

## RAW MATERIAL SPECIFICATION - PROVENCE T55 FLOUR

### SITE INFORMATION

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

### TECHNICAL CONTACT

NAME	POSITION	CONTACT	EMAIL
Rui Pinto	Quality Manager	+441621852696 07740768569	<a href="mailto:technical.maldon@carrsflour.co.uk">technical.maldon@carrsflour.co.uk</a>
Lara Elmore	Quality Technologist	+441621852696	
Jenny Buchanan	Group Food Safety Manager		

### 24 HOUR EMERGENCY CONTACT

NAME	POSITION	CONTACT	EMAIL
Simon Digby	Operations Manager	+441621852696 07590062651	Simon.Digby@carrsflour.co.uk
Rui Pinto	Quality Manager	+441621852696 07740768569	Rui.Pinto@Carrsflour.co.uk

### OTHER CONTACTS

NAME	POSITION
Allan Burns	Group Sales & Marketing Director

### SITE ACCREDITATIONS

BRC Global Food Safety Standard	
FEMAS	
SEDEX No.	ZS1071928

### DOCUMENT CONTROL

<b>SPECIFICATION REFERENCE NUMBER</b>	FPS027
<b>VERSION</b>	6
<b>DATE</b>	12.06.23

## INGREDIENT DECLARATION

**Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamine), Flour Treatment Agent: E300.**

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

## RECIPE BREAKDOWN

INGREDIENT	SUPPLIER	COUNTRY OF ORIGIN	% IN COMPONENT	% FLOUR
Wheat	Ap. Merchants	France	-	99.535
Calcium Carbonate E170	Omya	France	-	0.33
Enhanced Vitamix	Lesaffre (LFI)	UK	-	0.025
Of which:				
- Calcium Sulphate (Inert carrier)	British Gypsum	UK	87.75	-
- Niacin	Prinova, Omya, Jubliant	China, India	7	-
- Iron	Univar, Kilo	USA	4.3	-
- Thiamin	Prinova, Omya	China	0.95	-
Flour Treatment Agent	Approved Suppliers	France	-	0.11

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

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

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

## ANALYTICAL STANDARDS

TEST	LOWER LIMIT	UPPER LIMIT
PROTEIN (%)	8.7	10.7
MOISTURE (%)	13	15
WATER ABSORPTION (%)	Target 55.0	

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

## FOREIGN BODY CONTROL POINT CHECKS

FINAL REDRESSER	<b>BULK</b>	-
	<b>BAGGED</b>	Bagged - 1mm Nylon Sieve
METAL DETECTION	<b>BULK</b>	-
	<b>BAGGED</b>	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 <sup>2</sup> .	NO	NO	-

## FOOD INTOLERANCES INFORMATION

FOOD	CONTAINS YES / NO	CONT. RISK YES / NO	COMMENTS
Additives	YES	YES	Statutory Nutrients - Calcium Carbonate, Niacin, Iron, Thiamine. Flour treatment agent: Ascorbic Acid(E300)
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 Certified	YES
Halal Certified	NO
Organic Certified	NO

## NUTRITIONAL INFORMATION

PARAMETER	TYPICAL VALUE PER 100g	TEST METHOD/DATA SOURCE
Energy KJ/Kcals	1598/377	McCance & Widdowson
Total Fat	1.2	McCance & Widdowson
Of which Saturates	0.3	McCance & Widdowson
Of which Mono-unsaturated	0.2	McCance & Widdowson
Of which Poly-unsaturated	0.3	McCance & Widdowson
Total Carbohydrate	79.2	McCance & Widdowson
Of which Sugars	0.5	McCance & Widdowson
Of which Starch	78.7	McCance & Widdowson
Dietary Fibre	3.3	McCance & Widdowson
Protein	10.6	CF Calculated
Sodium	0.002	McCance & Widdowson
Salt	0.005	CF Calculated

## PACKAGING INFORMATION

DESCRIPTION	2-ply Natural Craft Food grade paper sack with Red and Green Printing 16kg – 355x150x760mm. Glued at one end and stitched at other. Inkjet printing along bag gusset.			
PRODUCT CODE	<b>BAGGED</b>	2070616	<b>BULK</b>	N/A
SHELF LIFE - UNOPENED	12 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
<b>PESTICIDES RESIDUES</b>	Participate in industry contaminant monitoring program. 6 random wheat samples per annum tested for pesticide residues.	
<b>MYCOTOXINS</b>	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
<b>HEAVY METALS</b>	2 random flour samples per annum tested for heavy metals.	Cadmium 0.2mg/kg Lead 0.2mg/kg
<b>MICROBIOLOGY</b>	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

<b>AUTHORISED BY:</b>	Rui Pinto		
<b>SIGNATURE:</b>			
<b>POSITION:</b>	Quality Manager	<b>DATE:</b>	12.06.2023