

RAW MATERIAL SPECIFICATION - CARRS WHOLEMEAL FLOUR

SITE INFORMATION

MANUFACTURING SITE :	Carr's Maldon Mill
ADDRESS :	Station Road Maldon, Essex CM9 4LQ
TELEPHONE:	+44 1621852696
E-MAIL ADDRESS:	Sales.Maldon@Carrsflour.co.uk
WEBSITE ADDRESS:	www.carrsflour.co.uk

TECHNICAL CONTACT

NAME	POSITION	CONTACT	EMAIL
Rui Pinto	Quality Manager	+441621852696	Rui.Pinto@Carrsflour.co.uk
		07740768569	
Lara Elmore	Quality Technologist	+441621852696	Lara.Elmore@CarrsFlour.co.uk
Jenny Buchanan	Group Food Safety Manager		

24 HOUR EMERGENCY CONTACT

NAME	POSITION	CONTACT	EMAIL
Simon Digby	Operations Manager	+441621852696	Simon.Digby@carrsflour.co.uk
		07590062651	
Rui Pinto	Quality Manager	+441621852696	Rui.Pinto@Carrsflour.co.uk
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OTHER CONTACTS

NAME	POSITION
Allan Burns	Group Sales & Marketing Director

SITE ACCREDITATIONS

BRC Global Food Safety Standard	
FEMAS	
SEDEX No.	ZS1071928

DOCUMENT CONTROL

SPECIFICATION REFERENCE NUMBER	FPS018
VERSION	5
DATE	03.11.2021

INGREDIENT DECLARATION

Wholemeal **Wheat** Flour, **Wheat** Gluten.

(For allergens including cereals containing gluten, see ingredients in bold).

RECIPE BREAKDOWN

INGREDIENT	SUPPLIER	COUNTRY OF ORIGIN	% IN COMPONENT	% FLOUR
Wheat	Approved Merchants	UK	-	95.5
Wheat Gluten	Roquette, Bryan Nash, Tereos	France, Germany, UK, Belgium	-	4.0 - 4.5

(Note - Wheat country of origin can vary dependant on availability - Gluten % can vary dependant on natural wheat proteins)

Note the Food Information Regulation Annex VII (point 6) states ingredients constituting less than 2% of the finished product can be listed in a different order after the other ingredients.

Calcium Carbonate and Vitamix are added to comply with both the Bread and Flour Regulations 1998 and the minimum 15% of NRV levels as defined in EU Regulation 1169/2011. The addition rate takes into account naturally occurring base levels from published data.

Calcium Sulphate is non-declarable as an inert carrier.

SENSORY CHARACTERISTICS

GENERAL APPEARANCE	Wholemeal flour milled from cleaned wheat, free flowing and free from infestation or extraneous matter.
TEXTURE	Free flowing fine powder.
FLAVOUR	Neutral cereal flavour
ODOUR	Neutral cereal odour

ANALYTICAL STANDARDS

TEST	LOWER LIMIT	UPPER LIMIT
PROTEIN (%)	13.5	14.2
% Particles >475 microns	9	15

FOREIGN BODY CONTROL POINT CHECKS

FINAL REDRESSER	BULK	-
	BAGGED	Bagged - 10mm Nylon Sieve
METAL DETECTION	BULK	-
	BAGGED	Sensitivity 2mm Fe, 2.5mm Non Fe, 3mm SS

ALLERGEN INFORMATION

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	CONTAINS YES / NO	CONT. RISK YES / NO	COMMENTS
Cereals containing gluten (Wheat) and products thereof.	YES	N/A	Product made from wheat.
Cereals containing gluten (rye, barley, oats, spelt, kumat or their hybrid strains) and products thereof	NO	YES	*Potential contamination in raw material from supply chain. Barley flour used in another flour that passes through same packing system. Flushed between product changeovers.
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	Produced without the addition of soya, in a mill which does not process soya, but within a supply chain which handles soya.
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 ² .	NO	NO	-

FOOD INTOLERANCES INFORMATION

FOOD	CONTAINS YES / NO	CONT. RISK YES / NO	COMMENTS
Additives	NO	NO	-
AZO Colours	NO	NO	-
Benzoates	NO	NO	-
BHA/BHT	NO	NO	-
Caffeine	NO	NO	-
Fruit and Fruit Derivatives	NO	NO	-
Garlic	NO	NO	-
Gelatine	NO	NO	-
Genetic Modification	NO	NO	-
Glutamates	NO	NO	-
Gluten	YES	N/A	Wheat Gluten
Hydrolysed Vegetable Protein/Texture Vegetable Protein	NO	NO	-
Irradiation	NO	NO	-
Legumes and Pulses	NO	NO	-
Maize and Maize Derivatives	NO	YES	Maize present in another flour that passes through same packing system. Flushed between product changeovers.
Meat and Meat Products	NO	NO	-
Natural and Artificial Colours	NO	NO	-
Natural and Artificial Flavourings	NO	NO	-
Poultry and Poultry Products	NO	NO	-
Preservatives	NO	NO	-
Vegetable and Vegetable Derivatives	NO	NO	-
Yeast and Yeast Extract	NO	NO	-


DIETARY REQUIREMENTS

Suitable for Vegetarians	YES
Suitable for Vegans	YES
Suitable for Lacto-Ovo Vegetarians	YES
Suitable for Lactose Intolerant	YES
Suitable for Coeliac	NO - Gluten present.
Suitable for Diabetics	YES - Follow dietary advice
Kosher Certificated	YES
Halal Certificated	NO
Organic Certificated	NO

NUTRITIONAL INFORMATION

PARAMETER	TYPICAL VALUE PER 100g	TEST METHOD/DATA SOURCE
Energy KJ/Kcals	1675/395	McCance & Widdowson
Total Fat	2	McCance & Widdowson
Of which Saturates	0.3	McCance & Widdowson
Of which Mono-unsaturated	0.2	McCance & Widdowson
Of which Poly-unsaturated	0.9	McCance & Widdowson
Total Carbohydrate	69.9	McCance & Widdowson
Of which Sugars	1.4	McCance & Widdowson
Of which Starch	68.5	McCance & Widdowson
Dietary Fibre	10.1	McCance & Widdowson
Protein	15.2	CF Calculated
Sodium	0.002	McCance & Widdowson
Salt	0.005	CF Calculated

PACKAGING INFORMATION

DESCRIPTION	2-ply Natural Craft Food grade paper sack. Printing 16kg – 355x150x760mm. Glued at one end and stitched at other. Inkjet printing along bag gusset.			
PRODUCT CODE	BAGGED	3070616	BULK	N/A
SHELF LIFE - UNOPENED	6 Months from day of packing.			
SHELF LIFE - OPENED	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.			
STORAGE CONDITIONS	Ambient, dry conditions away from odorous materials.			
INTENDED USE	Flour is a raw ingredient and must be cooked or baked before eating.			
PRINTING (Code details required for traceability)	First three digits – Day and Week Code Next Digits – Sequential bag number. Best Before Date Time			
PALLETISATION	Units per pallet – 65 Layers per pallet – 13 Units per layer – 5 Cardboard pallet liner between pallet and bottom layer of sacks. Shrink Wrapped			
BULK DELIVERIES	Hygienically maintained bulk tanker. Delivery notes shall accompany bulk deliveries for traceability.			

CONTAMINANT MONITORING

PARAMETER	FREQUENCY	COMMENTS - COMPLIANCE TO LEGAL LIMITS
PESTICIDES RESIDUES	Participate in industry contaminant monitoring program. 6 random wheat samples per annum tested for pesticide residues.	
MYCOTOXINS	2 random flour samples tested 6 monthly for full mycotoxin screening. 6 wheat samples tested annually for full mycotoxin screening which captures all wheat types used. Participate in industry survey at harvest.	Aflatoxin(B1) 2.0ppb Aflatoxin (Total) 4.0ppb Ochratoxin A 3.0ppb DON(Deoxynivalenol) 750ppb ZON(Zearalenone) 75ppb
HEAVY METALS	2 random flour samples per annum tested for heavy metals.	Cadmium 0.2mg/kg Lead 0.2mg/kg
MICROBIOLOGY	Not manufactured to a microbiological specification, levels will reflect those naturally present in wheat which will vary season to season. Flour is intended for further thermal processing i.e. baking. 1 random flour sample per month tested for micro analysis.	

(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.

SPEC RELEASE AUTHORIZATION

AUTHORISED BY:	Rui Pinto		
SIGNATURE:			
POSITION:	Quality Manager	DATE:	03.11.2021