

PRODUCT INFORMATION DOCUMENT

WARRANTY

The intellectual property applied in the development of this product is the sole property of Macphie and as such this specification may not be disclosed to a third party without the prior written agreement of the Quality Department of Macphie.

1. PRODUCT DESCRIPTION

1.1 **Product Code**
GP120

1.2 **Product Description**
A sweetened cream alternative suitable for pouring, whipping and piping. Made with vegetable oil and milk protein.

1.3 **Colour/Appearance**
Creamy- liquid conforming to previously accepted material.

1.4 **Texture**
Liquid

1.5 **Flavour**
Clean, sweet flavour, conforming to previously accepted material.

<u>Product Attribute</u>	<u>Acceptable Level</u>
Organoleptic	Acceptable
pH (ambient)	6.9 ± 0.3

2. INGREDIENT LISTING

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

Ingredient (state source)	Country of Origin	Broadband %
Water	UK	30-50
Hydrogenated Vegetable Oil (Palm Kernel)	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea	10-30
Sugar	France, Malawi, Netherlands, UK, Zambia	10-30
Dextrose (Maize)	Germany	10-30
Milk Protein	Ireland, Israel, UK	<5
Emulsifier (Polysorbate 60 (E435) (Palm), Mono- and diglycerides of fatty acids (E471) (Palm), Soya Lecithin (E322))	Denmark, France, India	<5
Stabilisers (Sodium alginate (E401), Methyl Cellulose (E461), Hydroxypropyl methyl cellulose (E464))	Germany, UK, USA	<5
Acidity Regulators (Tri Sodium Citrate (E331), Sodium Phosphates (E339))	Belgium, UK	<5
Salt	France, Netherlands, UK	<5
Flavouring	UK	<5
Colour (Carotene (E160a) (Beta Carotene))	China	<5

3. NUTRITION INFORMATION

3.1 TYPICAL VALUES PER 100g OF PRODUCT:-

Nutrient	Amount	Units
Kilo Joules	1295	kJ
Kilo Calories	310	kcal
Protein	0.6	g
Carbohydrate	24.4	g
of which sugar	24.3	g
Total Fats	23.2	g
of which saturates	22.3	g
Fibre	0.3	g
Sodium	0.2	g
Salt Equivalent	0.4	g

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

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4. ALLERGEN INFORMATION

Used on site	CONTAINS:	YES	NO
✓	Cereals containing Gluten (wheat, rye, barley, spelt, oats, kamut or their hybridised strains) and products thereof		✓
	Crustaceans and products thereof		✓
	Molluscs and products thereof		✓
✓	Eggs and products thereof		✓
✓	Fish and products thereof		✓
	Peanuts and products thereof		✓
✓	Soybeans and products thereof	✓	
✓	Milk and milk products thereof (including lactose)	✓	
	Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) and products thereof		✓
✓	Celery and products thereof		✓
	Mustard and products thereof		✓
	Sesame seeds and products thereof		✓
	Lupin and products thereof		✓
✓	Sulphur dioxide and sulphites (E220-E228) at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂		✓

This product information document has been prepared in accordance with the labelling requirements of Directive 2003/89/EC. The information detailed within section 4 outlines the physical presence of allergens (by addition) in accordance with Annex IIIa of the aforementioned directive. It should be noted that as no threshold values exist for the above listed allergens (allergens used on site), with the exception of Sulphites, an absolute guarantee of their absence cannot be given, therefore materials indicated as 'used on site' should be considered under alibi labelling on finished products.

4.2 SUPPLEMENTARY DATA

CONTAINS:	YES	NO
Animal products (other than those listed above) and products thereof		✓
Maize and products thereof	✓	
Colours - artificial	✓	
Colours - natural		✓
Flavours - artificial		✓
Flavours – nature identical	✓	
Flavours - natural	✓	
GM Materials		✓
SUITABLE FOR:	YES	NO
Vegetarians	✓	
Vegans		✓

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5. STORAGE CONDITIONS AND SHELF LIFE

Pack Code	Pack Size	Shelf Life	
GP120/601	12 x 1L tray	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
		Opened	7 days when stored under hygienic chill conditions.
GP121/501	10L box	Total (sealed)	6 months from date of manufacture. Clearly marked with "Best Before" date
		Opened	7 days when stored under hygienic chill conditions.

5.2 **Storage conditions-sealed** Store in cool, dry hygienic environment (<20°C)
Storage conditions -opened 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 customer services at c.services@macphie.com

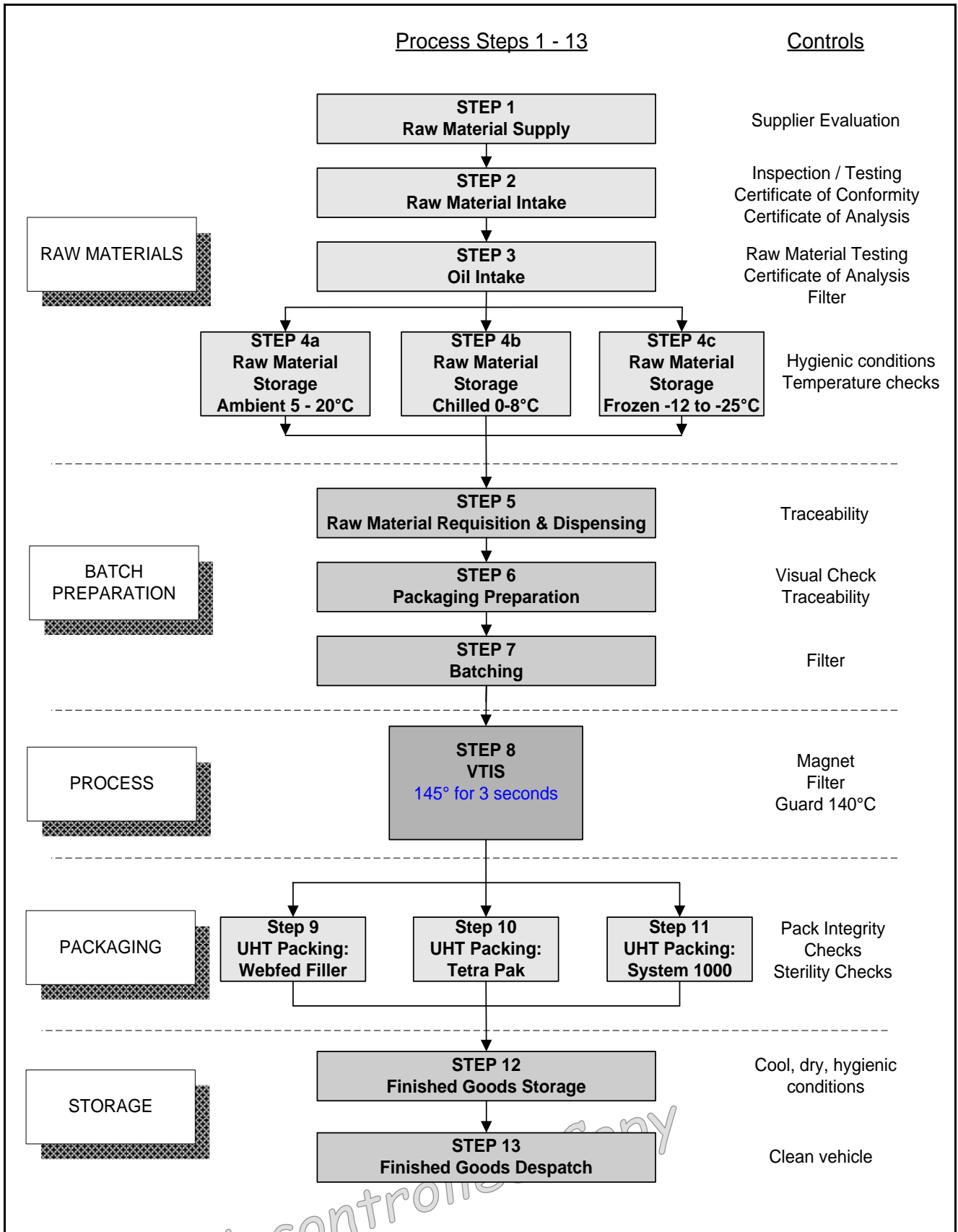
6. FOOD SAFETY DATA

6.1 Microbiological (typical)

Free from all viable micro-organisms until opened.

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7. HACCP FLOW CHART



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8. PACKAGING

<u>Packaging</u>			
8.1	<u>Pack Size:</u>	12 x 1Lt Tray	
		Specification	
	Primary pack	Aluminium/paper/PE laminate Product label: Adhesive vinyl coated paper	Weights(Kg) 0.026
	Secondary Pack	B Flute corrugated erect tray, Label: Adhesive paper label, Shrink-wrap: LDPE/LLDPE laminate	0.116
	Tertiary Pack	Pallet cover polythene	0.064
		Pallet Stretch wrap: polyethylene	0.045
		Pallet Layer Board-paper	0.397
Pallet corner protectors		0.051	
	White Pallet-wood	21	
8.2	<u>Sealing</u>	Heat sealed tetra	
8.3	<u>Dimensions of Unit (length x width x height)</u>	208mm x 402mm x 170mm	
8.4	<u>Palletisation (dimensions of pallet)</u>		
	Pallet Configuration	15 Trays/layer x 5 layers=75 units/pallet	
	Dimensions of pallet	1200mm x 1000mm	
8.5	<u>Labelling</u>	Each pack is labelled with product name, product weight (average weight), "Best Before" date (DD/MM/YYYY), 4 digit Quality Control number (Y,D,D,D), and time of packing (00:00) Each tray is coded with Best Before date and sequential tray number.	

<u>Packaging</u>			
8.1	<u>Pack Size:</u>	10Ltr Red bag-in-box	
		Specification	
	Primary pack	2 ply metallised film/LLPDE liner	Weights(Kg) 0.079
	Secondary Pack	C flute corrugated box, Adhesive paper label. Shrink-wrap: LDPE/LLDPE laminate	0.186
	Tertiary Pack	Pallet cover polythene	0.064
		Pallet Stretch wrap: polyethylene	0.045
		Pallet Layer board-paper	0.397
Blue Wooden Pallet		27	
8.2	<u>Sealing</u>	heat Sealed	
8.3	<u>Dimensions of Unit (length x width x height)</u>	170mm x 212mm x 332mm	
8.4	<u>Palletisation (and dimensions of pallet)</u>		
	Pallet Configuration	28 boxes x 3 layers= 84 units / pallet	
	Dimensions of pallet	1200mm x 1000mm	

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8.5	Labelling	Each pack is labelled with product name, product weight (average weight), "Best Before" date (DD/MM/YY), 4 digit Quality Control number (Y,D,D,D), and time of packing (00:00) Each tray is coded with Best Before date and sequential tray number.
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MSDS		
1. PRODUCT & COMPANY IDENTIFICATION		
1.1	Product name	MACTOP TRADITIONAL
1.2	Product Code	GP120
1.3	Description	A sweetened cream alternative suitable from pouring, whipping and piping. Made with vegetable oil and milk protein.
1.4	Manufacturers Name, Address & tel no.	Macphie of Glenbervie Ltd., Glenbervie, Stonehaven, Kincardineshire. AB39 3YG 01569 740641 (Office Hours)

2. COMPOSITION/INFORMATION ON INGREDIENTS		
2.1	Contains	See section 2 of main document

3. HAZARD IDENTIFICATION		
Contains substances, which may cause contact sensitisation, allergic or irritant response. Prolonged skin contact may cause contact dermatitis and/or minor irritation.		

4. FIRST AID MEASURES		
4.1	Inhalation	Not applicable.
4.2	Ingestion	Not applicable.
4.3	Skin contact	Wash off with soapy water. If skin irritation develops seek medical advice.
4.4	Eye contact	Rinse immediately with plenty of water. If irritation persists seek medical advice.

5. FIRE/EXPLOSION HAZARD		
5.1	Suitable fire extinguishing media	Water, Foam, Dry Chemical, Carbon Dioxide
5.2	Protection against fire	Good housekeeping to avoid the accumulation of spillages.

6. ACCIDENTAL RELEASE MEASURES		
6.1	Methods of cleaning/absorption	Absorb spillages with a suitable material.
6.2	Personal precautions	See section 8. Exposure controls/personal protection
6.3	Environmental precautions	The method of disposal should be in accordance with current local authority regulations.

7. HANDLING AND STORAGE		
7.1	Handling	Keep working area free from accumulated spillages.
7.2	Storage	Store in original packaging. Keep cool and dry and ensure product is stored in accordance with Food Safety Act.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION		
8.1	General Precautions	a) Handle in accordance with good occupational hygiene and safety practices. Avoid contact with skin and eyes. b) Change work practices to minimise spillages. <ul style="list-style-type: none"> • Improve care and attention to the prevention of spillages. • Avoid damage to packaging to prevent leaks.
8.2	Ventilation	In accordance with LEV requirements as defined in

		COSHH 2002(as amended) legislation.
8.3	Respiratory Protection	Not required under normal conditions.
8.4	Eye Protection	Safety goggles as required.
8.5	Skin Protection	Standard protective clothing (including gloves) and appropriate skin protection if required.

9.	PHYSICAL & CHEMICAL PROPERTIES	
9.1	Form	Liquid
9.2	Colour	Refer to section 1 of main document
9.3	Odour	Characteristic
9.4	Flammability	Product is not combustible.

10.	STABILITY & REACTIVITY	
	This material is stable under normal conditions of use.	
10.1	Conditions to avoid	None
10.2	Materials to avoid	None
10.3	Hazardous decomposition products	None

11.	TOXICOLOGICAL INFORMATION	
11.1	Inhalation	Not applicable.
11.2	Eye Irritation	Contact with eyes may cause irritation.
11.3	Skin Irritation	Prolonged and/or frequent contact may cause irritation and dermatitis
11.4	Ingestion	Not applicable.

12.	ECOLOGICAL INFORMATION	
	The product should not be allowed to enter any watercourse.	

13.	DISPOSAL CONSIDERATIONS	
	Product not believed to be dangerous to the environment and so no special disposal method is required. However, the method of disposal should be in accordance with current local authority regulations.	

14.	TRANSPORT INFORMATION	
14.1	UN No.	N/A
14.2	Sea	N/A
14.3	Road/Rail	N/A
14.4	Air	N/A

15.	REGULATORY INFORMATION	
	Classification not required.	

16.	OTHER INFORMTION	
	Under the 2002 COSHH regulations (as amended) you are reminded that the user is under legal obligation to carry out a suitable and sufficient assessment as to the risks to health which this material may present under its actual condition of use.	

The information contained throughout the document was correct at the time of publishing.

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