

Finished Product Specification

Product Code and Name: 4451 Malt Cob Concentrate 6 20Kg

1. Supplier Information

Supplier Name:	Edme Ltd
Supplier Address:	High Street, Mistley, Manningtree, Essex, CO11 1HG
Telephone Number:	+0044 (0)1206 393725
Fax Number:	+0044 (0)1206 396699
Email Address:	info@edme.com
Website:	www.edme.com

Manufacturing Site Name:	Edme Ltd
Manufacturing Site Address:	High Street, Mistley, Manningtree, Essex, CO11 1HG

Supplier Accreditation:	
GFSI (BRC/FSSC/SQF/IFS):	BRC
Organic:	Yes - (not applicable to product)
Kosher:	Yes - (not applicable to product)

Manufacturer Accreditation:	
GFSI (BRC/FSSC/SQF/IFS):	As per supplier
ISO:	N/A
Organic:	N/A
Kosher:	N/A
Halal:	N/A
Other:	N/A

	Name	Title	Tel. Number	E-mail
Technical Contact	Alicia Harvey	QA and H&S Supervisor	Work: 01206 399502	alicia.harvey@edme.com
Specifications Contact	Janice Wood	Specification Technologist	Work: 01206 399520	janice.wood@edme.com
Sales Contact Information			Work: 01206 399514	sales@edme.com
Emergency Contact	Renata Faldo	Technical Director	Work: 01206 399515 Mobile: 07833 434966	renata.faldo@edme.com

2. Product Information

Product Description:	Mix of cereal flakes and flours
Ingredients Declaration (including additives and processing aids):	Malted Wheat, Wheat, Wheat Bran, Roasted Barley
Manufacturing Description:	Blend of malted and unmalted cereal products. Not fit for consumption in present form, food ingredient for further processing.

Allergen Information:	Cereal gluten from Wheat & Barley grains
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2a. Recipe

Ingredient	% in final product	Source	Supplier	Country of Origin	Country of Manufacture
Malted wheat		Wheat		UK	UK
Wheat		Wheat		UK	UK
Wheat Bran		Wheat		UK	UK
Roasted barley		Barley		UK, Poland	UK
Total	100	Total must add to 100%			

3. Product Characteristics

Physical & Chemical Analysis (for positive release)				
Parameter	Through	Number of Ingredients	Frequency	Method
Recipe Verification	Identification of ingredients	5	Each batch	Visual inspection to ensure the correct ingredients have been used and comparison against control sample

Physical & Chemical Analysis (for positive release)						
Parameter	Min	Target	Max	Unit	Frequency	Method
Moisture	5	7.5	10	%	Minimum first, middle and last batch per production run	Infrared moisture meter
Sieve + 0.50 mm	86	91	96	%		Hand sieve, retained
Sieve - 0.50 mm	4	9	14	%		Hand sieve, throughs

Organoleptic Information			
Parameter	Acceptable	Unacceptable	Product Photo
Appearance	Maltflour and flakes mix	Not typical of product	
Aroma	Malty, characteristic of product with no off-taints or aromas	Not typical of product with off-taints or aromas	
Flavour	Rich Malt, characteristic of product with no off-tastes	Not typical of product with off-tastes	
Texture	Crisp/Crunchy	Not characteristic of product	

Microbiological Standards*				
Parameter	Target	Unit	Frequency	Method
Total Viable Count	<500,000	cfu/g	Annually on raw material	AM/M: 01-1
Yeasts & Moulds	<5,000	cfu/g	Annually on raw material	AM/M: 10-1
Coliforms	<5,000	cfu/g	Annually on raw material	AM/M: 02-1
E.Coli	<10	cfu/g	Annually on raw material	AM/M: 04-6
Bacillus cereus	<100	cfu/g	Annually on raw material	AM/M: 13-1
Salmonella	Absent in 25g	cfu/g	Annually on raw material	AM/M: 12-3
Other	N/A	N/A	N/A	N/A
Name of laboratory used for analysis:			Alliance Technical	
Accreditation status:			UKAS number 2262	

*guideline figures only

4. Guideline Nutritional Information

Nutrients - Typical values per 100g	Value	Unit	Analysis or Calculation	Method
Energy	1491	kJ	Calculation	NutriCalc
	353	Kcal	Calculation	NutriCalc
Protein	11.5	g	Calculation	NutriCalc
Carbohydrate	67.1	g	Calculation	NutriCalc
- of which Sugars	10.4	g	Calculation	NutriCalc
- of which Starch	49.7	g	Calculation	NutriCalc
Dietary Fibre	11.8	g	Calculation	NutriCalc
Total Fat	1.7	g	Calculation	NutriCalc
- Saturates	0.4	g	Calculation	NutriCalc
- Monounsaturates	0.2	g	Calculation	NutriCalc
- Polyunsaturates	0.9	g	Calculation	NutriCalc
Sodium	51	mg	Calculation	NutriCalc
Salt	0.13	g	Calculation	NutriCalc
Moisture	6.4	g	Calculation	NutriCalc
Name of the laboratory used for nutritional analysis:			N/A	
Accreditation status of the laboratory used:			N/A	
Date of last analysis/calculation:			18.09.2019	

5. Contaminants Testing

Mycotoxins				
Parameter	Max	Unit	Frequency	Method
Ochratoxin A	3	ppb	Annually on raw material	AM/R/960
Total Aflatoxins (B1, B2, G1, G2)	4	ppb	Annually on raw material	AM/R/999
Aflatoxin B1	2	ppb	Annually on raw material	AM/R/999
Deoxynivalenol	750	ppb	Annually on raw material	ISO 17025
Zearalenone	75	ppb	Annually on raw material	ISO 17025
T-2 Toxin	100	ppb	Annually on raw material	ISO 17025
Name of laboratory used for analysis:		ALS Global		
Accreditation status:		UKAS no 1282		

Heavy Metals				
Parameter	Max	Unit	Frequency	Method
Cadmium	0.10	mg/kg	Annually on raw material	Atomic Absorption
Lead	0.20	mg/kg	Annually on raw material	Atomic Absorption
Arsenic	No legal limits	mg/kg	Annually on raw material	ISO 17025
Copper		mg/100g	Annually on raw material	AM/C/1002
Iron		mg/100g	Annually on raw material	AM/C/1002
Zinc		mg/100g	Annually on raw material	AM/C/1002
Mercury		mg/kg	Annually on raw material	ISO 17025
Tin		mg/kg	Annually on raw material	ISO 17025
Name of laboratory used for analysis:		ALS Global		
Accreditation status:		UKAS no 1282		

Pesticide Residues			
Parameter	Max	Frequency	Method
Screened Pesticides	As per relevant UK and EU legislation	Annually on raw material	AM/R/1003
Name of laboratory used for analysis:		ALS Global	
Accreditation status:		UKAS no 1282	

5a. GMO

Reference to EU regulations EC 1829/2003, EC 1830/2003 and subsequent amendments

Does the raw material or any of its components require labelling as GMO in the Finished Product?	No
Does the raw material contain or consist of GMOs?	No
Is the raw material derived from or does it contain any components derived from GMOs?	No
Is anything used in the production of the raw material or any of its components GM or derived from GM, but does not require labelling (e.g. enzymes that are processing aids)?	No
Are soya, maize or any other potentially genetically modified crop or their derivatives used?	No

6. Allergen Information

Major Allergen Declaration:							
Allergenic food and derivatives	Is allergen present in ingredient supplied (include processing aids)?	Not as an ingredient but on the same line?	Not on the same line but used in or stored in the same building?	Not in the same building but used or stored on site?	Could cross contamination occur with the material supplied?	Source of allergenic material e.g. Wheat, Hazlenut	Allergen control measure
Fish and products thereof	No	No	No	No	No		
Eggs and products thereof	No	No	No	No	No		
(Tree) Nuts and products thereof ***	No	No	No	No	No		
Milk and products thereof (inc. lactose)	No	No	No	No	No		
Soybeans and products thereof	No	No	No	No	No		
Cereals cont. gluten and products thereof	Yes	Yes	Yes	Yes	Yes	Barley, Wheat	Rye, Oats & Spelt on same line. Thorough product change clean in place
Sulphur dioxide and sulphites	No	No	No	No	No		
Celery and products thereof	No	No	No	No	No		
Sesame seeds and products thereof	No	No	No	No	No		
Mustard and products thereof	No	No	No	No	No		
Lupin and products thereof	No	No	No	No	No		
Molluscs and products thereof	No	No	No	No	No		
Peanuts and products thereof	No	No	No	No	No		
Crustaceans and products thereof	No	No	No	No	No		
Other (please specify)	N/A	N/A	N/A	N/A	N/A		
Comments:							

Suitable for:					
Vegetarians?	Yes	Ovo-Lacto Vegetarians?	Yes	Vegans?	Yes
Coeliacs?	No		Halal?	Yes, suitable not certified	
Organic?	No		Kosher?	Yes, suitable not certified	

7. Storage Information

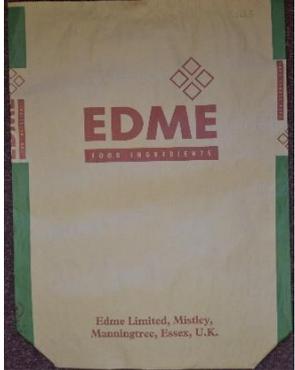
Shelf life and Storage	
Shelf life	Storage Conditions (N.B. Not suitable for freezing)
Total unopened	12 months
Total once open	1 month
Minimum on receipt	9 months
Lead Time:	2 Weeks
Minimum order quantity:	1 Tonne

Weight System:	Minimum	Declared Weight:	20Kg
Net Product Weight:	20Kg	Gross Product Weight:	20.21Kg
Net Pallet Weight:	25Kg	Gross Pallet Weight:	Approx. 1036Kg

8. Packaging

Primary Packaging						
Type of Packaging	Material	Colour	Net Weight per Unit	Gauge	Method of Closure	Dimension
Paper Sack	Paper	Brown & green	210g	3/70NK	Fold & Stitch	L - 760mm, W - 560mm, H - 160mm
Secondary Packaging						
Type of Packaging	Material	Colour	Net Weight per Unit	Dimension		
N/A	N/A	N/A	N/A	N/A		
Tertiary Packaging						
Type of Packaging	Material	Colour	Net Weight per Unit	Dimension		
Stretch Wrap	19 micron PE	Clear	Approx. 750g	N/A		
Pallet Liner	65 micron LDPE	Blue	160g	1000x1200		
Pallet	Wood	Beige	25Kg	L - 1200mm, W - 1000mm, H - 145mm		

Pallet Configuration			
Number of units per layer	Number of layers per pallet	Total number of units per pallet	Height of pallet
5	10	50	160cm

Labelling Information required for Traceability:	Batch Code
Example of Batch/Lot code:	19051G001
Description of Batch/Lot code:	19 - Year / 05 - Week / 1 - Day / G - Production Line / 001 - Pallet Number
Photo of Label:	 Malt Cob Conc 6 20kg PRODUCT 4451 kg BATCH 19222J013 (WO) BEST BEFORE 22/05/2020
Photo of Bag:	

Transportation:	All goods are to be transported on clean, dry, covered vehicles that are free from all infestation. Where possible all goods will be delivered by Edme's transport.
CoC / CoA:	Both available upon request. Please contact Edme Lab at quality@edme.com

9. HACCP and Food Safety Controls

Metal Detection			
Is the material Metal Detected?			Yes
Where in process?		Bag (Winkworth)	
Sensitivity?		FE: 4.0mm	N-FE: 5.0mm
Frequency?		Challenged 3 times per shift, including start and end (every 4 hours)	
Sieve/Filter:			
Does the product undergo sieving/filtration?			Yes
Sieve / Filter	Where in process?	Size?	Frequency?
Sieve	Before mixing	11 mm, No damage	On product change
Any other Food Safety controls e.g. GHP audits, Magnets, X-ray:			
Parameter	Where in process?	Sensitivity, Size etc.	Frequency?
Magnet	After tipping	9000 gauss	Once per shift
GHP Audits	N/A	No Damage	Daily, 3 monthly & 6 monthly

10. Supply Chain and VACCP

Supply Chain Map				MALT COB CONCENTRATE 6	Malted Wheat and Malted Barley		
							
Wheat/Barley 1. Grower; UK, Poland	2. Transport; Farmers own or grain merchants, UK & Poland	3. Primary Processor - Maltings; UK, Poland	4. Transport; Own	5. Manufacturer; Edme Ltd, UK	6. Storage; Edme Ltd, UK	7. Final manufacturer; Edme Ltd, UK	
Supply Chain Map				MALT COB CONCENTRATE 6	Wheat and Bran		
							
Wheat 1. Grower; UK	2. Transport; Farmers own or grain merchants, UK	3. Manufacturer; Edme Ltd, UK	4. Storage; Edme Ltd, UK	5. Final manufacturer; Edme Ltd, UK			

Vulnerability	
Is this product at particular risk?	No
What are the risks?	N/A
Traceability system in place through full supply chain?	Yes
Adulteration / Substitution / Dilutions tests available?	No
Please detail testing methods for adulteration / substitution / dilution, e.g. example DNA testing:	N/A
Certificate of Analysis Available:	N/A
Frequency of Testing:	N/A
State laboratory and accreditation:	N/A
Where no tests are available please define procedures / processes in place to reduce vulnerability:	TASCC accredited transport, delivery note, site security (CCTV, swipe card access on all doors, locked external silos and tipping hoppers), CoC/CoA, intake testing, grain cleaning, Edme are a BRC accredited site, signed Edme Haulage Agreements on file, lorry loading checks, induction training, Edme approved suppliers & supplier approval, Edme risk assessments on file

11. Approval

No amendments or substitutions to the Raw Material Specification will be made without prior notification and approval from Edme Ltd. This specification supersedes all other specifications and forms of the same spec number issue. In the absence of any feedback within 3 working days, we take this specification as agreed.

Manufacturer Edme Ltd:			
Approved by:	A. Harvey	Signature:	
Position:	QA and H&S Supervisor		
Date Approved:	01.04.2020		

Signed on behalf of Customer:			
Company Name:		Address:	
Name:		Date:	
Title:		Signature:	
Email Address:			