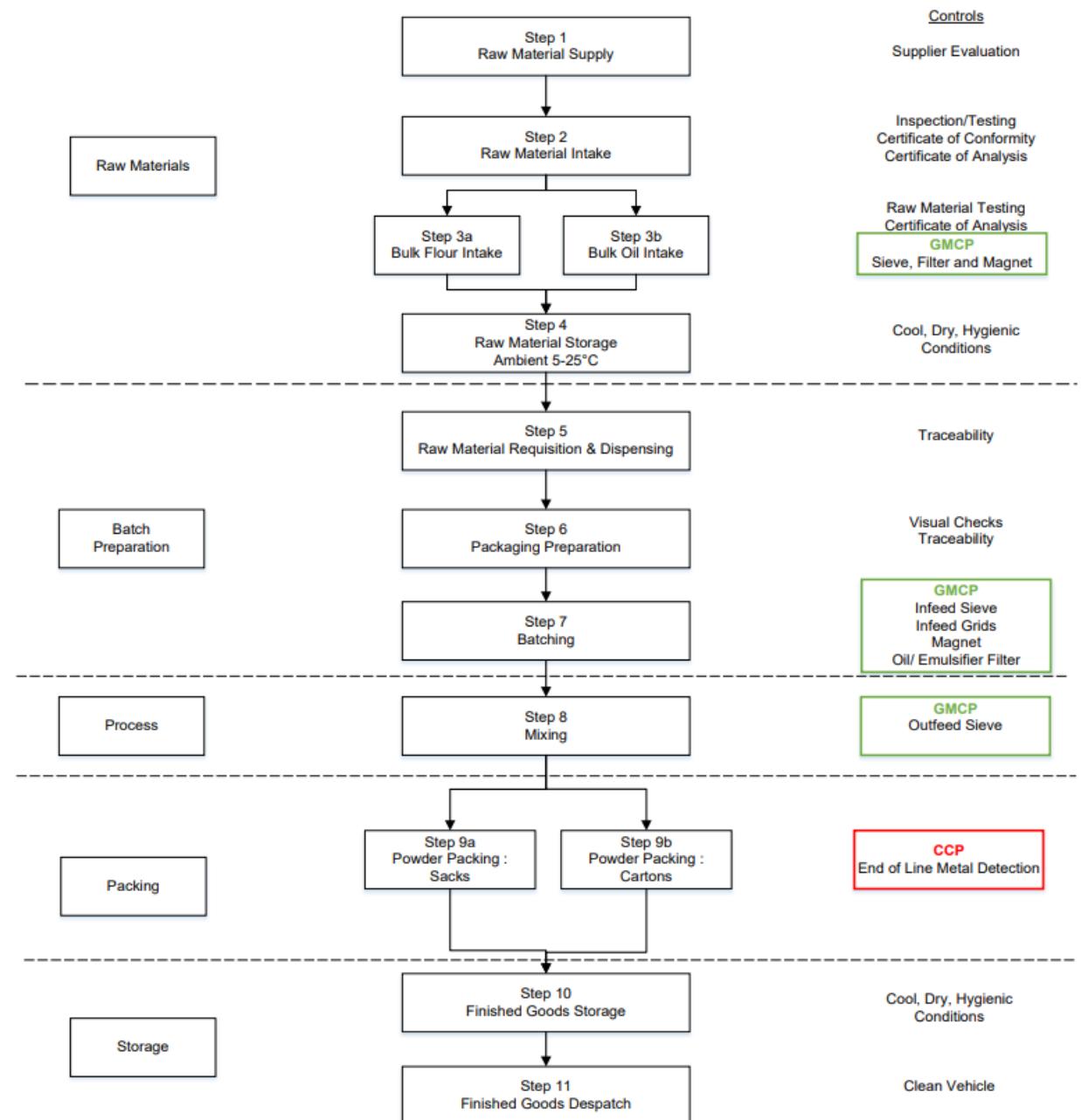
6. FOOD SAFETY DATA

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

7. HACCP FLOW CHART

Powder Products (PID HACCP)

Process Steps 1-11



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8. PACKAGING

8.1	Packaging							
	Outer Packaging			Dimensions (m)		Weights (kg)		
		Small Red Easy Open Sack-HS FC		Length	0.76	Paper 0.114		
				Width	0.427	Plastic 0.022		
	Colour	Red		Height	n/a	Metal 0		
	Recyclable?	Yes				Net 0.136		
	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		Heat Sealed					
8.4	Dimensions of Unit (m)	Length	0.76	Width	0.427	Height n/a		
8.5	Pallet Configuration		Units per layer	7	Total per pallet			
			Number of layers	7	50			
			Additional	1				
			Total pallet weight (kg)	660.9				
8.6	GTIN		Barcode	GTIN Series				
			Inner	n/a				
			Outer	05017506015310				
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.					