



AB Mauri UK & Ireland
Incorporating Cereform and Mauri Products

Barn Way, Lodge Farm, Northampton, NN5 7UW. UK.

tel +44 (0) 1604 755522 · fax +44 (0) 1604 752470 · email info.ukie@abmauri.com
www.abmauriukandireland.com

PINNACLE.

PRODUCT SPECIFICATION

Product	Stasoft
Part Number	54981-001
Description	A powdered shelf life enhancer for the production of baked goods
Usage rate/application	As per application

Supplier Details	AB Mauri UK & Ireland, Barn Way, Lodge Farm, Northampton, NN5 7UW, UK.
Contact	Tel: +44 (0) 1604 755522, email: info.ukie@abmauri.com
Manufacturing address	AB Mauri UK & Ireland, Brunel Road, Earlstrees Industrial Estate, Corby, Northants NN17 4SL

Ingredient	Details	%
Wheat Flour (with Calcium, Iron, Niacin, Thiamin)		70-80
Calcium Sulphate		20-30
Dust Suppressant (containing Potato Starch, Sunflower Oil and Wheat Flour)		<1
Enzymes		<1

Sensory Information	
Appearance	Off white powder
Odour	Neutral
Flavour	For further manufacture, not for consumption in current state

Issue Date:
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Because of the numerous factors affecting results, all of our products are sold with the understanding that customers make their own test to determine suitability of our products. Statements contained herein should not be construed as representations, guarantees or warranties, expressed or implied, of any kind.



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Typical Nutritional Information (per 100g)

Description	Quantity	Units
Energy	261.851	kcal
Energy	1116.955	kJ
Protein	6.672	g
Carbohydrate	59.485	g
of which sugars	0.444	g
Of which starch	58.652	g
Fat	1.370	g
of which saturates	0.318	g
of which monounsaturates	0.440	g
of which polyunsaturates	0.173	g
of which Trans	0.000	g
Fibre	2.928	g
Organic Acid	0.000	g
Salt	0.054	g
Sodium	0.022	g
Moisture	8.522	g

All nutritional parameters are calculated from raw material supplier data

Packaging, Coding, Transport and Storage

Packaging	Paper Bag
Coding	123456 Bag Number 0001
Recommended Storage and Transport Conditions	Cool, dry, ambient conditions away from strong odours
Shelf Life	240 Days

Issue Date:
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Allergen Information				
Component	Presence			Comments
	As an ingredient in the recipe	Used on the same manufacturing/ packing line	Used on the same manufacturing site	
As defined in Regulation (EU) No 1169/2011 Annex II.				
Cereals containing gluten, namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains and products thereof	Yes	Yes	Yes	Wheat Flour, Dust Suppressant (Wheat Flour carrier), Enzymes (Wheat Flour carrier)
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	Yes	Yes	
Milk and products thereof	No	No	Yes	
Nuts and products thereof	No	No	No	
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur Dioxide and Sulphites at concentrations >10 mg/kg SO ₂	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
<p>Note: all reasonable precautions that could be expected of a reasonable manufacturer have been taken to prevent cross-contamination in the raw materials used and in the manufacturing process. However no guarantee of absolute absence can be given.</p> <p>The allergen information provided in this specification relates to commercially produced material. Where this product is provided as a sample, it may be produced on a pilot scale mixer that handles cereals containing gluten, eggs, milk and soya.</p> <p>Where a product may be manufactured on multiple lines, the allergen information provided in this specification will reflect the worst case scenario.</p>				



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Genetic Modification

With reference to EU regulation 1829/2003 and 1830/2003; this product does not contain genetically modified ingredients and in addition no genetically modified ingredients are used at this site. All possible precautions are taken to ensure that materials that may be genetically modified are sourced from non-genetically modified sources. This is warranted by supplier declaration or audited supply trail.

	Yes	No	Comments
Is the product produced from a genetically modified organism?	X		Contains Enzymes derived from a GM Micro Organism
Does the product contain any genetically modified material?		X	
Does the product contain any proteins that have been protein engineered?	X		Contains an Enzyme which contains proteins that have been protein engineered

Suitability Information

Suitable for	Yes	No	Details
Vegetarians (ovo-lacto)	X		Suitable
Vegans	X		Suitable
Vegan Certified		X	
Kosher certified		X	
Halal Certified		X	
Organic		X	

Health & Safety

For health and safety information please refer to the product safety data sheet.

Confidentiality

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The information provided in this specification is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification.

Specification Issuer

On behalf of	Name	Signature	Position	Date
AB Mauri	Sandra Cruz	<i>Sandra Cruz</i>	Specification Technologist	28/10/2022

Issue Date:
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