

PRODUCT:	NORFOLK FLOUR					
LEGAL NAME:	White Flour					
DESCRIPTION:	A STRONG ALL PURPOSE BREAD FLOUR MADE FROM WHEAT GROWN IN NORFOLK AREA.					
INGREDIENTS & COUNTRY OF ORIGIN: (In Descending Order)	<u>Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Enzymes*</u> .					
	INGREDIENT	% IN COMPONENT	% IN FLOUR	COUNTRY OF ORIGIN		
	Wheat Flour	n/a	>99.5	UK		
	Calcium Carbonate	n/a	<0.4	UK		
	Vitamix	n/a	<0.03	UK		
	-Calcium Sulphate	92.55%	n/a	UK		
	-Niacin	3.55%	n/a	INDIA/CHINA		
	-Iron	3.15%	n/a	USA		
	-Thiamine	0.75%	n/a	CHINA		
	Enzymes	n/a	<0.02	UK/DENMARK		
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. ENZYMES (Fungal Alpha Amylase & Xylanase) – these are added to flour as a processing aid in the baking process. They are inactive after baking and therefore not required to be declared in the finished baked product.						
PHYSICAL SPECIFICATION:	TEST	MIN	TARGET	MAX	Method Ref	
	PROTEIN:	12.5	12.8	13.0	TM10	
	MOISTURE:	13.0	14.5	15.0	TM10	
	WATER ABS:	60.0	62	64	TM6/TM10	
	HAGBERG:	240	-	-	TM7	
	BRANSCAN:	-	0.8	-	TM21	
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		Roll bottom paper sack	Bulk Tanker		
	FINISHED BAG SIZE/WEIGHT		16KG	up to 28 tonnes		
	BAG DIMENSION		H: 700mm, W: 395mm	N/A		
	BAG WEIGHT EMPTY		116gms	N/A		
	PALLET FORMAT		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:	12 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	1451Kj - 341kcal		
	FAT	1.4g		
	of which saturates	0.2g		
	CARBOHYDRATE	75.3g		
	of which sugars	1.4g		
	FIBRE	3.1g		
	PROTEIN	12.5g		
	SALT	trace		
				<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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