NACHO CHEESE SAUCE PRODUCT CODES: 10009572 DATE: 27/07/21

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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 <u>quality.standards@macphie.com</u>

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> Made with real cheddar cheese, this luxurious sauce can be used as a topping for nachos or other similar applications.
- 1.2 <u>Colour/Appearance</u> Orange liquid with visual specs of chilli powder conforming to previously accepted material.
- 1.3 <u>Texture</u> Thick liquid
- 1.4 <u>Flavour</u> Savoury cheddar cheese flavour with a hint of chilli spice, conforming to previously accepted material.

1.5 Product Attributes Acceptable Levels Performance / Organoleptic Acceptable pH (ambient) 5.90 ± 0.30

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INGREDIENT LISTING 2.

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 %
Skimmed Milk	Cow's Milk		UK	40-60%
Water	Potable Mains		United Kingdom	20-40%
Cheese Powder (6.5%) (Milk)	Cow's Milk		Australia, New Zealand, Norway, Switzerland, EU, UK	6.5%
White Cheddar (5.5%) (Milk)	Cow's Milk		Denmark, Germany, Ireland, UK	5.5%
Modified Starch	Waxy Maize	E1442	France, Netherlands	<5%
Vegetable Oil	Palm		Malaysia, Brazil, Cameroon, Colombia, Guatemala, Honduras, Indonesia, Papua New Guinea, Thailand, UK	<2%
Starch	Tapioca		UK	<1%
Vegetable Stock Powder [Salt, Yeast Extract, Maltodextrin, Sugar, Onion, Carrot, Tomato, Lovage, Vegetable Oil (Sunflower)]	Marine, Sunflower Seed, Plant, Vegetable, Fruit, Yeast Extract	E535	Germany, Brazil, France, Poland, Switzerland, EU, UK	<1%
Salt	Mineral		UK	<1%
Acidity Regulator				<1%
Trisodium citrate	Sugar Beet	E331	Belgium	
Spices				<1%
Chilli Powder	Spice		India, Malawi, Nigeria, Spain, Tanzania, Zimbabwe	
Emulsifier				<1%
Soya Lecithin	Soya Bean	E322	India, UK	
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.

NUTRITION INFORMATION 3.

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

Nutrient	Amount	Units
Energy (kJ)	495	kJ
Energy (kcal)	118	kcal
Fat	6.7	g
of which saturates	4.0	g
Carbohydrates	8.8	g
of which sugars	3.0	g
Protein	5.7	g
Salt	1.53	g
Uncont	Source: Analysis (supplier) /Cal	culation (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	Yes
~	~	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_2	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

	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
	SUITABLE FOR:
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

5.1 Unopened			
Product Code	Pack Size	Shelf Life	
10009572	12 x 1L Tray	Total (sealed)	9 months from date of manufacture. Clearly marked with "Best Before" date.
Storage conditi	Storage conditions- Store in cool, dry hygienic environment (<20°C)		

5.2 Opened	
Shelf Life	7 days
Storage conditions	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 customer.service@macphie.com

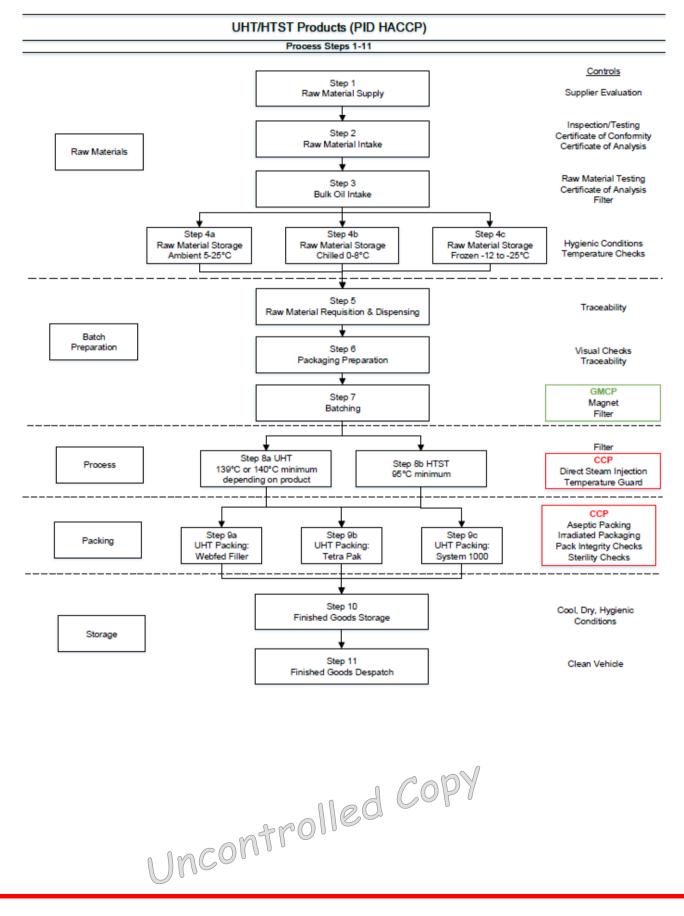
6. FOOD SAFETY DATA

6.1 Microbiological (typical)

Free from all viable micro-organisms until opened

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7. <u>HACCP FLOW CHART</u>



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8. PACKAGING

8.1	Packaging		
	Pack Size:	12 x 1L Tray	
		Specification	Weights (kg)
	Primary Pack	Aluminium/paper/PE laminate. Product label: adhesive vinyl coated paper	0.027
	Secondary Pack	B-flute corrugated erect tray, Label: adhesive paper label, Shrinkwrap: LDPE/LLDPE laminate	0.116
	Tertiary Pack	Pallet cover: polythene	0.064
		Pallet stretchwrap: polyethylene	0.450
		Pallet layerboard: paper	0.397
		Pallet corner protectors	0.051
		Pallet	30
8.2	Sealing	Heat sealed tetra	
8.3	Dimensions of Unit (length x width x height)	208mm x 402mm x 170mm	
8.4	Palletisation (dimensions of	of pallet)	
	Pallet Configuration	15 Trays/layer x 5 layers = 75 units/pallet	
	Dimensions of Pallet	1200mm x 1000mm	
8.5	Labelling	Each pack is labelled with product name, proc weight), best before date (DD/MM/YYYY), syst lot/batch No, and time of packing Each tray is coded with best before date and se	em-generated 6-digit (00:00)

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	MSD	S
1.	PRODUCT & COMPANY IDENTIFICATION	
1.1	Product name	NACHO CHEESE SAUCE
1.2	Product Code	10009572
1.3	Description	Made with real cheddar cheese, this luxurious sauce can be used as a topping for nachos or other similar applications.
1.4	Manufacturers Name, Address & tel no.	Macphie Ltd, Glenbervie, Stonehaven, AB39 3YG. Tel: 01569 740641
2.	COMPOSITION/INFORMATION ON INGREDIEN	те
<u>2</u> . 2.1	Contains	See section 2 of main document
Z. I	Contains	See Section 2 of main document
2	HAZARD IDENTIFICATION	
3.		ation, allergic or irritant response. Prolonged skin contact
	may cause contact dermatitis and/or minor irritation.	ation, allergic of initiant response. Prolonged skin contact
<u>[L</u>		
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.
·	<u>1</u>	
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.
	1	
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. 8.1	EXPOSURE CONTROLS/PERSONAL PROTECT General Precautions	a) Handle in accordance with good occupational
8.1		 a) Handle in accordance with good occupational hygiene and safety practices. Avoid contact with skin and eyes. b) Change work practices to minimise spillages. 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.

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9.	PHYSICAL & CHEMICAL PROPERTIE	S
9.1	Form	Liquid
9.2	Colour	Refer to section 1 of main document
9.2 9.3	Odour	Characteristic
).3).4	Flammability	Product is not combustible.
5.4	Панталиту	
0.	STABILITY & REACTIVITY	
	This material is stable under normal conditio	ns of use.
0.1	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	
12.	The product should not be allowed to enter a	nny watercourse
	The product should not be allowed to enter a	ily 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 i	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
14.4	All	
15.	REGULATORY INFORMATION	
	Classification not required.	
	ır	
	OTHER INFORMTION	
16.		
16.	Under the 2002 COSHH regulations (as ame	anded) you are reminded that the user is under legal obligation to
16.	carry out a suitable and sufficient assessmer	nt as to the risks to health which this material may present under its
16.	÷ .	
16.	carry out a suitable and sufficient assessmer	
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