

PRODUCT – PELL™ Original Baking Powder

KUDOS BLENDS LTD – CONFIDENTIAL INGREDIENT INFORMATION DOCUMENT

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COMMERCIAL CONTACT	info@kudosblends.com	QUALITY CONTACT	quality@kudosblends.com
PRODUCT'S FULL NAME	PELL™ Original Baking Powder	PRODUCT DESCRIPTION	Raising agent
PRODUCT CODE	PC002	COUNTRY OF ORIGIN	United Kingdom
IP RIGHTS	For details of IP rights, including patents see our website www.kudosblends.com/ip-rights/	QUALITY INFORMATION	All accreditation certifications are available to download from our website www.kudosblends.com/our-manufacturing-facility/
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DECLARATION

LABELLING DECLARATION – DECLARABLE INGREDIENTS (ON FINAL FOODSTUFF):
<p>Raising agents (disodium diphosphate, sodium hydrogen carbonate), wheat flour (with calcium carbonate, iron, niacin, thiamine)</p> <p style="text-align: center;">OR</p> <p>Raising agents (E450, E500), wheat flour (with calcium carbonate, iron, niacin, thiamine)</p> <p>Kudos Blends Ltd. can provide information and advice on retained EU Law, from EU 1169/2011 and Commission Directive 1333/2008. Customers outside of the UK should seek guidance on legislation for their own country.</p>

RAW MATERIALS

MATERIAL	E No.	DESCRIPTION	COUNTRY OF ORIGIN	% OF FINAL
INGREDIENTS PRESENT				
Disodium diphosphate	E450	Leavening acid	Germany, Belgium, USA, France, Canada	40-50
Sodium hydrogen carbonate	E500	Carbonate source	UK, France, Germany, USA, Turkey	30-40
Wheat flour*		Inert carrier	UK	5-15
Calcium sulphate	E516	Processing aid	UK	5-15
Rapeseed oil		Processing aid	UK, France	<1.0

*Statutory additives in the wheat flour are in accordance with the Bread and Flour Regulations 1998.

PURITY CRITERIA

The components conform to the relevant legal purity criteria for food-grade substances; Commission Regulation (EU) No 231/2012 lays down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 (repealing Directive 2008/84/EC), and those of the Food Chemicals Codex.

The raw materials conform to the relevant purity criteria relating to aluminium levels including Commission Regulation (EU) No 231/2012 and amendments; and with Commission Regulation (EC) No 1881/2006 and subsequent amendments setting maximum levels for contaminants in foodstuffs including mycotoxins and heavy metals.

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NUTRITIONAL INFORMATION

NUTRITIONAL (TYPICAL CALCULATED VALUES ONLY)	g/100g
Energy - kJ	127.8
Energy - kcal	30.6
Fat	0.6
of which saturates	0.1
of which monounsaturates	0.3
of which polyunsaturates	0.2
of which trans fats	Nil
Carbohydrates	5.9
of which sugar	Nil
of which starch	5.8
of which polyols	Nil
Fibre	0.3
Protein	0.7
Salt	48.7
Sodium	19.2
Potassium	Nil
Calcium	2.7
Phosphorus	13.1
Moisture	0.9
Ash	73.7

PALM OIL / PALM OIL DERIVATIVES

THIS PRODUCT CONTAINS	YES	NO	COMMENTS
Palm oil		X	
Palm oil derivatives		X	

QUALITY CONTROL PROCEDURES

TESTING PROCEDURE	FREQUENCY	SPECIFICATION REQUIRED	ACTION IF OUTSIDE OF SPECIFICATION
KBL-01 Total carbon dioxide content	Every batch	17.5 - 18.5 %	<ul style="list-style-type: none"> • Re-test • Quarantine batch • Re-sample and re-test • Investigate/calculate corrections • Re-blend (if required) • Re-test and release
C of A is provided with every order			

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PRODUCT AND PACKAGING DESCRIPTION

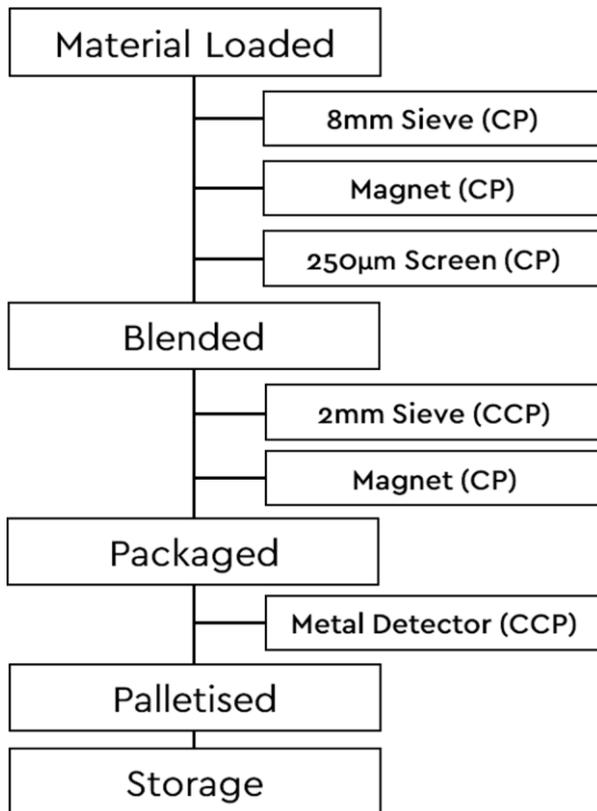
PHYSICAL STATE	
Appearance	Fine, off-white powder
Taste	N/A – product is not eaten without further processing
Odour	No off taints
Texture	Fine, free-flowing powder
PACK DETAILS	
Standard bag weight	25 kg net
Packaging type	Heat-sealed 3-ply food grade paper bags with plastic liner(middle) Maximum weight = 154 g/bag Approx. dimensions: 400 x 560 x 170 mm
Food contact details	Suitable for food contact and meets UK & EU Legislation (Commission Directives & Amendments) relating to Food Contact Packaging A packaging certificate of conformity is available on request
Product pack	Maximum 42 bags per pallet Paper pallet liner between pallet and bags Pallet hood and clear stretch wrap When applicable additional cardboard pallet protector and packaging will be used for extra protection
Pallet type	Wood – 4-way entry 1200 x 1000 mm (heat treated for export) Returnable plastic pallet available on request
Pallet height	Maximum 1200 mm
Maximum pallet weight (42 bags)	1050 kg net – 1083 kg gross
Recycling	Packaging 100% recyclable
LABELLING	
Expiry	As dated
Date of production	As dated
Other (specify)	Letter denoting year of manufacture followed by a unique sequential four-digit code Label details allergenic ingredients present
TRACEABILITY	Full traceability from either raw material or finished product batch code is possible
PRODUCT LIFE (SHELF LIFE)	
From date of production	12 months from date of manufacture
Guaranteed life on delivery to customer	75% of shelf life
RECOMMENDED STORAGE INSTRUCTIONS – UNOPENED	Cool, dry conditions, maximum temperature 25°C
DISCLAIMER – OPENED	Shelf life invalid once open and material is exposed to atmosphere
MICROBIOLOGY	As the water activity of this product is below 0.60 a _w it will not support microbial growth during the designated shelf life

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PRODUCTION SITE DETAILS

NAME OF PRODUCING SITE	Kudos Blends Limited
ADDRESS OF PRODUCING SITE	Old Station Business Park Cleobury Mortimer Kidderminster DY14 8SY
SITE QUALITY CONTROL DETAILS	Quality Management System BRC Global Standard for Food Safety – Grade AA Copy of certificates available on website www.kudosblends.com/our-manufacturing-facility/
OTHER ACCREDITATIONS / MEMBERSHIPS	Kosher Certification (Pareve non-Passover) – London Beth Din (KLBD) Halal Certification – Halal Certification Europe RSPO Membership No. 9-0627-14-000-00 RSPO Certificate No. BMT-RSPO-000339 Sedex Membership Reference No. ZC1054398 Copy of certificates available on website www.kudosblends.com/our-manufacturing-facility/

PROCESSING INFORMATION



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ALLERGY DATA

ALLERGENS Allergen information provided in accordance with Regulation (EU) No 1169/2011 – Annex II and its amendment Regulation (EU) No 78/2014 relating to Food Information to Consumers	PRESENT IN THE PRODUCT AS AN INGREDIENT?		PRESENT ON THE SAME LINE?		PRESENT IN FACILITY?		COMMENTS
	YES	NO	YES	NO	YES	NO	
Cereals containing gluten and products thereof	X		X		X		Contains wheat flour
Celery and products thereof		X		X		X	
Crustaceans and products thereof		X		X		X	
Eggs and products thereof		X		X		X	
Fish and products thereof		X		X		X	
Lupin and products thereof		X		X		X	
Milk and products thereof		X		X		X	
Molluscs and products thereof		X		X		X	
Mustard and products thereof		X		X		X	
Nuts and products thereof		X		X		X	
Peanuts and products thereof		X		X		X	
Sesame seeds and products thereof		X		X		X	
Soybeans and products thereof		X		X		X	
Sulphur dioxide (sometimes known as sulphites and expressed as SO ₂) of concentrates of more than 10mg/kg or 10mg/litre		X		X		X	

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OTHER INTOLERANCE / CROSS CONTAMINATION DATA

	PRESENT IN THE PRODUCT?		PRESENT ON THE SAME LINE?		PRESENT IN FACILITY?		COMMENTS
	YES	NO	YES	NO	YES	NO	
Maize or derivatives		X	X		X		Glucono-delta-lactone (maize derivative from an IP certified source) used on shared production line
Additives	X		X		X		See raw materials
Preservatives		X	X		X		Preservatives (potassium sorbate & calcium propionate) used on shared production line
Antioxidants or BHA/BHT		X		X		X	
Enzymes		X		X		X	
Acrylamide		X		X		X	
Sweeteners		X		X		X	
Colours – artificial or natural		X		X		X	
Flavours – artificial or natural		X		X		X	
Meat or derivatives		X		X		X	
Animal products		X		X		X	
Fruit or derivatives		X		X		X	
Vegetables or derivatives		X		X		X	
Latex		X		X		X	
Hydrogenated fat		X		X		X	
Trans fat		X		X		X	

DIETARY SUITABILITY

SUITABLE FOR?	YES	NO
Coeliacs		X
Vegans	X	
Vegetarians	X	
Lactose intolerant	X	
Diabetics	X	
Organic labelling (soil association - UK only)	N/A	

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GENETICALLY MODIFIED ORGANISMS / IRRADIATION / PESTICIDES / TREATMENTS

	YES	NO
GMO (Directive 2001/18/EC of the European Parliament and of the Council, Article 2(2)) Regulation (EC) No 396/2005 of the European Parliament and of the Council		
Is the product a GMO?		X
Is GM Origin labelling required?		X
Does the product or any of its ingredients contain any genetically modified material?		X
Has the product or any of its ingredients been significantly changed as a consequence of the use of genetic modification?		X
Have genetically modified organisms been used as processing aids or additives or to produce processing aids or additives used in connection with the production of the food or any of its ingredients?		X
Irradiation		
Is the product or its ingredients irradiated?		X
Pesticides		
Are pesticides or pesticide residues present? (commission regulation 396/2005/EC and amendments)		X
Treatments		
Does the product or equipment undergo fumigation or steam sterilisation?		X
Nanomaterials		
Does the product contain nanomaterials (including engineered nanomaterials)?		X
Are nanomaterials used on site?		X

WARRANTY

Kudos Blends Limited warrants that the product meets the specifications contained in this document. All other conditions, warranties, representations or other terms implied by statute, common law or otherwise including, without limitation, any terms implied by law as to the merchantability, satisfactory quality or fitness for any particular purpose of the product, are hereby excluded to the fullest extent permitted by law.

Kudos Blends Limited does not warrant that the product is suitable for any particular purpose and it is the customer's responsibility to satisfy themselves that the product is suitable for use in their particular application.