



• GETTING THE BEST OUT OF WHEAT •

## RAW MATERIAL SPECIFICATION – MALTSTER

<b>Manufacturing Site</b>	Carr's Maldon Mill
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<b>Website Address</b>	<a href="http://www.carrs-flourmills.co.uk">www.carrs-flourmills.co.uk</a>
<b>24 Hour Emergency Contact Numbers</b>	Matthew Chick: 07740768567

### Useful Contacts

Operations Manager	Matthew Chick
Quality Manager	Janet Gurton
Commercial Director	Allan Burns
Group Food Safety Manager	Jenny Buchanan

### Site Accreditations

BRC Global Food Safety Standard	
FEMAS	
SEDEX No.	<b>ZC1061406</b>

<b>Reference No.</b>	<b>FPS 023</b>
<b>Version No.</b>	<b>8</b>
<b>Date</b>	<b>02.11.17</b>



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**Product Name – MALTSTER**

<b>Ingredient Declaration</b>	<b>Wheat</b> Flour (Calcium Carbonate, Iron, Niacin, Thiamine) Malted <b>Wheat</b> Flakes, Malted <b>Barley</b> Flour, <b>Wheat</b> Gluten, Flour Treatment Agent: Fungal Amylase
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(For allergens including cereals containing gluten, see ingredients in **bold**)

**Recipe Breakdown** (Note - Wheat country of origin can vary dependant on availability)

<b>Ingredient</b>	<b>Country of Origin</b>	<b>%</b>
Wheat Flour	<i>UK, Canadian</i>	79.24
Malted Wheat Flakes	<i>UK</i>	16.0
Malted Barley Flour	<i>UK, France, Poland</i>	2.2
Wheat Gluten	<i>UK, France, Germany</i>	2.0-2.5
Calcium Carbonate	<i>UK</i>	0.236
Iron	<i>USA, Sweden</i>	0.00166
Thiamine	<i>China</i>	0.00024
Niacin	<i>China, India</i>	0.00160
Fungal Amylase	<i>Denmark</i>	0.026

(Note. Gluten % can vary depending on natural wheat proteins)

**Processing Aids/Undeclared Ingredients**

<b>Ingredient</b>	<b>Country of Origin</b>	<b>Function</b>	<b>%</b>
Calcium Sulphate	UK	Carrier in Fungal Amylase/Vitamins	0.02

**Sensory Characteristics**

<b>General Appearance</b>	Malted Brown Flour milled from cleaned wheat, free flowing and free from infestation or extraneous matter.
<b>Texture</b>	Free flowing fine powder with Malted Wheat Flakes
<b>Flavour</b>	Malty cereal flavour
<b>Odour</b>	Malty cereal odour

**Physical and Chemical Standards**

<b>TEST</b>	<b>LOWER LIMIT</b>	<b>UPPER LIMIT</b>
Protein (%)	12.6	13.2
%> 1000 Micron	12.0	17.0

(Note – Water absorption is an analytical measurement to monitor consistency and may not relate to full scale production)

**Foreign Body Control Checks**

<b>Final Redresser</b>	Bagged – 10mm Sieve SS
<b>Metal Detection</b>	Bags – Sensitivity 3mm Fe, 4mm Non Fe, 4mm SS

**Note - \*Contamination risks identified below are likely adventitious contaminants of flour. Wheat is cleaned before milling by a Screen room designed to remove this contamination but we are unable to guarantee 100% removal if present.**

## Allergen Status

Allergen	Contains Yes/No	Contamination Risk Yes/No	Comments
Cereals containing gluten (Wheat) and products thereof	Yes	n/a	Made from Wheat and Mal Wheat Flakes
Cereals containing gluten (rye, barley, oats, spelt, kumat or their hybrid strains) and products thereof	Yes	Yes	Malted Barley Flour *Potential contamination in raw material.
Crustaceans and products thereof	No	No	
Egg and products thereof	No	No	
Fish and products thereof	No	No	
Peanuts and products thereof	No	No	
Soybeans and products thereof	No	Yes	*Potential contamination in raw material.
Milk and products thereof	No	No	
Nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia and Queensland) and products thereof	No	No	
Celery and products thereof	No	No	
Lupin and products thereof	No	No	
Molluscs and products thereof	No	No	
Mustard and products thereof	No	No	
Sesame seeds and products thereof	No	No	
Sulphur Dioxide and sulphites at concentrations of >10mg/kg or 10mg/l expressed as SO <sub>2</sub>	No	No	

## Food Intolerance Information

Food	Contains Yes/No	Contamination Risk Yes/No	Comments
Corn/Maize and products thereof	No	Yes	Potential contamination in raw material. Maize flour used in batch mixer process, system flushed between product changeovers
Seeds and products thereof	No	Yes	*Potential contamination in raw material.
Fruit and products thereof	No	No	
Vegetable and products thereof	No	No	
Hydrolysed Vegetable Protein	No	No	
Textured Vegetable Protein	No	No	
Yeast	No	No	
Beef and products thereof	No	No	
Pork and products thereof	No	No	
Lamb/Mutton and products thereof	No	No	
Poultry and products thereof	No	No	
AZO and Coal Tar Dyes	No	No	
BHA/BHT	No	No	
Benzoates	No	No	
M.S.G. and Glutamates	No	No	
Caffeine	No	No	
Natural and Artificial Colours	No	No	
Natural and Artificial Flavourings	No	No	
Added Salt	No	No	
Potassium based salt substitute	No	No	
Added Sugar	No	No	
Sweeteners	No	No	
Other Additives	Yes	No	Statutory nutrients – Calcium Carbonate, Iron, Thiamine, Niacin. Processing Aid - Fungal Amylase
Genetic Modification	No	No	
Irradiation	No	No	


## Dietary Requirements

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Coeliac	No – <b>Wheat</b> Gluten present.
Suitable for Phenyl Ketone	Yes – Follow dietary advice
Suitable for Diabetics	Yes – Follow dietary advice
Kosher Certificated	No
Halal Certificated	No
Organic Certificated	No

## Nutritional Information

Parameter	Typical Value per 100g	Test Method/Data Source
Energy KJ/Kcals	1528/360	McCance & Widdowson
Protein	13.5	McCance & Widdowson
Total Carbohydrate	76.9	McCance & Widdowson
Of which Sugars	2.7	McCance & Widdowson
Of which Starch	74.2	McCance & Widdowson
Total Fat	1.5	McCance & Widdowson
Of which Saturates	0.4	McCance & Widdowson
Of which Monounsaturates	0.24	McCance & Widdowson
Of which Polyunsaturates	0.16	McCance & Widdowson
Trans Fatty Acids	Trace	McCance & Widdowson
Dietary Fibre	4.8	McCance & Widdowson
Sodium	2.82	McCance & Widdowson
Salt	0.001	Calculated

## Packaging

<b>Description</b>	2-ply Natural food grade paper sack with orange printing 16kg – 355x150x760mm. Glued at one end and stitched at other. Inkjet printing along bag gusset.	
<b>Shelf Life - Unopened</b>	6 Months from day of packing	
<b>Shelf Life - Opened</b>	If stored as per specified instructions, sealed, dry conditions away from odorous material and free from contaminants this product may be used until the BBE date.	
<b>Storage Conditions</b>	Ambient, dry conditions away from odorous materials.	
<b>Intended Use</b>	Product must be cooked prior to consumption.	
<b>Printing (Coding details required for traceability)</b>	<b>Bagged Flour:-</b> First 3 Digits Batch Code followed by 4 digit sequential bag number, Time & BB Date	
<b>Palletisation</b>	Units per pallet: - 65 Layers per pallet -13 Units per layer – 5 Cardboard pallet liner between pallet and bottom layer of sacks	



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### Contaminant Monitoring

Parameter	Frequency	Comments
<b>Pesticide Residues</b>	4 Random wheat samples per annum tested for pesticide residues. Participate in industry contaminant monitoring program.	See Pesticide/Mycotoxin Policy. Compliance to Legal Limits.
<b>Mycotoxins</b>	Random flour sample tested 6 monthly for full mycotoxin screening.	
<b>Heavy Metals</b>	Random flour sample tested 6 monthly for heavy metals.	
<b>Microbiology</b>	A random white flour sample is tested monthly for micro analysis.	See Microbiological Policy

**(Note – All above tests are carried out by UKAS accredited laboratories).**

### Warranty

Carr's Flour Mills Ltd. warrants that the product complies with the requirements of relevant legislation in force at the time in the UK and EU, and amendments thereof. These include regulations on Food Safety Act 1990, UK Bread and Flour Regulations 1998, Food Hygiene Regulations, Contaminants and Pesticides.

Our manufacture, primary processing, packaging and storage operations are in accordance with all relevant UK and EU Food Hygiene, Packaging, Weights and Measures, Consumer Protection and Trade Description legislation.

Whilst it is our intention to conform to these parameters, Carr's Flour Mills Ltd. reserves the right to make alterations without prior notice.

**Authorised By: Janet Gurton**

**Position: Quality Manager**