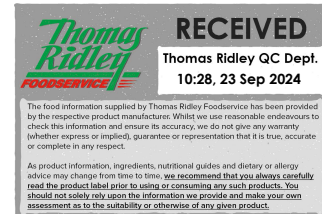




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Chocolate Frosting 5Kg

PRODUCT CODE: 10014140
PACK SIZE: 5kg
ISSUE DATE: 03/11/2023
CREATED BY: MJ



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

Smooth, velvety chocolate frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes.

1.2 Commodity Code

1806909091

Product Country of Origin

UK

1.3 Colour/Appearance

Dark brown, light and fluffy with a light shine.

1.4 Texture

Smooth, velvety and soft.

1.5 Flavour

Sweet, chocolate and cocoa flavour.

1.6 Product Attributes

Performance/Organoleptic

Acceptable Levels

Acceptable

2. INGREDIENT LISTING

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
Sugar			Germany, Belgium, France, Guatemala, UK	40-60%
Vegetable Oils	Rapeseed, Palm		Malaysia, Australia, Brazil, Cameroon, Colombia, Estonia, France, Guatemala, Honduras, Ivory Coast, Indonesia, Ireland, Latvia, Lithuania, Papua New Guinea, Thailand, Uruguay, UK	20-40%
Glucose Syrup	Maize, Wheat*		Germany, Italy, Netherlands, Poland, Spain, UK	<10%
Water	Potable Mains		United Kingdom	<10%
Fat Reduced Cocoa Powder (3%)	Cocoa Beans		Cameroon, West Africa, Ghana, Ivory Coast, Netherlands, Nigeria	3%
Fully Hydrogenated Vegetable Fat	Rapeseed, Palm		Germany, Malaysia, Papua New Guinea, Brazil, Colombia, Costa Rica, Ecuador, France, Guatemala, Honduras, Indonesia, Panama, Peru, Spain, Venezuela, UK	<5%
Skimmed Milk Powder	Cow's Milk		UK	<5%
Flavouring			Netherlands, China, USA, Belgium, France, Italy, Pakistan	<1%
Emulsifier				<1%
Polysorbate 60	Rapeseed	E435	Netherlands	
Preservative				<1%
Potassium sorbate		E202	China	
Acidity Regulator				<1%
Disodium phosphate		E339(ii)	Germany	

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. **NUTRITION INFORMATION**

3.1 Typical Values Per 100g of Product

Nutrient	Amount	Units
Energy (kJ)	2176	kJ
Energy (kcal)	520	kcal
Fat	33	g
of which saturates	12	g
Carbohydrates	53	g
of which sugars	50	g
Fibre	1.1	g
Protein	1.5	g
Salt	0.08	g

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

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	Yes	Yes
Wheat and products thereof	No	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	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	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	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 SO ₂	No	Yes	Yes

4.2 **POSSIBLE ALLERGEN CROSS CONTAMINATION DURING PROCESSING**

May also contain	Gluten, Egg, Soya
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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4.2 SUPPLEMENTARY DATA

		Contains
Animal products (other than those listed above) and products thereof		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	No	No
Coeliacs	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)	
10014140	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)

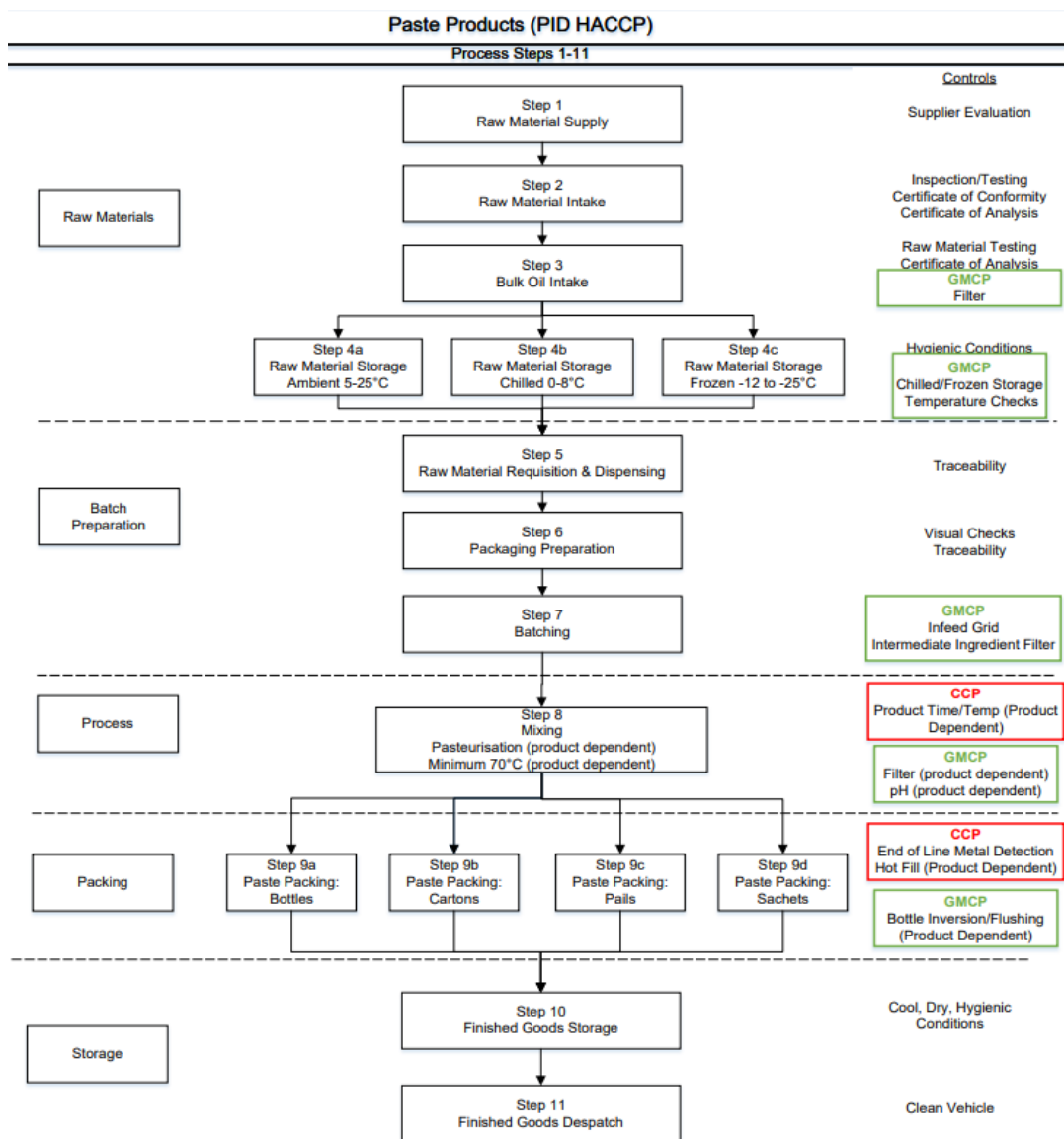
5.3 Freeze Thaw Stability
Freeze thaw stable in application only, not in pack

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

7. HACCP FLOW CHART



8. PACKAGING

8.1	Packaging						
	Outer Packaging		Dimensions (m)		Weights (kg)		
		5lt Red Pail FC	Length	0.197	Paper	0	
			Width	0.197	Plastic	0.175	
	Colour	Red	Height	0.225	Metal	0	
	Recyclable?	Yes			Net	0.175	
	Outer Packaging		Dimensions (m)		Weights (kg)		
		5lt White Lid FC	Length	0.225	Paper	0	
			Width	0.225	Plastic	0.042	
	Colour	White	Height	0.205	Metal	0	
	Recyclable?	Yes			Net	0.042	
	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	Length	0.22	Width	0.22	Height 0.205	
8.5	Pallet Configuration		Units per layer		24	Total per pallet 96	
			Number of layers		4		
			Additional		0		
8.6	GTIN			Barcode		GTIN Series	
			Inner	n/a		n/a	
			Outer	05017506009357		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.				