

**FLOUR SPECIFICATION**

<b>Product</b>	BFP 16kg Plain Flour	<b>Product Code</b>	21097
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<b>Country of Manufacture</b>	UK
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<b>Declaration</b>	
<b>Product Name</b>	Plain Flour
<b>Legal Name</b>	<b>Wheat</b> Flour, Calcium Carbonate, Niacin, Iron, Thiamin. *For allergens, including cereals containing gluten, see ingredients in bold

<b>Organoleptic Standards</b>	
<b>Description of Product</b>	Wheat Flour
<b>Appearance</b>	Creamy white free flowing powder with possible evidence of very small brown fragments of bran
<b>Flavour</b>	No noticeable flavour
<b>Odour</b>	No noticeable odour
<b>Texture</b>	Fine powder that clumps if squeezed together but breaks apart easily

Ingredient Composition				
Ingredient	Percentage at Mixing Bowl	Supplier	Country of Manufacture	Country of Origin
Wheat flour	99.645	Assured UK Suppliers	UK	UK
Statutory Nutrients				
Calcium Carbonate E170	0.33	Omya (UK) Ltd	France	France
Vitamix	0.025	LFI (UK) Ltd	UK	UK
Nicotinamide Iron Thiamin				
Full breakdown of all compound ingredients				
Compound ingredient	Supplier	Components	Amount in Ingredient	Country of Origin
Vitamix	LFI (UK) Ltd		0.025%	UK
		Nicotinamide	7.0%	India/China
		Reduced Iron Powder	4.3%	India
		Thiamin	0.95%	China
		Calcium Sulphate (Carrier Agent)	87.75%	UK
* Calcium Carbonate and Enhanced Vitamix are added to comply with both the UK Bread and Flour Regulations 1998 and the minimum 15% of NRV levels as defined in EU regulation.				

Nutritional Information From McCance & Widdowson The Composition of Food 7 <sup>th</sup> Edition Ref 10	
Nutrient	Value / 100g
Energy (kJ)	1501
Energy (kCal)	352
Total Fat (g)	1.4
Of which Saturates (g)	0.4
Of which Monounsaturates (g)	0.2
Of which Polyunsaturates (g)	0.2
Of which trans fatty acids (g)	0
Total Carbohydrate (g)	80.9
Of which sugars (g)	0.6
Of which starch (g)	80.3
Protein (g)	9.1
Dietary Fibre (g) AOAC	4.0

Sodium (g)	0.002
Water (g)	11.6

Vitamins & Minerals From McCance & Widdowson The Composition of Food 7 <sup>th</sup> Edition	
Nutrient	Value / 100g
Vitamin A – Retinol (µg)	0
Thiamin (B1) (mg)	0.28
Riboflavin (B2) (mg)	0.05
Niacin (mg)	1.7
Folate (µg)	16
Vitamin B12 (µg)	0
Vitamin C (mg)	0
Vitamin D (µg)	0
Vitamin E (mg)	0.59
Vitamin B6 (mg)	0.18
Biotin (µg)	2
Pantothenate (mg)	0.4
Calcium (mg)	96
Iron (mg)	1.9
Phosphorous (mg)	114
Magnesium (mg)	23
Zinc (mg)	0.7

Food Intolerance Information		
	Contains	Comments
A source of phenylalanine	NO	
Added preservatives	NO	
Added salt	NO	
Added sugar	NO	
Additives	YES	Statutory Ingredients
All artificial sweeteners (polyols)	NO	
Animal fats and derivatives	NO	
Artificial / Nature Identical flavours	NO	
Artificial colours	NO	
Artificial Flavours	NO	
Aspartame	NO	
Azo and coal tar dyes	NO	
Barley and barley derivatives	NO	Barley malt flour used in one product on a dedicated line

Benzoates	NO	
BHA / BHT	NO	
Caffeine	NO	
Celery and derivatives	NO	
Coconut	NO	
Crustaceans	NO	
Egg and egg derivatives	NO	
Fish and fish products (excluding shellfish)	NO	
Fruit and fruit derivatives	NO	
Garlic	NO	
Gelatine	NO	
Glutamates	NO	
Gluten	YES	Natural ingredient in wheat
Hydrolysed Vegetable Protein (HVP)	NO	
Kamut and kamut derivatives	NO	
Kiwi	NO	
Legumes and pulses	NO	
Lupin	NO	
Maize / corn and derivatives	NO	
Meat / Meat Products including poultry	NO	
Milk, lactose, milk products and derivatives	NO	
Molluscs	NO	
Monosodium glutamate (MSG)	NO	
Mustard and derivatives	NO	
Natural flavours	NO	
Nut oils – other than peanut	NO	
Nuts & derivatives other than peanut	NO	
Oats and oat derivatives	NO	
Other Animal products	NO	
Other Dairy products	NO	
Palm & palm derivatives	NO	
Peanuts and derivatives (excluding oil)	NO	
Pine nuts / pine kernels	NO	
Poppy seeds	NO	
Possible source of Histamine	NO	
Raw materials derived from animals fed on genetically modified animal feeds	NO	
Refined peanut / groundnut oil	NO	

Refined seed oil	NO	
Rye and rye derivatives	NO	Milled on the same line – line flushed clear at start & end of production run
Salt substitute potassium chloride	NO	
Seeds and seed derivatives (excluding oil)	NO	
Sesame seeds and derivatives	NO	
Shellfish	NO	
Soya and soya derivatives	NO	No soya added to product which is produced on a site that does not process soya but from a supply chain that handles soya
Spelt and spelt derivatives	NO	Milled on the same line – line flushed clear at start & end of production run
Stabilisers	NO	
Sulphites	NO	
Sulphur dioxide at concentrations of more than 10mg/kg or 10mg/litre expressed as SO <sub>2</sub>	NO	
Unrefined peanut / groundnut oil	NO	
Unrefined seed oil	NO	
Vegetables and vegetable derivatives (excluding oils)	NO	
Wheat and wheat derivatives	YES	Flour made from wheat
Yeast and yeast derivatives	NO	

<b>Mandatory Allergens</b> (under Dir 2003/89/EC & 2005/26/EC)					
	Present in Product			Present in Factory	Comments / Nature of Ingredient or source
	Component	Trace	Cross Contamination		
Cereals Containing Gluten	Main	N/A	YES	YES	Wheat, Barley Malt Flour, Rye, Spelt Possible adventitious cross-contamination through supply chain as it is not segregated-controls in place
Crustaceans	NO	NO	NO	NO	
Fish	NO	NO	NO	NO	
Egg	NO	NO	NO	NO	
Peanuts	NO	NO	NO	NO	
Soya	NO	NO	YES	NO	No soya added to product which is produced on a site that does not process soya but from a supply chain that handles soya
Milk	NO	NO	NO	NO	

Tree nuts	NO	NO	NO	NO	
Celery	NO	NO	NO	NO	
Mustard	NO	NO	NO	NO	
Sesame Seeds	NO	NO	NO	NO	
Sulphites >10mg/kg	NO	NO	NO	NO	
Molluscs	NO	NO	NO	NO	
Lupin	NO	NO	NO	NO	

#### Suitability Information

Suitable for:		
Ovo-Lacto Vegetarians	YES	
Vegans	YES	
Diabetics	YES	
Coeliacs	NO	Contains <b>Wheat</b>
Lactose Intolerant	YES	
Nut Allergies	YES	
Kosher	N/A	No certificate required
Halal	N/A	No certificate required

#### Analysis

In House Analysis	Range	Method	Frequency
Dumas As Is Protein (%)	8.5 – 10.5	NIR	Every Milling
Moisture (%)	13.5 – 15.0	NIR	
Water Absorption (%)	53.0 – 60.0	NIR	
Hagberg Falling Number (Seconds) 7g	100 min	Hagberg Falling Number Apparatus	
External Analysis	Product Type	Frequency	Laboratory
Pesticide Residues	English & Foreign Wheat	Quarterly	Campden Bri UKAS 1079
Mycotoxins – Aflatoxins B1, B2, G1, G2, Ochratoxin A, Don	English & Foreign Wheat	Quarterly	Campden Bri UKAS 1079
Heavy Metals – Lead Cadmium, Mercury	English & Foreign Wheat	6 months	Campden Bri UKAS 1079

#### Shelf Life & Storage Conditions

Shelf Life From manufacture	12 months
Storage Conditions	Cool dry place away from direct sunlight
Weight Control	
Description of Pack Unit	2 ply paper kraft sack
Unit Weight	16kg Minimum Weight

Packaging Information			
Material Type	2 ply paper	GKN Wood Pallet (or plastic on request)	Stretch wrap, base sheet and top sheet
Dimensions	380x75x760mm	1000 X 1200mm	N/A
Weight	250g approx	25 – 50kg	500g
Method of Closure	Glue Seal top, blue stitching cotton bottom	N/A	N/A
Coding Details	YDDD Hours Minutes Seconds ink jet printed on front of bag		
Palletisation			
Cases per layer	5		
Layers per pallet	13		
Total per pallet	65		
Pallet Height	1.3m		
Delivery on wooden GKN food grade pallet as standard with a blue polythene base sheet. Plastic pallets on request. Shrink wrap and polythene top sheet on request			
FOOD PACKAGING MATERIALS DECLARATION			
All food contact materials comply with legislation for “material and articles intended to come in contact with food” Regulations (EC) 1935/2004 or equivalent.			
Microbial Analysis			
The milling process does not allow for the control of micro standards in flour. A risk assessment has identified that the control has to be at the point of use, i.e. the baking process.			
Monitoring of Contaminants			
A surveillance programme is in place – quarterly testing for Mycotoxins and Pesticide Residues plus biannual testing of heavy metals. Industry surveys carried out by UK Flour Millers.			
Contaminant		Limit	
Pesticide Residues		Not exceeding MRL	
DON (Deoxynivalenol)		750ppb	
ZON (Zearalenone)		75ppb	
OTA (Ochratoxin A)		3ppb	
Cadmium		0.1mg/kg	
Lead		0.2mg/kg	
Foreign Body Control			
Magnets, metal detection and sieves used throughout the process.			
GM Information			
No genetically modified products or ingredients, or any materials made using GM technology will be purchased or used. Currently no commercially grown GM wheat is available.			
Irradiation			
No irradiated materials will be purchased or used.			

Warranty	
The foodstuff, packaging and label (as appropriate) conform to all relevant UK and EU legal requirements at the time of supply.	
The product is prepared, processed, packaged and handled under strict hygiene conditions consistent with the principles of good manufacturing practice. The manufacture of this raw material conforms to all relevant UK and EU legal requirements at the time of supply.	
Materials shall be transported in clean vehicles of a high standard suitable for transportation of food. They shall be free from infestation and contamination and provide the appropriate conditions of temperature.	

Authorisation	
Completed By	<i>Cathy Briggs</i>
Position	Technical Manager
Date	14.03.24