

PRODUCT DESCRIPTION Complete mix for the production of scones

PRODUCT CODE 4106004 EAN CODE 5410687087136

PACK SIZE 15Kg Minimum Weight

Manufacturer name Puratos Ltd

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Buckingham MK18 1XT

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Email <u>info_uk@puratos.com</u> Website <u>www.puratos.co.uk</u>

Accreditation Status: BRC certified by EFSIS

Name Tel Email

Sales contact Customer Services 01280 822860 <u>orders_uk@puratos.com</u>
Technical contact Fiona Baird 01280 827225 <u>fbaird@puratos.com</u>

PHYSICAL STATE: Cream coloured powder, neutral aroma

SHELF LIFE FROM DATE OF MANUFACTURE: 6 Months

STORAGE CONDITIONS: Ambient - cool dry area <25℃, below 50% RH, free from infestation.

SHELF LIFE ON OPENING (and storage conditions): Until best before if closed tightly stored as per instructions.

INGREDIENT DECLARATION (in accordance with UK legislation)

Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Sugar, Vegetable Oil (Palm, Rapeseed), Raising Agents (E450, E500), Whey Powder [Milk], Salt, Stabiliser (E466).

FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Wheat Flour	60-70		UK	UK
Sugar	10-20	Beet / Cane	UK	UK / Zambia
Vegetable Oil	10-20	Palm** / Rapeseed	Belgium	Malaysia / EU*
Raising Agents (E450, E500)	<5	·	Germany / Belgium	Germany / Belgium
Whey powder	<5	From cows milk	UK, Ireland, Poland	UK, Ireland, Poland
Salt***	<1		UK	UK
Stabiliser (E466)	<1		Belgium	Belgium

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ADDITIVES

E NUMBER	NAME	FUNCTION
E500 E450 E466	Sodium Bicarbonate Sodium acid pyrophosphate Carboxymethylcellulose	Raising Agent Raising Agent Stabiliser

ALLERGENS	CONTAINS	RISK OF CROSS CONTAMINATION
Cereals containing Gluten Milk and derivatives Egg and derivatives Soya and derivatives Sesame and derivatives Fish and derivatives Shellfish / Crustaceans and derivatives Molluscs and derivatives Lupin and derivatives Lupin and derivatives Celery and derivatives Celery and derivatives Sulphur Dioxide >10mg / Kg Peanuts and derivatives Nuts and derivatives	Yes Yes No	Yes Yes Yes Yes No
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Allergen policy is available on request

DIETARY SUITABILITY	YES / NO	COMMENTS
Suitable for Vegetarians	Yes	
Suitable for Vegans	No	Contains Whey powder
Suitable for Coeliacs	No	Contains Gluten
Suitable for Nut / Seed allergy sufferers	Yes	
Suitable for Ovo Lacto Vegetarians	Yes	
Suitable for Muslims / Halal	Yes	Certified
Suitable for Jewish / Kosher	No	Can be certified on request

Free from materials of animal / fish / poultry origin (excluding egg / dairy)? Yes (eg animal rennet, L-cysteine, cochineal, gelatin)

Free from added soya and soya derivatives	Yes
Free from maize and maize derivatives	Yes
Free from enzymes derived from GM organisms	Yes
Free from other genetically modified foods	Yes

No Genetic Modification labelling is required, and the product complies with relevant GM legislation. GM policy is available on request

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^{* (}all EU countries are potential sources) Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Slovakia, Slovenia, Spain, Ireland, Sweden, UK.

^{**}RSPO certified mass balance palm oil. C816750CU-RSPO SCCS-01.2012

^{***} Contains anti caking agent E535 (undeclared processing aid)



NUTRITION SOURCE OF DATA: Calculated g per 100g (as sold)

Energy kcal 400 Energy kJ 1695

Protein 7.3g

Carbohydrate 65.6g of which Sugars 18.7g of which Starch 46.9g

Fat 13.3g of which Saturated 5.4g of which Mono unsaturated 5.5g of which Poly unsaturated of which Trans 0g

Fibre 2.4g

Sodium 1.3g Salt Equivalent 3.25g

Added Salt Approx 0.6g Added Sugar Approx 15g

CONTAMINATION DETECTION: Metal Detection on every sack

Metal Detector test pieces used: 2.5mm FE, 3.5mm non-FE, 3.5mm SS Tested every hour

MICROBIOLOGY

TYPICAL

TVC <200,000 cfu/g
Coliforms <1000 cfu/g
Yeasts and Moulds <1000 cfu/g
E coli <10 cfu/g
Salmonella Absent in 25g

We consider the product to be low risk microbiologically. The water activity of the product prevents bacterial growth. The product should pass through a heat treatment process i.e. cooking, before final consumption

FINISHED PRODUCT TESTING PARAMETERS FREQUENCY

Bake Test As per Standard Every batch

BRC certificate, MSDS, HACCP and flow chart can be supplied upon request

Certificates of analysis / conformance supplied for deliveries: Statement of conformance is on delivery note

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PACKAGING

Description: printed tri walled paper sack with plastic liner

TYPE	MATERIAL	COLOUR	DIMENSIONS	WEIGHT	CLOSURE
Sack	Paper	Printed Blue Buff Blue Clear and colourless	620 x 320 x 130mm	120g	Stitched
Sack liner	Polyethylene		620 x 320 x 130mm	27g (40µm)	Stitched
Layer card	Cardboard		1.2 x 1m	401g	N/A
Pallet	Wood		1.2 x 1m	25Kg approx	N/A
Pallet wrap	LDPE		N/A	N/A	N/A

Inner packaging is certified suitable for contact with food, and complies with relevant legislation.

Pallet configuration: 7 sacks per layer, 9 layers per pallet, 63 sacks per pallet

Gross pack weight 15.147Kg

Net pallet weight 945Kg Gross pallet weight Approx 980Kg

PACK CODING

Labelling: Product name, description, weight, ingredients, allergens, usage instructions, EAN code, contact address

Traceability coding: Lot number

Date produced Best before date

RECIPE SUGGESTION

Tegral Scone 1Kg Water 420g

Completed by Fiona Baird

Signature

Specification version 6

Reason for issue Update for FIR

Date of issue 18.07.14

We shall ensure that the product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices, and conforms to specification. Product complies with current UK/EC food legislation and any other relevant statutory requirements, including all acts, regulations, orders, EC directives and EC decisions.

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