

## CONFIDENTIAL PRODUCT SPECIFICATION S500 (NEW) SG

PRODUCT DESCRIPTION	Premium all-purpose bread improver		
PRODUCT CODE	4106407	EAN CODE	5410687083770
PACK SIZE	12.5Kg	Minimum Weight	
Manufacturer name	Puratos Ltd		
Address	Buckingham Industrial Park Buckingham MK18 1XT		
Telephone	01280 822860	Fax	01280 822857
Email	<a href="mailto:info_uk@puratos.com">info_uk@puratos.com</a>	Website	<a href="http://www.puratos.co.uk">www.puratos.co.uk</a>

Accreditation Status: BRC certified by EFSIS

	Name	Tel	Email
Sales contact	Customer Services	01280 822860	<a href="mailto:orders_uk@puratos.com">orders_uk@puratos.com</a>
Technical contact	Fiona Baird	01280 827225	<a href="mailto:qa_uk@puratos.com">qa_uk@puratos.com</a>

**PHYSICAL STATE:** Off white powder, neutral aroma

**SHELF LIFE FROM DATE OF MANUFACTURE:** 9 Months

**STORAGE CONDITIONS:** Ambient - cool dry area <25°C, below 50% RH, free from infestation.

**SHELF LIFE ON OPENING** (and storage conditions): Until best before if closed tightly stored as per instructions.

**INGREDIENT DECLARATION** (in accordance with UK legislation)

**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Emulsifier (E472e), Anti-Caking Agent (E516), Flour Treatment Agent (E300), Rapeseed Oil.

### FORMULATION

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Wheat Flour	>50	Fortified	UK	UK
Emulsifier (E472e)	20-30	Palm oil**	Belgium	Belgium
Anti-Caking Agent (E516)	5-10		UK	UK
Flour Treatment Agent (E300)	<5	IP maize	China	China
Rapeseed Oil	<5	Non-hydro	UK	EU*
Enzymes***	<1	Microorganisms	Belgium	Belgium

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\* (all EU countries are potential sources) Austria, Belgium, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Poland, Portugal, Slovakia, Slovenia, Spain, Ireland, Sweden, UK.

\*\* RSPO certified Segregated palm oil. Certificate CU-RSPO SCCS-816750.

\*\*\* Undeclared processing aid

### ADDITIVES

E NUMBER	NAME	FUNCTION
E472e	Mono- and di-acetyltartaric acid esters of mono- and di-glycerides of fatty acids	Emulsifier
E516	Calcium Sulphate Dihydrate	Anti-Caking Agent
E300	Ascorbic Acid	Flour Treatment Agent

ALLERGENS	CONTAINS	RISK OF CROSS CONTAMINATION
Cereals containing Gluten	Yes	Yes
Milk and derivatives	No	Yes
Egg and derivatives	No	Yes
Soya and derivatives	No	Yes
Sesame and derivatives	No	No
Fish and derivatives	No	No
Shellfish / Crustaceans and derivatives	No	No
Molluscs and derivatives	No	No
Lupin and derivatives	No	No
Mustard and derivatives	No	No
Celery and derivatives	No	No
Sulphur Dioxide >10mg / Kg	No	No
Peanuts and derivatives	No	No
Nuts and derivatives	No	No

Allergen policy is available on request

DIETARY SUITABILITY	YES / NO	REASON / COMMENTS
Suitable for Vegetarians	Yes	
Suitable for Vegans	Yes	
Suitable for Coeliacs	No	Contains Gluten
Suitable for Nut / Seed allergy sufferers	Yes	
Suitable for Ovo Lacto Vegetarians	Yes	
Suitable for Muslims / Halal	Yes	Certified
Suitable for Jewish / Kosher	Yes	Certified

Free from materials of animal / fish / poultry origin (excluding egg / dairy)? Yes (eg animal rennet, L-cysteine, cochineal, gelatin)

Free from added soya and soya derivatives	Yes	
Free from maize and maize derivatives	No	Contains IP maize
Free from enzymes derived from GM organisms	No	(No GM labelling required)
Free from other genetically modified foodstuffs	Yes	

No Genetic Modification labelling is required, and the product complies with relevant GM legislation. GM policy is available on request

## CONFIDENTIAL PRODUCT SPECIFICATION S500 (NEW) SG

<b>NUTRITION</b>	SOURCE OF DATA: Calculated g per 100g (as sold)
Energy kcal	372
Energy kJ	1573
Protein	7.1g
Carbohydrate	56.4g
of which Sugars	1.1g
of which Starch	55.0g
Fat	12.6g
of which Saturated	10.6g
of which Mono unsaturated	0.7g
of which Poly unsaturated	0.7g
of which Trans	0g
Fibre	2.2g
Sodium	0.1g
Salt Equivalent	0.25g
Added Salt	0g
Added Sugar	0g

**CONTAMINATION DETECTION:** Metal Detection on every sack

Metal Detector test pieces used:            3.0mm FE, 3.5mm non-FE, 4mm SS            Tested every hour

**MICROBIOLOGY**

TYPICAL

TVC	<200,000 cfu/g
Coliforms	<1000 cfu/g
Yeasts and Moulds	<1000 cfu/g
E coli	<10 cfu/g
Salmonella	Absent in 25g

We consider the product to be low risk microbiologically. The water activity of the product prevents bacterial growth. The product should pass through a heat treatment process i.e. cooking, before final consumption

<b>FINISHED PRODUCT TESTING</b>	PARAMETERS	FREQUENCY
Ascorbic Acid Titration	1.0% +/- 10%	Every batch

BRC certificate, MSDS, HACCP and flow chart can be supplied upon request

Certificates of analysis / conformance supplied for deliveries: Statement of conformance is on delivery note

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### PACKAGING

Description: printed tri walled paper sack with plastic liner

TYPE	MATERIAL	COLOUR	DIMENSIONS	WEIGHT	CLOSURE
Sack	Paper	Printed	620 x 320 x 130mm	120g	Stitched
Sack liner	Polyethylene	Blue	620 x 320 x 130mm	27g (40µm)	Stitched
Layer card	Cardboard	Buff	1.2 x 1m	401g	N/A
Pallet	Wood	Blue	1.2 x 1m	25Kg approx	N/A
Pallet wrap	LDPE	Clear and colourless	N/A	N/A	N/A

Inner packaging is certified suitable for contact with food, and complies with relevant legislation.

Pallet configuration: 7 sacks per layer, 12 layers per pallet, 84 sacks per pallet

Gross pack weight 12.647Kg

Net pallet weight 1050Kg      Gross pallet weight      Approx 1088Kg


### PACK CODING

Labelling: Product name, description, weight, ingredients, allergens, usage instructions, item code, EAN code, contact address

Traceability coding:      Lot number  
    Date produced  
    Best before date

### RECIPE SUGGESTION

Usage rate: up to 2% on flour weight

Completed by      Fiona Baird  
 Signature        
 Specification version      2.1  
 Reason for issue      Change to additive category  
 Date of issue      14.02.17

We shall ensure that the product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices, and conforms to specification. Product complies with current UK/EC food legislation and any other relevant statutory requirements, including all acts, regulations, orders, EC directives and EC decisions.