

PRODUCT:	SELF RAISING FLOUR			
LEGAL NAME:	White Self Raising Flour			
DESCRIPTION:	A soft self-leavening flour that can be used for the production of biscuits, puddings, sponges etc.			
INGREDIENTS & COUNTRY OF ORIGIN: (In Descending Order)	<u>Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin).RAISING AGENTS: (Mono Calcium Phosphate, Sodium Bicarbonate)</u>			
	INGREDIENT	% IN COMPONENT	% IN FLOUR	COUNTRY OF ORIGIN
	Wheat Flour	n/a	>95.5	UK
	Calcium Carbonate	n/a	<0.4	FRANCE
	Vitamix	n/a	<0.03	UK
	-Calcium Sulphate	88.00%	n/a	UK
	-Niacin	7.00%	n/a	INDIA/CHINA
	-Iron	4.3%	n/a	USA
	-Thiamine	0.95%	n/a	CHINA
	Mono Calcium Phosphate	2.05%	n/a	GERMANY
	Sodium Bicarbonate	1.5%	n/a	UK
	CALCIUM CARBONATE AND VITAMIX – these are added in accordance to comply with both UK & EU Regulations on flour fortification. Calcium Sulphate is non-declarable as an inert carrier.			
	PHYSICAL SPECIFICATION:	TEST	MIN	TARGET
PROTEIN:		8.5	9.5	10.5
MOISTURE:		13.0	14.0	15.0
WATER ABS:		52.0	55.0	58.0
HAGBERG:		150	-	-
BRANSCAN:		-	1.0	-
CO2		0.45	0.55	0.65
MANUFACTURED:	In the United Kingdom.			
PACK SIZES: (e mark symbol at end of weight indicates these products are packed to average weight, all others are minimum weight)	PACKAGING TYPE	Retail Paper Bag	Trade Paper Sack	Bulk Tanker
	FINISHED BAG SIZE/WEIGHT	1.5kg	16KG	up to 28 tonnes
	BAG DIMENSION	H 310mm W 114mm	H: 700mm, W: 395mm	N/A
	BAG WEIGHT EMPTY	10gms	116gms	N/A
	PALLET FORMAT	12 Outers per layer	5 Bags per layer	N/A
	PALLET TYPE	If applicable will be either Wood or Plastic – as required		
	TRACEABILITY	BAGGED	Time, Julian Date and Best Before Date (eg: 10:45:56 20 031 BEST BEFORE 31/01/21)	
BULK		Quote order number & delivery date		
TOTE (special request only)		Product Name Best Before date, Date of Production and Bag Number are printed on a label fixed to each tote bag.		
STORAGE ADVICE:	Cool, dry ambient conditions			
SHELF LIFE:	9 months from production/packing date when stored as recommended			
PRODUCT PROTECTION (CCP'S)	REDRESSER	DETECTION LIMITS		
	Bulk	1mm Screen		
	Trade/Retail Bags	1mm Screen		
	METAL DETECTION	TEST PIECE SIZES		
	Trade Packer	3mm FE,4mm Non-FE,8mm SS		
Retail Packer	1.5mm Fe,1.5mm Non-Fe,2mm SS			

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NUTRITIONAL DATA:	ENERGY	1484Kj - 350kcal		
	FAT	1.3g		
	of which saturates	0.9g		
	CARBOHYDRATE	72.3g		
	of which sugars	1.7g		
	FIBRE	3.1g		
	PROTEIN	10.7g		
	SALT	0.6g		
<i>This information has been collated from in-house data, supplier's data & published literature (McCance & Widdowson's 7th Edition). It should be treated as a guide - cannot be guaranteed.</i>				
ALLERGEN STATUS	Allergen	Contains Yes / No	Contamination Risk Yes / No	Comments
	Peanuts and derivatives	NO	NO	
	Nuts and derivatives	NO	NO	
	Sesame and derivatives	NO	NO	
	Molluscs and derivatives	NO	NO	
	Crustaceans and derivatives	NO	NO	
	Fish and derivatives	NO	NO	
	Milk and derivatives	NO	NO	
	Egg and derivatives	NO	NO	
	Celery and derivatives	NO	NO	
	Mustard and derivatives	NO	NO	
	Cereals containing gluten (wheat) and derivatives	YES	N/A	Made from wheat
	Cereals containing gluten (rye, barley, oats, spelt, kumat or their hybrid strains) and derivatives	NO	YES	Possible cross-contamination in supply chain.
Soya and derivatives	NO	YES	Possible cross-contamination in supply chain.	
Lupin and derivatives	NO	NO		
Sulphites & derivatives >10mg/kg	NO	NO		
ADDITIONAL FOOD INGREDIENT DATA	Present in Product	Contains Yes / No	Contamination Risk Yes / No	Comments
	Additives	YES	N/A	Statutory additives
	Animal Products	NO	NO	
	AZO and Coal Tar Dyes	NO	NO	
	Benzoates	NO	NO	
	BHA/BHT	NO	NO	
	Caffeine	NO	NO	
	Corn/Maize and derivatives	NO	YES	Possible cross-contamination in supply chain.
	Fruit and derivatives	NO	NO	
	Hydrolysed Vegetable Protein	NO	NO	
	Hydrogenated Vegetable Oil	NO	NO	
	M.S.G. and Glutamates	NO	NO	
	Natural and Artificial Colours	NO	NO	
	Natural and Artificial Flavourings	NO	NO	
	Sweeteners	NO	NO	
Textured Vegetable Protein	NO	NO		
Vegetable and derivatives	NO	NO		
Yeast	NO	NO		

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SUITABILITY STATUS:	Does this product meet the following claims:	Yes/No
	Suitable for Vegetarians & Ovo-Lacto Vegetarians	Yes
	Suitable for Vegans	Yes
	Suitable for Coeliacs	No
	Suitable for Lactose Intolerance	Yes
	Suitable for Hindus	Yes
	Kosher certificated	No
	Halal certificated	No
Organic certificated	No	
GM STATUS:	This product does not contain any Genetically Modified ingredients.GM Policy Statement available upon request. No commercially grown GM wheat is currently available.	
IRRADIATED MATERIAL:	G.R. Wright's do not use irradiated materials in any products.	
MICROBIOLOGICAL TESTING:	All our products are not produced to a microbiological specification. Levels found in wheat are naturally occurring and will vary from season to season. Due Diligence Testing Schedule is available upon request. All our products are not positively released on microbiological results.	
CONTAMINANTS MONITORING	G.R. Wright's has a robust Due Diligence Programme in place to monitor any potential contaminants in relation to our core ingredient (Wheat/Flour). We participate in collaborative industry surveys that are organised through are trade association (nabim), in order to provide detailed data on behalf of the milling sector and is representative for the whole country.	
	Contaminant	Limit
	DON (Deoxynivalenol)	750ppb
	ZON (Zearalenone)	75ppb
	OTA (Ochratoxin)	3ppb
	Cadmium	0.1mg/kg
	Lead	0.2mg/kg
Pesticide Residues	Not Exceeding MRL	
NOTES:	<ol style="list-style-type: none"> 1. Material Safety Data Sheet available separately upon request. 2. Flour and flour-based mixes are raw ingredients and therefore it is recommended to undergo further thermal processing (i.e. baking/cooking) before being consumed. 3. As and when required, wheat gluten may be added to flour in order to help meet protein specifications. All wheat gluten is purchased from approved suppliers. It may originate from any of the following countries, UK, Belgium, France or Sweden. 4. All specifications submitted to customers are deemed to be approved after 14 days of submission unless contacted by Customer within this period for further query. 	

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