

Technical Department

KENT FOODS Ltd, Albex House, Westpoint Business Park, 1 Marchfield Drive, Paisley, PA3 2RB T: 0044 (0|141 882 9999 E: technical@kentfoods.co.uk

www.kentfoods.co.uk

PRODUCT SPECIFICATION SHEET

Product Name: GLUTEN FREE PLAIN WHITE FLOUR 16kg

Ingredients: flour blend (rice, potato, tapioca, maize, buckwheat). Allergy Advice: gluten free, <20ppm. Organic status and provenance: Milled in the UK with EU & Non-EU Rice. Product Description: a blend of naturally gluten free flours. Production Process: This product is milled on a dedicated gluten free plant. Shelf Life: 11 months Storage Conditions: To keep the flour at its best, roll down the top after use and store in a cool dry place. Organic certification: not applicable Dietary & Nutritional Claims: not applicable

Packaging Material: 2 ply paper

Packaging:	Sack colour	Ivory with purple, black & green print
	Marked weight	16kg
	Packaging waste	130g
	Name to print	GLUTEN FREE PLAIN WHITE FLOUR
	DF trace codes on sack	Sales code, Julian code & Best Before
		date
	Shelf Life	11 months
	Pallet configuration	5 x 13 layers
	Total per pallet	65

Nutritional Information:	Typical Values	Per 100g		
	Energy	1498kJ		
(UKAS Accredited laboratory)	Energy	353kcal		
	Fat	1.3g		
	of which saturates	0.3g		
	Carbohydrate	80g		
	of which sugars	0.2g		
	Fibre	0.8g		
	Protein	5.0g		
	Salt	0.03g		
Special Diet Information	Vegetarian & Vegan	Yes- suitable		
	Organic	No		
	Coeliac	Yes-Coeliac UK certified		
	Kosher	Yes-London Kosher Beth Din certified		

GF Flours Microbiological Standards:	Organism	Target cfu/g	Max cfu/g
These ingredients come in pre	E.Coli	<10	10
cleaned. There is no further	Salmonella	Absent/25g	Absent/25g
cleaning on site.	Enterobacteria	<1 x 10 ³	1 x 10 ⁵
• Testing as per schedule.	Yeasts	<20	1 x 10 ²
 Always cook flour before consumption. 	Moulds	<20	1 x 10 ³

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	Is the allergen present		esent	Unintentionally present		Finished Product	
Allergen Data	Recipe	Produc tion area/ line	Onsite Storage	Raw Material	Transport	Segreg -ated	Testing Frequen cy
Tree Nuts including any possible sources of contamination? (Almonds, Hazelnut, Walnut, Cashew, Pecan Nuts, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nuts)	No	No	No	No	Yes	N/A	N/A
Peanuts & derivatives?	No	No	No	No	Yes	N/A	N/A
Lupin & derivatives?	No	No	No	No	Yes	N/A	N/A
Sesame seeds & derivatives?	No	No	No	No	Yes	N/A	N/A
Milk and Milk derivatives?	No	No	No	No	Yes	N/A	N/A
Egg and Egg derivatives?	No	No	No	No	Yes	N/A	N/A
Cereals containing gluten (ie. Wheat, Rye, Barley, Oats, Spelt) and their derivatives?	No	No	Yes	No	Yes	Yes	See below
Soya & Soya derivatives?	No	No	No	No	Yes	N/A	N/A
Mustard and derivatives?	No	No	No	No	Yes	N/A	N/A
Celery & Celery salts / flavourings?	No	No	No	No	Yes	N/A	N/A
Fish and Fish derivatives?	No	No	No	No	Yes	N/A	N/A
Crustaceans and their derivatives?	No	No	No	No	Yes	N/A	N/A
Molluscs and their derivatives?	No	No	No	No	Yes	N/A	N/A
Sulphur dioxide? (>10ppm)	No	No	No	No	Yes	N/A	N/A
Gluten?	No	No	Yes	No	Yes	Yes	Per run <20ppm

Physical Specification		Min %	Max %
Particle Size:	>850 microns	nil	nil
	>550 microns	nil	nil
	>250 microns	trace	trace
	>150 microns	8.0	18.0
	Thrus	82.0	92.0

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Control Measure	Critical Limits	Monitoring	Corrective Action	Accountability
Metal detect all finished product.	GF sacks 2.5mm ferrous 3.5mm non-ferrous 4.0mm stainless steel	Start & Finish and every hour between.	Stop production and report fault to your manager and engineers. Re-metal detect all product back to the last recorded check on a working metal detector.	Operatives Senior Manager

Pest Control	Туре	Frequency	
	Routine	12/year	
	Field Biologist audit	4/year	
	Moth Traps	12/year	
	EFK	4/year	
	Insect monitor	12/year	

Doves Farm Foods operate the following standards:

- BRC- QMS including HACCP, Glass & Hard Plastic, GMO Free and Irradiation Free Policies.
- Organic
- FEMAS
- SEDEX
- RSPO

Product supplied in compliance with all relevant EU and UK Legislation.

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