

# 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](mailto:quality_standards@macphie.com)

Should no feedback be provided to Macphie within 5 working days, customer acceptance of this PID will be assumed.

## 1. PRODUCT DESCRIPTION

- |     |  |
|-----|--|
| 1.1 | <u>Product Description</u><br>A ready to use glaze which gives a bright, rich, long lasting shine when applied to all types of bun and pastry goods. |
| 1.2 | <u>Colour/Appearance</u><br>Yellow liquid conforming to previously accepted material.  |
| 1.3 | <u>Texture</u><br>Liquid   |
| 1.4 | <u>Flavour</u><br>Neutral flavour, conforming to previously accepted material.   |

1.5	<u>Product Attributes</u>	<u>Acceptable Levels</u>
	Performance / Organoleptic	Acceptable
	pH (ambient)	8.7 ± 0.3

## 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 %
Water	Potable Mains		United Kingdom	60-80%
Vegetable Oil	Rapeseed		Australia, EU, Ukraine, UK	<10%
Modified Starch	Tapioca		Germany	<10%
Dextrose	Wheat*		Belgium	<2%
Emulsifiers				<2%
Mono- and diglycerides of fatty acids	Palm	E471	Malaysia, Denmark, Indonesia	
Sunflower Lecithin	Sunflower	E322	Netherlands	
Vegetable Protein	Vegetable		France	<1%
<b>Milk</b> Proteins	Cow's Milk		Ireland, United Kingdom	<1%
Acidity Regulator				<1%
Trisodium Phosphate		E339 (iii)	Germany	
Colour				Trace
Beta-Carotene	Plant	E160a(iii)	India, Israel, Spain	

For Allergy Advice see ingredients in **bold** in ingredient listing above.

*For any products containing palm oil; please see despatch notes/invoices for RSPO palm oil sustainability status.*

\*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.

## 3. NUTRITION INFORMATION

### 3.1 TYPICAL VALUES PER 100ml OF PRODUCT:-

Nutrient	Amount	Units
Energy (kJ)	624	kJ
Energy (kcal)	149	kcal
Fat	11	g
of which saturates	1.7	g
Carbohydrates	11	g
of which sugars	1.9	g
Protein	1.1	g
Salt	0.35	g

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

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#### 4. **ALLERGEN INFORMATION**

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

“This product information document has been prepared in accordance with the labelling requirements of Directive 2003/89/EC and amendments thereof. The information detailed within section 4 outlines the physical presence of allergens (by addition) in accordance with Annex IIIa of the aforementioned directive alongside EU Food Information for Consumers Regulation No. 1169/2011.”

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## 4.2 SUPPLEMENTARY DATA

	<b>CONTAINS:</b>
Animal products (other than those listed above) and products thereof	No
Maize and products thereof	No
Colours – non natural	No
Colours – natural	Yes
Flavours – non natural	No
Flavours - natural	No
GM Materials	No
	<b>SUITABLE FOR:</b>
Vegetarians	Yes
Vegans	No
Coeliacs	Yes

*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

<b>5.1 Unopened</b>			
<b>Product Code</b>	<b>Pack Size</b>	<b>Shelf Life</b>	
10000314	12 x 1L Tray	<b>Total (sealed)</b>	12 months from date of manufacture. Clearly marked with "Best Before" date.
10000315	10L Box	<b>Total (sealed)</b>	9 months from date of manufacture. Clearly marked with "Best Before" date.
<b>Storage conditions-</b> Store in cool, dry hygienic environment (<20°C)			

<b>5.2 Opened</b>	
<b>Shelf Life</b>	7 days
<b>Storage conditions</b>	Store in hygienic chill

<b>5.3 Freeze Thaw Stability</b>
Freeze thaw stable in application only, not in pack.

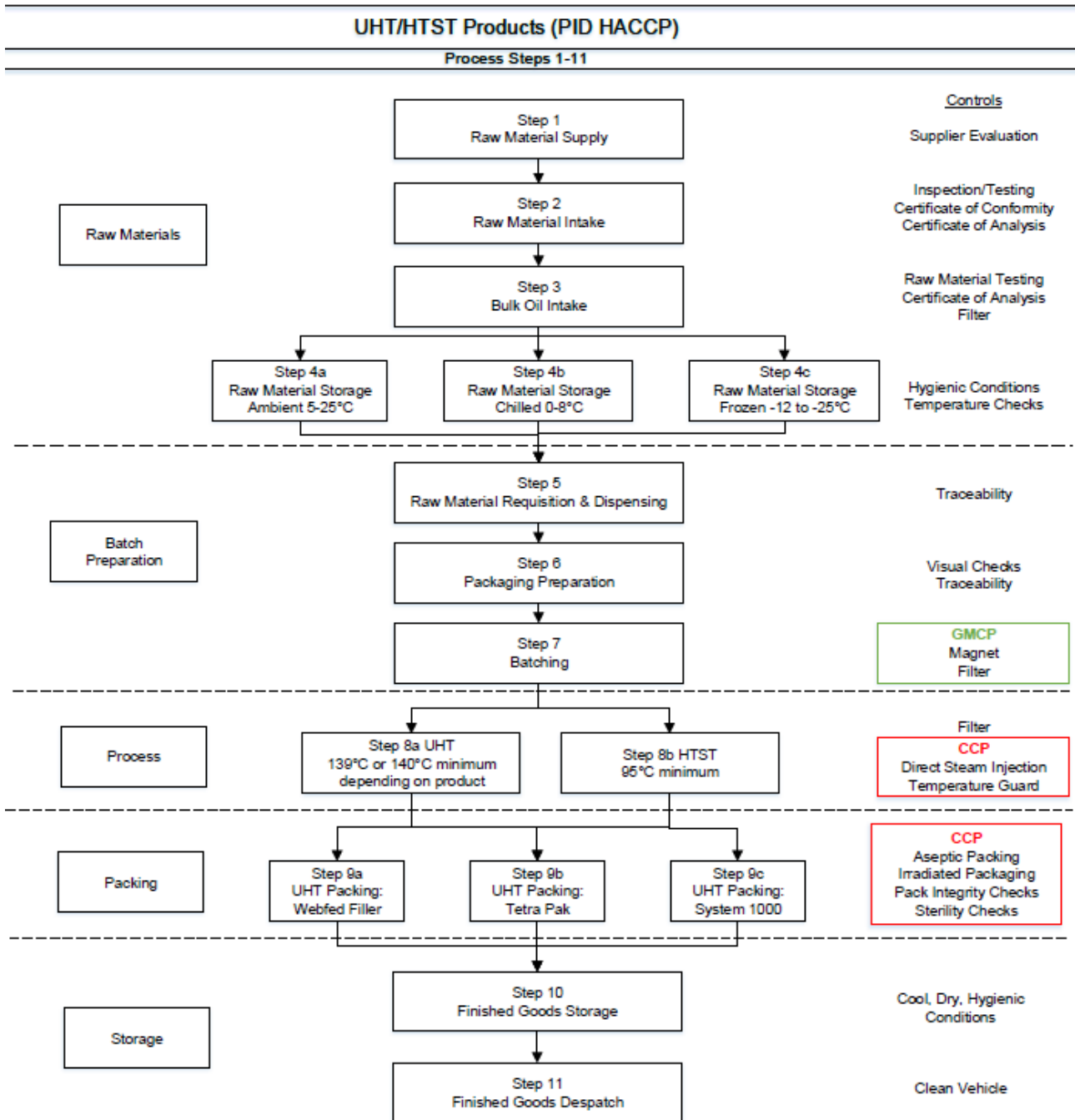
<b>5.4 Recommended Make Up Instructions/Use</b>
See product label and/or Technical Information Sheet. Available from customer services at <a href="mailto:customer.service@macphie.com">customer.service@macphie.com</a>

## 6. FOOD SAFETY DATA

### 6.1 Microbiological (typical)

Free from all viable micro-organisms until opened

7. HACCP FLOW CHART



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## 8. PACKAGING

<b>8.1</b>	<b>Packaging</b>		
	<b>Pack Size:</b>	12 x 1L Tray	
		<b>Specification</b>	<b>Weights (kg)</b>
	<b>Primary Pack</b>	Aluminium/paper/PE laminate. Product label: adhesive vinyl coated paper	0.026
	<b>Secondary Pack</b>	B-flute corrugated erect tray, Label: adhesive paper label, Shrinkwrap: LDPE/LLDPE laminate	0.116
	<b>Tertiary Pack</b>	Pallet cover: polythene	0.064
		Pallet stretchwrap: polyethylene	0.450
		Pallet layerboard: paper	0.397
		Pallet corner protectors	0.051
		Pallet	30
<b>8.2</b>	<b>Sealing</b>	Heat sealed tetra	
<b>8.3</b>	<b>Dimensions of Unit (length x width x height)</b>	208mm x 402mm x 170mm	
<b>8.4</b>	<b>Palletisation (dimensions of pallet)</b>		
	<b>Pallet Configuration</b>	15 Trays/layer x 5 layers = 75 units/pallet	
	<b>Dimensions of Pallet</b>	1200mm x 1000mm	
<b>8.5</b>	<b>Labelling</b>	Each pack is labelled with product name, product weight (average weight), best before date (DD/MM/YYYY), system-generated 6-digit lot/batch No, and time of packing (00:00) Each tray is coded with best before date and sequential tray number.	

<b>8.1</b>	<b>Packaging</b>		
	<b>Pack Size:</b>	10L Red bag-in-box	
		<b>Specification</b>	<b>Weights (kg)</b>
	<b>Primary Pack</b>	2 ply metallised film/LLPDE liner	0.079
	<b>Secondary Pack</b>	C -flute corrugated box, Adhesive paper label. Shrinkwrap: LDPE/LLDPE laminate	0.186
	<b>Tertiary Pack</b>	Pallet cover: polythene	0.064
		Pallet stretchwrap: polyethylene	0.450
		Pallet layerboard: paper	0.397
		Pallet	30
<b>8.2</b>	<b>Sealing</b>	Heat Sealed	
<b>8.3</b>	<b>Dimensions of Unit (length x width x height)</b>	170mm x 212mm x 332mm	
<b>8.4</b>	<b>Palletisation (and dimensions of pallet)</b>		
	<b>Pallet Configuration</b>	28 boxes/layer x 3 layers = 84 units/pallet	
	<b>Dimensions of Pallet</b>	1200mm x 1000mm	
<b>8.5</b>	<b>Labelling</b>	Each pack is labelled with product name, product weight (average weight), best before date (DD/MM/YY), system-generated 6 digit lot/batch No, and time of packing (00:00) Each tray is coded with best before date and sequential tray number.	

**MSDS**

<b>1. PRODUCT &amp; COMPANY IDENTIFICATION</b>		
1.1	Product name	GLENGLAZE®
1.2	Product Code	10000314, 10000315
1.3	Description	A ready to use glaze which gives a bright, rich, long lasting shine when applied to all types of bun and pastry goods.
1.4	Manufacturers Name, Address & tel no.	Macphie Ltd, Glenbervie, Stonehaven, AB39 3YG. Tel: 01569 740641

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

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

<b>4. FIRST AID MEASURES</b>		
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.

<b>5. FIRE/EXPLOSION HAZARD</b>		
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.

<b>6. ACCIDENTAL RELEASE MEASURES</b>		
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.

<b>7. HANDLING AND STORAGE</b>		
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.

<b>8. EXPOSURE CONTROLS/PERSONAL PROTECTION</b>		
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"> <li>• Improve care and attention to the prevention of spillages.</li> <li>• Avoid damage to packaging to prevent leaks.</li> </ul>
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.

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

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

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

<b>12.</b>	<b>ECOLOGICAL INFORMATION</b>	
	The product should not be allowed to enter any watercourse.	

<b>13.</b>	<b>DISPOSAL CONSIDERATIONS</b>	
	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.	

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

<b>15.</b>	<b>REGULATORY INFORMATION</b>	
	Classification not required.	

<b>16.</b>	<b>OTHER INFORMTION</b>	
	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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