

Heygates Ltd Flour Specification



Product Name	Customer Name	Cust Ref
12.5% KRISBITE	BRINKFREES	FRE200

Description of Flour

A 12.5% blend of wheat flour and maize flour specially designed for use in short and sweet pastries

2025 Harvest

Flour Analysis

Method	Min	Max	Method
NIR % Protein (Dumas Nx5.7 As Is)	8.0	10.0	HEY 014
NIR % Moisture (90 Mins @130°C)	-	15.0	HEY 014

*Uncontrolled Copy

*Quality parameters are predictive values based on actual data these are subject to change at harvest.

Issue Date	Ref	Version	Prepared by
9-Feb-26	K2	2025 Harvest	DC - Deb C

Shelf Life

180 Days When stored as described below

Product Storage

To reduce the risk of insect activity and to ensure the product performs at its very best the product must be used first in, first out. It must be stored in a cool and dry environment, not in direct sunlight and away from any sources of infestation. Insects and rodents are naturally attracted to stored wheat / wheat derivatives.

Ingredients & Country of Origin

Legal Name

Wheat Flour, Maize Flour

Wheat Flour (Wheat Flour, Calcium, Iron, Niacin, Folic Acid, Thiamin), Maize Flour

We reserve the right to source wheat from the global market to ensure consistent quality.

Ingredient	Percentage (%)	Country(s) of Origin	Click below to search for country codes
Wheat Flour	87.11932	UK / FR / SE / CA / US / PL / DE / DK	CLICK HERE
Maize Flour	12.5	FR / AR	

Vitamin Added	Percentage (%)	Country of Origin	Derived From / Source
Calcium	0.3775	FR / IT	Calcium Carbonate / Mineral
Niacin*	0.00174	IN / CN	Nicotinamide / Chemical Synthesis
Iron*	0.001	US / SE / IN	Iron reduced / Mineral
Folic Acid	0.00025	CH / CN	Pteroylmonoglutamic acid / Chemical Synthesis
Thiamine*	0.00019	IN / CN	Thiamine Hydrochloride / Chemical Synthesis

* Note that endogenous levels of niacin, iron and thiamine are derived from the 6th edition of McCance & Widdowson which define the amount of these nutrients required to meet the 2024 Bread & Flour Regulations

Compliance

Vitamins are added to non wholemeal flours to comply with EC No. 1925/2006 & EC1169/2011 + UK Bread & Flour Regulations 2024

 [CLICK HERE](#)
 [CLICK HERE](#)
 [CLICK HERE](#)
 [CLICK HERE](#)

HQ Address

Add 1 Heygates Ltd
 Add 2 Bugbrooke
 Add 3 Bugbrooke
 Add 4 Northants NN7 3QH

Export Declarations

EORI No. GB119291076
Harmonized System (HS) Code
 11051000

Approved Sites for Supply of this Product

	B	T
Add 1	Heygates Ltd, Bugbrooke	Heygates Ltd, Tring
Add 2	Bugbrooke Flour Mills	New Mill
Add 3	Bugbrooke	Tring
Add 4	Northants NN7 3QH	Herts HP23 4JN
Tel No.	01604 830381	01604 830381

To verify current BRCGS date, scope and grade, please click the icon below.

Bugbrooke  CLICK HERE Site Ref: 1127834	Tring  CLICK HERE Site Ref: 1220543	Icklingham  CLICK HERE Site Ref: 4488434	Downham Market  CLICK HERE Site Ref: 4599386
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Food Allergen Information

The following list of the 14 known allergens is based on the UK statutory instrument 2008: No.1188. the Food labelling (Declaration of Allergens)(England) regulations 2008 & Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 (14 major food allergens are listed ingredients identified in Annex II of Regulation (EU) No 1169/2011 causing allergies or intolerances.)

Link to UK Statutory Instrument  Link to EU Regulation 

[CLICK HERE !\[\]\(a336134f887e530008d9607a53a223b6_img.jpg\)](#) [CLICK HERE !\[\]\(f3ce5336da5a384067b3036f0e1403be_img.jpg\)](#)

- Q1: Is the allergen declared on the packaging label
 Q2: Is this allergen used within the same production facility
 Q3: Is there a risk of adventitious cross contamination

	Q1	Q2	Q3	
 Celery	No	No	No	
 Molluscs	No	No	No	
 Cereals containing gluten (wheat)	Yes	Yes	Yes	Contains Wheat gluten
 Mustard	No	No	No	
 Crustaceans	No	No	No	
 Peanuts	No	No	No	
 Eggs	No	No	No	
 Sesame	No	No	No	
 Fish	No	No	No	
 Soybeans	No	No	Yes	Produced without the addition of soya, in a mill that does not process soya, but within a supply chain that handles soya
 Lupin	No	No	No	
 Sulphur dioxide & sulphites > 10mg/kg	No	No	No	
 Milk (including lactose)	No	No	No	
 Nuts (i.e. almonds, hazelnuts, tree nuts)	No	No	No	

Precautionary Advisory Statements - May Be Present: Soya

 The Allergen Bureau's VITAL® (Voluntary Incidental Trace Allergen Labelling) Program is a standardised, scientific allergen risk assessment process specifically designed for the food industry that is recognised by the government. The risk assessment is exclusively based on analysis of the allergen being present in the food as consumed (i.e. the complete finished product). For more information, please click onto the link.

[CLICK HERE !\[\]\(3e2231b1ad3ca8da8658228c00dd08e0_img.jpg\)](#)

Field and Storage Mycotoxins

All wheat and wheat derivatives meet current EU legislation.

A comprehensive set of wheat samples are tested annually at harvest to determine the crop risk assessment and, therefore, testing frequencies. Information is available on request please email technical@heygates.co.uk. This ensures that the product supplied conforms to UK and EU regulations.

Suitable for		Pest Control	
Vegetarian	Yes	No. of Routine Visits	52
Vegans	Yes	No. of Technical Insp.	4
Coeliacs	No	Scope of Pest Control:	Rodent & SPI plus 24hr call out
Kosher	Yes	Contractor:	Check Pest Control, Reading, Berkshire.
Halal	Certified		

Microbiological	Typical Figures		Typical Figures
Aerobic TVC (cfu/g)	<300,000	Presumptive Bacillus cereus (cfu/g)	<200
Yeasts & Moulds (cfug)	<17600	Listeria spp (count)	<10
Presumptive Coliforms (cfu/g)	<1,500	Salmonella	Abs in 25g
Presumptive E. coli (cfu/g)	<30	Frequency of Tests	Annually

It is possible, albeit unlikely, that levels can exceed those listed above.

The product is stable and is considered low risk microbiologically. The product must pass through a validated heat process to ensure that the food products are safe to be placed on the market. Flour is a raw ingredient and must be cooked or baked before being consumed.

Food Safety Controls - Critical Control Points

Sieve Size ≤	0.8mm
Blow Line Metal Detection	1.5Fe, 1.5NFe, 2.5SS
Bag Metal Detection	4.0Fe, 4.0NFe, 4.0SS

The product remains in full control of Heygates when determining the frequency of the CCP check

Packaging

Size of Bag	16Kg	Bag Dim.	320x135x720	Pallet Configuration	
Thread	White	Primary	Paper Sack	No. Per Layer	5
Weight	120 gms	Secondary	Spin Wrap	No. Layers	13

This product should be sieved before processing.

Nutritional Information (per 100g)

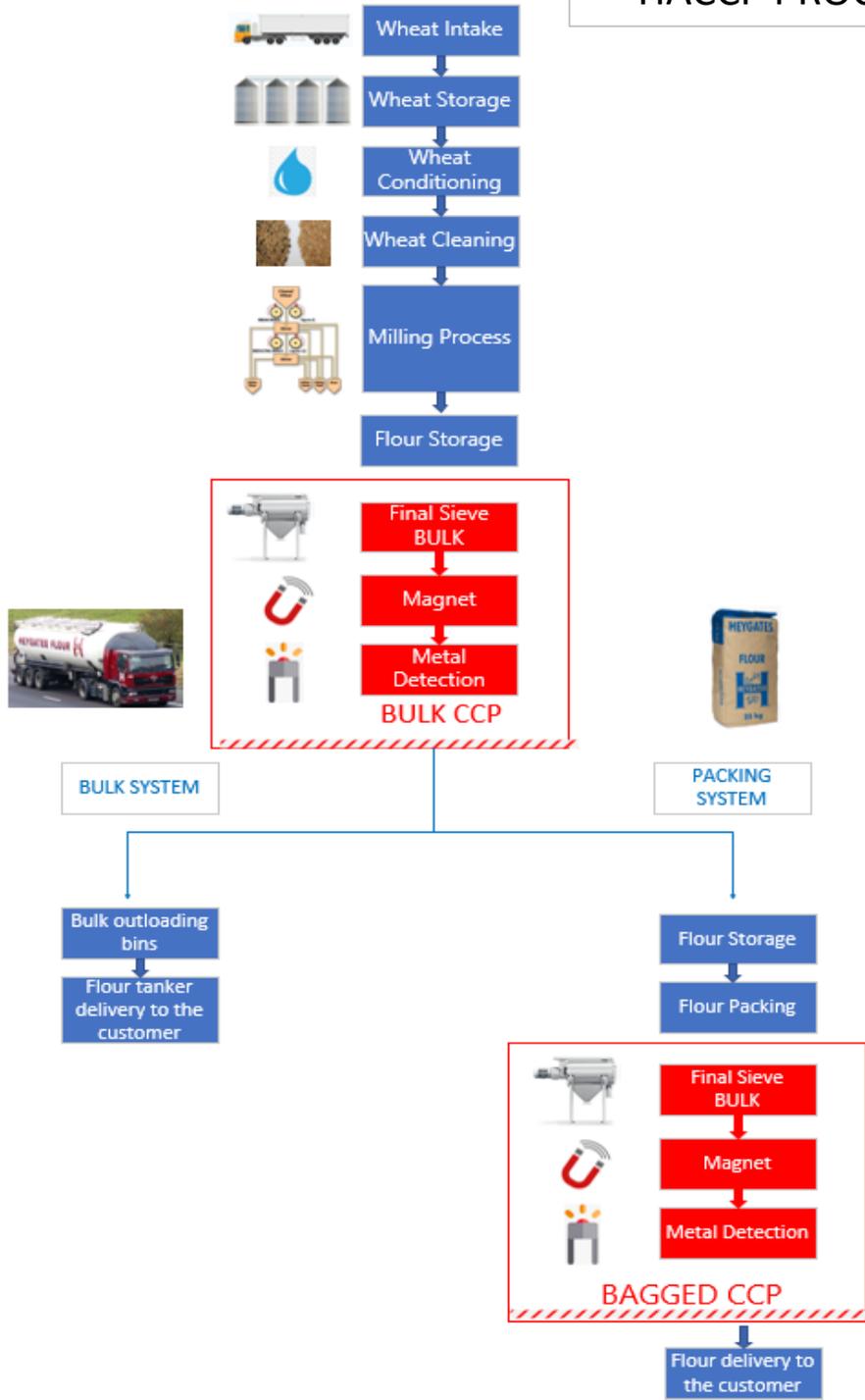
	Typical		Typical
Water (g)	11.8	Magnesium (mg)	23.0
Total Nitrogen (g)	1.7	Phosphorus (mg)	114.1
Protein (g)	10.0	Iron (mg)	1.7
Fat (g)	1.1	Copper (mg)	0.1
Av Carbohydrate (g)	80.8	Zinc (mg)	0.8
Energy (kcal)	353.0	Chloride (mg)	90.0
Energy (KJ)	1505.0	Manganese (mg)	0.6
Starch (g)	80.4	Selenium (µg)	7.9
Total Sugars (g)	0.4	Iodine (µg)	TR
Gluc (g)	TR	Retinol (µg)	0.0
Fruct (g)	TR	Carotene (µg)	0.0
Sucr (g)	0.4	Vitamin D (µg)	0.0
Saturates (g)	0.3	Vitamin E (mg)	0.4
Malt (g)	TR	Thiamine B1 (mg)	0.7
Lact (g)	0.0	Riboflavin B2 (g)	0.0
Fibre AOAC (g)	4.5	Niacin (mg)	1.6
Satd (g)	0.3	Tryptophan/60 (mg)	2.0
Mono-unsatd	0.2	Vitamin B6 (mg)	0.1
Poly-unsatd (g)	0.6	Vitamin (B12 (µg)	0.0
Trans (g)	TR	Folates (µg)	14.3
Cholest-erol (mg)	0.0	Pantothenate (mg)	0.3
Sodium (mg)	3.1	Biotin (µg)	0.9
Potassium (mg)	145.6	Vit C (mg)	0.0
Calcium (mg)	117.5	Salt (mg)	7.8

The above information has been taken directly from government published data (McCance & Widdowsons 7th Edition). It should be used as a guide only. Please click on the link below



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HACCP PROCESS FLOW



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