



Product Name: Standard Semolina.

A free flowing pale cream coloured granular powder milled from 100% durum wheat manufactured in the United Kingdom.

Product Code: 49101

Shelf Life: 6 months

Storage Conditions: Ambient

Pack Size: 25kg

Ingredient Declaration: 100% Durum Wheat. Wheat sourced from: Principally from France but can also be sourced from the United Kingdom, Canada and Spain if required.

Allergen Declaration: Contains Wheat Gluten

Product Specification

Moisture: Target 14.5% Maximum 15.0%

Protein: 12.0%

Falling number: 250 seconds minimum

Gluten: Wet: 25g minimum Dry: 9.2g minimum

Ash: 1.20%

Particle Size Distribution: Standard semolina is milled to produce a particle size range between 425µ and 150µ.

Particles outside this range are permissible to the limits shown below:

>500 micron – 0 - 10%

>425 micron – 5 - 15%

>300 micron – 20 - 40%

<150 micron – 0 - 18%

Speck Count: 10 maximum

Colour: Pale Cream Coloured

Storage: Product should be stored in a clean, dry place on pallets at temperatures between 10°C and 25°C.

The product should not be subjected to sudden temperature changes during storage.

Nutritional Data: 100g snack pellet typically contains

Energy: kJ, kcal	1446 kJ	341kcal	Carbohydrates g/100g	68.3	Dietary Fibre g/100g	2.8
Fat g/100g	1.5		Sugars	2.3	Protein g/100g	13.4
Saturates	0.4		Polyols	0.0	Salt g/100g	<0.03
Monosaturates	0.2		Starch	66.0		
Polyunsaturates	0.8					
Trans fatty acids	0.0					

Packaging:

Natural Kraft 2 ply, food grade paper sacks with LUDOX anti-slip finish – Grade 1/95NK + 1/80NK – Size 420 x 75 x 770mm
Closed by stitching

To contain no less than 25kg

40 sacks per pallet, 8 layers of 5.

Product Coding:

Each bag is to be ink-jet printed with Product name, packing date, best before end date and unique bag number.



Microbiological Parameters:

TEST	FREQUENCY OF TESTING	Target	Reject
Total Viable Count	Once per line per week	<40,000 cfu/g	>100,000 cfu/g
Coliform (<i>Presumptive</i>)	Once per line per week	<10 cfu/g	>100 cfu/g
Escherichia coli	Once per line per week	<10 cfu/g	>10 cfu/g
Staphylococcus aureus	Once per line per week	<20 cfu/g	>100 cfu/g
Clostridium perfringens (<i>Presumptive</i>)	Once per line per week	<10 cfu/g	>30 cfu/g
Bacillus cereus (<i>Presumptive</i>)	Once per line per week	<10 cfu/g	>100 cfu/g
Salmonella	Once per line per week	Negative in 250g	Positive in 250g
Yeasts & Moulds	Once per line per week	<500 cfu/g	>1,000 cfu/g

Dietary Informaiton:

	Suitable	Qualifying Comments
Vegetarians	YES	
Vegans	YES	
Coeliacs	NO	Contains Wheat Gluten
Lactose Intolerants	YES	
Nut Allergy Sufferers	YES	
Sesame Allergy Sufferers	YES	
Kosher Certified	YES	Kosher Certified
Halal Certified	YES	Halal Certified



Allergen Informaiton:

Allergen	Contains	Does Not Contain	May Contain
Cereals containing gluten and products thereof	X		
Wheat or Wheat derivatives	x		
Rye or Rye derivatives		x	
Barley or Barley derivatives		X	
Oat or Oat derivatives		X	
Spelt or Spelt derivatives		X	
Crustaceans and products thereof		X	
Egg and products thereof		X	
Fish and products thereof		X	
Peanuts and products thereof		X	
Soyabeans and products thereof		X	
Milk and products thereof		X	
Nuts (other than peanuts) and products thereof		X	
Mustard and products thereof		X	
Seasome Seeds and products therefore		X	
Sulphure Dioxide or Sulphites (if >10ppm)		x	
Lupin and products thereof		X	
Molluscs and product thereof		X	

Oils:

Oil	Contains Yes / No	Function/Present	RSPO Grade
Palm or derivatives	No		



Other Sensitive Ingredients

Does the Material Contain	Yes/No	Details
Natural sweeteners	No	
Artificial sweeteners	No	
Natural colours	No	
Artificial colours (E621)	No	
Natural flavourings	No	
Non-Natural flavourings	No	
Fruit or fruit derivatives	No	
Glutamates	No	

Specification Authorised By: Julie Wilby

Date: 02/04/2020

Position: Quality Compliance Officer