

RAW MATERIAL SPECIFICATION – Provence T55 Flour
Product Code: 2070616 (16kg)

Manufacturing Site	Carr's Maldon Mill
Address	Station Road, Maldon, Essex CM9 4LQ
Telephone	01621 852696
E-mail Address	Rui.Pinto@carrsflour.co.uk sales.maldon@carrsflour.co.uk
Website Address	www.carrsflour.co.uk
24 Hour Emergency Contact Numbers	Hammed Yousaf (Site Manager) 07935754407 Simon Digby (Head Miller) 07590062651 Rui Pinto (Quality Manager) – 07712321137

Useful Contacts	
Site Manager	Hammed Yousaf
Site Quality Manager	Rui Pinto
Quality Coordinator	Samuel Cousins
Group Food Safety & Quality Manager	Jenny Buchanan
Group Sales & Marketing Director	Allan Burns

Site Accreditations	
BRC Global Food Safety Standard	
FEMAS	
SEDEX No.	ZS1071928

Reference No.	FPS027
Version No.	11
Date	28.09.2025

Authorised By:	Rui Pinto
Signature:	
Position:	Quality Manager

Product Name – Provence T55 Flour

Ingredient Declaration	Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamine).
-------------------------------	--

(For allergens including cereals containing gluten, see ingredients in **bold**).

Recipe Breakdown (Note – Wheat country of origin can vary dependant on availability)				
--	--	--	--	--

Ingredient	Supplier	Country of Origin	% In Component	% In Flour
Wheat Flour	Approved Merchants	France	n/a	99.645
Calcium Carbonate E170	Omya	France	n/a	0.33
Allvit Mix	Lesaffre (LFI)	UK	n/a	0.025
Of which:				
- Calcium Sulphate E516 (Inert Carrier)		UK	87.25	0.0218125
- Niacin		India, China	7.0	0.00175
- Iron		India	4.0	0.001
- Folic Acid		China	1.0	0.00025
- Thiamine		China	0.75	0.0001875

(Note – Gluten % can vary dependant on natural wheat proteins)

Note the Food Information Regulation Annex VII (point 6) states ingredients constituting less than 2% of the finished product can be listed in a different order after the other ingredients.

Calcium Carbonate and Allvit Mix are added to comply with both the Bread and Flour Regulations 2024 and the minimum 15% of NRV levels as defined in EU Regulation 1169/2011. The addition rate takes into account naturally occurring base levels from published data.

Calcium Sulphate is non-declarable as an inert carrier.

Sensory Characteristics	
--------------------------------	--

General Appearance	White flour milled from cleaned wheat, free-flowing and free from infestation or extraneous matter.
Texture	Free-flowing fine powder
Flavour	Neutral cereal flavour
Odour	Neutral cereal odour

Analytical Standards		
TEST	LOWER LIMIT	UPPER LIMIT
Protein %	8.3	9.8
Moisture %	13	15
Water Absorption %	54	59

(Note – Water absorption is an analytical measurement to monitor consistency and may not relate to full-scale production)

Critical Control Point Checks	
Final Redresser	Bulk – 700 micron wedge wire sieve. Integrity is checked at the start of each shift. Bagged – 1 mm blue nylon sieve. Integrity is checked at the start of each shift.
Metal Detection	Bulk & Bagged – In-line magnets 7000 gauss. Bagged – sensitivity 2.0mm Fe, 2.5mm Non-Fe, 3.0mm SS Start up, hourly and end of shift. Belt stop and visual/audible alarm.

Contaminant Monitoring		
Carr's Flour Mills Ltd. operates a surveillance programme for potential contaminants of wheat and flour, much of the testing is carried out as part of collaborative industry surveys, via UK Flour Millers which provide access to more extensive information.		
Contaminant	Frequency	Comments – Compliance to Legal Limits
Pesticide Residues	Minimum of 5 random wheat samples per annum tested for pesticide residues.	Not exceeding MRL
Mycotoxins	Random flour sample analysed quarterly for full mycotoxin screening which captures all wheat types used.	Aflatoxin(B1) 2.0ppb Aflatoxin (Total) 4.0ppb Ochratoxin A 3.0ppb DON(Deoxynivalenol) 750ppb ZON(Zearalenone) 75ppb
Heavy Metals	2 random flour samples per annum tested for heavy metals.	Cadmium 0.1mg/kg Lead 0.2mg/kg

Microbiology	Not manufactured to a microbiological specification, levels will reflect those naturally present in wheat which will vary season to season. Flour is intended for further thermal processing i.e. baking. A minimum of 1 random flour sample per month tested for micro analysis.
Intended Use Warning	Flour is a raw ingredient and must be cooked or baked before eating. Always wash your hands, all surfaces and utensils after handling raw flour.

(Note – All above tests are carried out by UKAS accredited laboratories).
Note - *Contamination risks identified below are likely adventitious contaminants of flour. Wheat is cleaned before milling by a Screen room designed to remove this contamination, but we are unable to guarantee 100% removal if present.

Allergen Status			
Allergen	Contains Yes/No	Contamination Risk Yes/No	Comments
Cereals containing gluten (Wheat) and products thereof	Yes	n/a	Made from Wheat
Cereals containing gluten (rye, barley, oats, spelt, kumat or their hybrid strains) and products thereof	No	Yes	*Potential contamination in raw material from the supply chain from other cereals containing gluten. Barley flour is used in a batch blender, and the products pass through the same packing weigh head. A product flush between product changeover is in place.
Crustaceans and products thereof	No	No	
Egg and products thereof	No	No	
Fish and products thereof	No	No	
Peanuts and products thereof	No	No	
Soybeans and products thereof	No	Yes	Produced without the addition of soya, in a mill which does not process soya, but within a supply chain which handles soya.
Milk and products thereof	No	No	
Nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia and Queensland) and products thereof	No	No	
Celery and products thereof	No	No	
Lupin and products thereof	No	No	
Molluscs and products thereof	No	No	
Mustard and products thereof	No	No	
Sesame seeds and products thereof	No	No	
Sulphur Dioxide and sulphites at concentrations of >10mg/kg or 10mg/l expressed as SO ²	No	No	

Food Intolerance Information			
Food	Contains Yes/No	Contamination Risk Yes/No	Comments
Additives	Yes	n/a	Statutory Nutrients –Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamine.
AZO Colours	No	No	
Benzoates	No	No	
BHA/BHT	No	No	
Caffeine	No	No	
Fruit and Fruit Derivatives	No	No	
Garlic	No	No	
Gelatine	No	No	
Genetic Modification	No	No	
Glutamates	No	No	
Gluten	Yes	n/a	Naturally present in wheat
Hydrolysed Vegetable Protein/Texture Vegetable Protein	No	No	
Irradiation	No	No	
Legumes and Pulses	No	No	
Maize and Maize Derivatives	No	Yes	Maize flour is used in a batch blender, and the products pass through the same packing weigh head. A product flush between product changeovers is in place.
Meat and Meat Products	No	No	
Natural and Artificial Colours	No	No	
Natural and Artificial Flavourings	No	No	
Poultry and Poultry Products	No	No	
Preservatives	No	No	
Vegetable and Vegetable Derivatives	No	No	
Yeast and Yeast Extract	No	No	

Dietary Requirements	
Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Lacto-Ovo Vegetarians	Yes
Suitable for Lactose Intolerant	Yes
Suitable for Coeliac	No – Gluten present.
Suitable for Diabetics	Yes – Follow dietary advice
Kosher Certificated	Yes
Halal Certificated	No
Organic Certificated	No

GMO
 It is the policy of Carr's Flour Mills Ltd. not to buy, manufacture or use any genetically modified products or ingredients, or any materials made using GM technology. No commercially grown GM wheat is currently available in the UK or EU.

Irradiated Material

Carr's Flour Mills Ltd. do not use irradiated material in any products.

Nutritional Information

Parameter	Typical Value per 100g	Test Method/Data Source
Energy KJ/Kcals	1598/377	McCance & Widdowson
Total Fat	1.2	McCance & Widdowson
Of which Saturates	0.3	McCance & Widdowson
Of which Mono-unsaturates	0.2	McCance & Widdowson
Of which Poly-unsaturates	0.3	McCance & Widdowson
Total Carbohydrate	79.2	McCance & Widdowson
Of which Sugars	0.5	McCance & Widdowson
Of which Starch	78.7	McCance & Widdowson
Dietary Fibre	3.3	McCance & Widdowson
Protein	10.6	CF Calculated
Sodium	0.002	McCance & Widdowson
Salt	0.005	Calculated

Packaging

Description	<p>2-ply FB food grade paper sack 16kg – 355x150x760mm.</p> <p>Glued at one end and stitched at the other. Inkjet printing along the bag gusset.</p>	
Packaging Claim	N/A	
Bag Printing (details required for traceability)	<p>Best Before Shift code Bag Number Bach Number Time (Quote these for traceability) B/B 04/06/2026 4/23 001470 B0016646 10:15:43 PROVENCE</p>	
Palletisation	<p>16kg bags - Units per pallet – 65 - Layers per pallet – 13 - Units per layer - 5</p>	
Bulk Deliveries (details required for traceability)	<p>Hygienically maintained bulk tanker. (Despatch Notes shall accompany bulk deliveries for traceability, please quote the SLNxxxxxxx number and delivery date).</p>	

Storage

Shelf Life - Unopened	12 Months from the day of packing
Shelf Life - Opened	If stored as per specified instructions, sealed, dry conditions away from odorous material and free from contaminants this product may be used until the BB date.
Storage Conditions	Ambient, dry conditions away from odorous materials.

Whilst it is our intention to conform to these parameters, Carr's Flour Mills Ltd. reserves the right to make alterations without prior notice.

Doc Ref: CPS01-G	Version No. 1	Issue Date: 24/2/25	Issued By: J Buchanan	Change Note Ref: 25/036
------------------	---------------	---------------------	-----------------------	-------------------------