

Product Name:	BAKING POWDER (Maize carrier)	
PRODUCT CODE: BAK001		
Please note: According to the Codex Alimentarius— Article 1413, this product is GLUTEN FREE		
Product Description: Appearance/Flavour/Texture/Odour	A Gluten free raising agent for use in bakery products. Odourless, off white free flowing powder.	
Country of Origin:	UK	
Net Weight:	25Kg, 3Kg	
Shelf Life from Production:	24 Months	
Minimum Shelf Life on Receipt:	18 Months	
Recommended Opened Shelf Life:	Open shelf life cannot be recommended as The Rye Spice Co Ltd has no control over how the product is stored after leaving our premises.	
Storage Conditions and Temperature:	On pallets in cool, dry, hygienic conditions not exposed to sunlight or moisture. Reseal after use. Store away from odorous materials.	
Exposure of the baking powder for any period of time to a warm humid atmosphere, common in bakeries can initiate reaction and loss of carbon dioxide gas		
Ingredients description: Maize starch Disodium diphosphate (E450i) Sodium bicarbonate (e500i)	% in final product N/A	
Chemical Specification:		
P₂O₅	18-20%	
Moisture	6 - 8%	
Lead content	<10ppm	
Copper content	<20ppm	
Zinc Content	<50ppm	

Arsenic content		<1ppm
Particle size		100% through 60 mesh (250 micron)
Calcium,	Ca	7364mg
Iron,	Fe	11.27mg
Magnesium,	Mg	39mg
Phosphorous,	P	9918mg
Potassium,	K	5mg
Manganese,	Mn	0.014mg
Selenium,	Se	0.2mg

Microbiological Specification:	Typical	
TVC	<1x10 ³ Cfu (10000)	
Enterobacteriaceae	< 1 x 10 ² (100)	
E. Coli	Absent in 1g	
Salmonella (in 25g)	Absent in 25g	
Yeasts	< 1 x 10 ² (100)	
Moulds	< 1 x 10 ² (100)	
B. cereus	< 1 x 10 ² (100)	
S. aureus	<1 x 10 ² (100)	

Nutritional Information g / 100g of product:		
Energy	kJ 656.6	Kcal 149..2
Protein	0.4g	
Carbohydrates	38.3g	Of which sugar 0g
Fat	0g	Of which saturates0g
Fibre	0g	
Sodium	6.8g	

Description of Traceability Coding: consecutive number given at arrival per product

Explanation of coding: Individual lots are clearly identifiable In accordance with EU 2092/91, 2001/18/EC and 2003/89/EG.

Use by **Best Before X** **Best Before End** **Batch Code X**

Packaging Type	Material	Gauge	Colour	Dimensions	ID Marks	Details of Seal (where applicable)	Unit Weight
Kraft 3 ply sack	Flushed paper sack	Multi-wall	natural	420x75x610mm	none	Stitched, white cotton	25kg

Material/description: Stitched seal type with no staples, white cotton.

Does packaging comply with all regulations regarding food contact packaging (Y/N) Y

Secondary Packaging:		N/A	
Packaging Labelling (please X)		Primary Packaging	Secondary Packaging
Customer Name			
Product Title		X	
Batch code		X	
Production date			
Use by date/Best before/Best before end		X	
Storage conditions			
Country of Origin		X	
Description of Traceability coding (please X)			
Metal detected		X	X-Ray
Sieved:	100% through 60 mesh (250 micron)	X	Filtered
Optical		X	Aspirated
Allergens Intolerance and Miscellaneous (Mandatory Allergens[under Dir 2003/89/EC & 2005/26/EC])			
Does the product contain any of the following?	Yes	No	Detail
Gluten: Wheat, Rye, Barley, Oats, Spelt, Kamut Or their hybridised strains and products thereof.		X	Stored/handled on site
Crustacean /Mollusc (shellfish and products thereof)		X	
Egg and products there of		X	
Fish and products there of		X	
Soya protein and products there of		X	Stored/handled on site
Soya oil		X	
Milk & dairy (including lactose) and products there of		X	Stored/handled on site
Celery and products there of		X	Stored/handled on site
Mustard and products there of		X	Stored/handled on site
Lupin and products thereof		X	
Sesame Seed and products there of		X	Stored/handled on site
Kiwi and products thereof		X	
Nuts and products thereof		X	Stored/handled on site
Peanuts and products there of		X	Stored/handled on site
Sulphur Dioxide: (the product contains <10mg/Kg Sulphur Dioxide in the form of:) SO2. Sulphites (E220,E221, E222, E223, E224, E226, E227, E228)		X	
Glutamate (E621, E622,E623, E625)		X	
Azodyes including E128		X	
Ponceau 4R/Cochineal red A (E124)		X	
Cocoa/Cacao		X	Stored/handled on site
Yeast		X	
Pork		X	

Chicken meat		X		
Beef		X		
Sacchrose		X		
Fructose		X		
BHA/BHT (E320, E321)		X		
Tartrazine		X		
Sunset Yellow(E110)		X		
Azorubine(E122)		X		
Amaranth (E123)		X		
Gallatin (E310, E312)		X		
Sorbic Acid (E200, E203)		X		
Cinnamon and products there of		X	Stored/handled on site	
Vanilla		X	Stored/handled on site	
Coriander and products there of		X	Stored/handled on site	
Maize		X	Stored/handled on site	
Umbelliferae		X		
Pulses		X	Stored/handled on site	
Poppy seed and products there of		X	Stored/handled on site	
Benzoic Acid (E210, E213)		X		
Parabenen(E214, E219)		X		
Ion irradiation		X		
Is the product suitable for?				
Vegetarians	X			
Vegans	X			
Coeliacs	X			
Halaal				
Kosher				
Organic		X		
Genetically Modified Organisms				
Is this product free from Genetically Modified Organisms or derivatives	Yes	X	No	in accordance with EU regulation 49/2000

This product is non-hazardous when considered in the context of COSHH regulations

Nut statement

Unless otherwise stated (see product information table) the products supplied are to the best of our knowledge free from nut and nut derivatives. The Rye Spice Co Ltd does handle some nut products and follow careful handling and segregation procedures. However, due to the nature of the products supplied it is impossible for the company to guarantee that no cross contamination has taken place at some point in the supply chain prior to delivery to our premises

Use in production

We cannot guarantee that goods will not at a later date, be subject to infestation, unless specifically vacuum treated or heat treated. Even after treatment, treated goods can be subject to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Health & Safety Information/MSDS/COSHH

Toxicity: **Non toxic**

Handling Precautions: Treat as normal foodstuffs. Observe the requirements as stated in DSEAR 2002 (SI 2002 No. 2776) for dust control – **use of masks advisable.**

Fire Precautions: Fire Hazard – Low
Explosion hazard – Low
No known noxious fumes given off when combustion is complete.
Extinguish using water, dry powder, foam or water mist.

Decomposition: Hazardous decomposition is not known.

First Aid: Not harmful by ingestion or skin contact (unless allergic).
Aspiration and inhalation unlikely when good working practices are followed.

Contact with eyes: Irrigate eyes thoroughly with clean water and seek medical advice (in keeping with good working practice).

Mucous contact: Wash with large volumes of water, obtain medical advice if necessary.

Inhalation: Remove to fresh air. Powders may cause congestion of the lungs.

Spillage: No special precautions—vacuum or sweep up.

Disclaimer:

The information and recommendation contained in this data sheet represent to the best of The Rye Spice Co Ltd's knowledge and belief, an accurate and reliable representation as to the known data for this material. The data has been obtained from a number of sources and The Rye Spice Co Ltd cannot guarantee its accuracy, reliability and completeness nor can The Rye Spice Co Ltd assume any liability for any loss or damage arising out of the use of this data. The users are legally bound to make their own assessment of workplace risk.

Warranty Statement:

Where products are indicated to be “free from” certain ingredients or categories of ingredients, this designates that the product is not formulated or wholly derived from the particular ingredient(s). Allergen handling policies and procedures are in place through the supply chain in order to avoid the likelihood of cross contamination occurring but this

cannot be guaranteed. Where possible, if a specific guarantee is required, please contact The Rye Spice Co Ltd for further information.

To the best of our knowledge the information contained herein is true and accurate. All materials supplied shall conform to all current UK and EU legislation and for maximum Pesticides/agrochemical residue levels for supply, use and consumption in foodstuffs sold within the EU and any subsequent amendments; However, nothing contained herein shall be construed to imply warranty or guarantee.

HACCP Conventional Line Flow Diagram BRC Food Safety Act 1990 /Food Hygiene Regulations 2006 Article 5 852/2004 Article 3.2.3.3 178/2002

