

Full Product Title:	Caterers Choice Cornflour 4 x 3500g	Spec Version:	QAF-9 V5
Product code:	CMX134	Date Issued:	30.11.17
Legal Name:	Maize Starch	Supplier Name:	Caterers Choice Ltd
Brand:	Caterers Choice	Product Size:	3.5kg

## **Mini Specification**

	Product Information				
Product Title		Caterers Choice Cornflour 4 x 3500g	Net Weight	3.5kg	
Caterers Choice Product Code		CMX134	Drained Weight	3.5kg	
Brand		Caterers Choice	Case Size	4 x 3.5kg	
				EU: Germany, Spain,	
Supplier Name		Caterers Choice Ltd	Country of Origin	Netherlands, Italy	
Barcodes	Inner	5027974885575			
Barcodes	Outer	05027974885506			

## Legal name Maize Starch

## Ingredients Declaration (Allergens Highlighted in Bold)

Cornflour

Ingredients Information		
Recipe Ingredients	% in Final Product	
native maize starch	100%	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	
0	0	

Allergen information			
Allergen	Contains (Y/N)	Is There a Risk of Cross Contamination? (May Contain) (Y/N)	
Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut) or their derivatives	N	N	
Crustaceans or its derivatives	N	N	
Eggs or its derivatives	N	N	
Fish or its derivatives	N	N	
Peanuts or its derivatives	N	N	
Soybeans or its derivatives	N	N	
Milk or its derivatives	N	N	
Nuts(Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) or their derivatives	N	N	
Celery or its derivatives	N	N	
Mustard or its derivatives	N	N	
Sesame seeds or its derivatives	N	N	
Sulphur dioxide and sulphites at concentrations of >10mg/kg or 10mg/litre expressed as SO2	N	N	
Lupin or derivatives of	N	N	
Molluscs or derivatives of	N	N	

Nutritional Information		
Nutrient	Typical Values per 100g/ml	Source of Data
Energy (Kj)	1500	Calculated
Energy (Kcal)	353	Calculated
Fat	0.1	Calculated
of which saturates	0	Calculated
Carbohydrate	88	Calculated
of which sugars	0	Calculated
Fibre	0	Calculated
Protein	0.1	Calculated
Salt	0.03	Calculated

Food Information - Suitable For		
Is the Product Suitable For	Yes/No	
Ovo-Lacto Vegetarians	Yes	
Vegans	Yes	
Vegetarians	Yes	
Halal (Certified)	Yes	
Kosher (Certified)	Yes	
Coeliacs (Gluten Free)	Yes	
Lactose Intolerants	Yes	
Nuts & Sesame allergy sufferers	Yes	

Finished Product Standards				
Target Minimum Maximum				
pH	n/a	0	0	
Brix	n/a	0	0	
Histamine	n/a	0	0	

Packaging				
Component	Dimensions (mm)		Weight	
Component	Length	Width	Height	(g)
Bag	165	125	235	24
Case	345	230	290	370
Number per case		4		
Number of cases per layer		11		
Number of layers per pallet		6		
Number of cases per pallet		66		

Microbiological Standards		
Organism	Target	
APC cfu/g	5000	
Coliforms cfu/g	0	
Enterobacteriacae cfu/g	0	
E.coli cfu/g	absent in 1g	
Bacillus spp cfu/g	0	
Bacillus cereus cfu/g	0	
Staphylococcus aureas cfu/g	0	
C.perfringens cfu/g	0	
Pseudomonas spp cfu/g	0	
Yeasts & Mould cfu/g	500	
Listeria spp.	0	
Salmonella spp.	absent in 25g	
Vibrio spp.	0	

Storage Instructions
Store unopened product in a cool dry place, out of direct sunlight. Always close container after use.

Total shelf life from date of manufacture	24 months
Storage Temperature	Ambient 10-20C
Shelf life once opened	not specified
Temperature once opened	amhient

Authorised on behalf of Caterers Choice		
Name	Jaydene James	
Job Title	Tcehnical Manager	
Signature	J.James	
Date	29.03.18	