

PRODUCT DESCRIPTION Concentrate for the production of Ciabatta and other continental crusty specialities

PRODUCT CODE 001032100315110 EAN CODE 5410687001743

PACK SIZE 15Kg Minimum Weight

Manufacturer name Puratos Ltd

Address Buckingham Industrial Park

Buckingham MK18 1XT

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Website <u>www.puratos.co.uk</u>

Accreditation Status: BRC certified by EFSIS

Name Tel Email

Sales contact Customer Services 01280 822860 orders\_uk@puratos.com
Technical contact Fiona Baird 01280 827225 fbaird@puratos.com

PHYSICAL STATE: Off white powder, acidic aroma / flavour

SHELF LIFE FROM DATE OF MANUFACTURE: 9 Months

**STORAGE CONDITIONS:** Ambient - cool dry area <25℃, below 50% RH, free from infestation.

**SHELF LIFE ON OPENING** (and storage conditions): Until best before if sack is stored as per instructions.

INGREDIENT DECLARATION (in accordance with UK legislation)

Wheat Flour, Salt, Dry Sourdough (Fermented Rye Flour, Salt), Barley Malt Flour, Flour Treatment Agent (E300).

### **FORMULATION**

COMPONENT	%	SOURCE / GRADE	COUNTRY OF MANUFACTURE	COUNTRY OF ORIGIN
Wheat Flour Salt* Dry Sourdough	>50 10-20 10-20		UK UK Belgium	UK UK Belgium
Barley Malt Flour	<5		UK	UK
Flour Treatment Agent (E300)	<1	From IP maize	China	China
Enzymes**	<1	Microorganisms	Belgium	Belgium

<sup>\*</sup> Contains anti caking agent E535 (undeclared processing aid)

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<sup>\*\*</sup> Undeclared processing aid



BREAKDOWN OF COMPOUND INGREDIENTS (if applicable)

Dry Rye Sourdough

COMPONENT % COUNTRY OF ORIGIN

Fermented Rye Flour >95 Germany Salt <5 Belgium

**ADDITIVES** 

E NUMBER NAME FUNCTION

E300 Ascorbic Acid Flour Treatment Agent

ALLERGENS	CONTAINS	RISK OF CROSS CONTAMINATION	
Cereals containing Gluten Milk and derivatives Egg and derivatives Soya and derivatives Sesame and derivatives Fish and derivatives Shellfish / Crustaceans and derivatives Molluscs and derivatives Lupin and derivatives Mustard and derivatives	Yes No No No No No No No	Yes Yes Yes Yes No No No No No No No	
Celery and derivatives Sulphur Dioxide >10mg / Kg Peanuts and derivatives Nuts and derivatives	No No No No	No No No No	

Allergen policy / procedure is available on request

DIETARY SUITABILITY	YES / NO	REASON (if no)
Suitable for Vegetarians	Yes	
Suitable for Vegans	Yes	
Suitable for Coeliacs	No	Gluten
Suitable for Nut / Seed allergy sufferers	Yes	
Suitable for Ovo Lacto Vegetarians	Yes	
Suitable for Muslims / Halal	No	Not certified
Suitable for Jewish / Kosher	No	Not certified

Free from materials of animal / fish / poultry origin (excluding egg / dairy)? Yes (eg animal rennet, L-cysteine, cochineal, gelatin)

Free from added soya and soya derivatives Yes

Free from maize and maize derivatives No Contains IP maize

Free from enzymes derived from GM organisms No (No GM labelling required)

Free from other genetically modified foodstuffs

Yes

No Genetic Modification labelling is required, and the product complies with relevant GM legislation. GM policy is available on request

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NUTRITION SOURCE OF DATA: Calculated g per 100g (as sold)

Energy kcal 284 Energy kJ 1208

Protein 7.8g

Carbohydrate 62.4g of which Sugars 1.3g of which Starch 61.1g

Fat 1.2g
of which Saturated 0.2g
of which Mono unsaturated 0.1g
of which Poly unsaturated 0.6g
of which Trans 0g

Fibre 4.5g

Sodium 6.9g Salt Equivalent 17.25g

Added Salt Approx 17.6%

Added Sugar 0g

**CONTAMINATION DETECTION:** Metal Detection on every sack

Metal Detector test pieces used: 3.0mm FE, 3.5mm non-FE, 4mm SS Tested every hour

### **MICROBIOLOGY**

**TYPICAL** 

TVC <200,000 cfu/g
Coliforms <1000 cfu/g
Yeasts and Moulds <1000 cfu/g
E coli <10 cfu/g
Salmonella Absent in 25g

We consider the product to be low risk microbiologically. The water activity of the product prevents bacterial growth. The product should pass through a heat treatment process i.e. cooking, before final consumption.

FINISHED PRODUCT TESTING PARAMETERS FREQUENCY

Salt Titration 17.64% +/- 10% Every batch Ascorbic Acid dip test 100/200ppm Every batch

BRC certificate, MSDS, HACCP and flow chart can be supplied upon request

Certificates of analysis / conformance supplied for deliveries: Statement of conformance is on delivery note

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#### **PACKAGING**

Description: printed tri walled paper sack with plastic liner

TYPE	MATERIAL	COLOUR	DIMENSIONS	WEIGHT	CLOSURE
Sack	Paper	Printed Blue Buff Blue Clear and colourless	620 x 320 x 130mm	120g	Stitched
Sack liner	Polyethylene		620 x 320 x 130mm	27g (40µm)	Stitched
Layer card	Cardboard		1.2 x 1m	401g	N/A
Pallet	Wood		1.2 x 1m	36Kg approx	N/A
Pallet wrap	LDPE		N/A	N/A	N/A

Inner packaging is certified suitable for contact with food, and complies with relevant legislation.

Pallet configuration: 7 sacks per layer, 9 layers per pallet, 63 sacks per pallet

Gross pack weight 15.147Kg

Net pallet weight 945Kg Gross pallet weight 990.7Kg

### **PACK CODING**

Labelling: Product name, description, weight, ingredients, allergens, usage instructions, EAN code, contact address

Traceability coding: Lot number

Date produced Best before date

### **RECIPE SUGGESTION**

Usage rate: 10% on flour weight - contains the salt

Completed by Fiona Baird

Signature

Specification version 5

Reason for issue Shelf life increase

Date of issue 29.05.13

We shall ensure that the product is manufactured and packed in accordance with accepted good manufacturing and hygiene practices, and conforms to specification. Product complies with current UK/EC food legislation and any other relevant statutory requirements, including all acts, regulations, orders, EC directives and EC decisions.

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