

# MARRIAGE'S

## THE MASTER MILLERS

W&H Marriage and Sons Ltd, Chelmer Mills, New Street, Chelmsford Essex CM1 1PN  
Telephone: 01245 354455, Fax: 01245 261492, Email: floursales@marriagesmillers.co.uk, Web: [www.flour.co.uk](http://www.flour.co.uk)

### Product Technical Specification

<b>1. Product</b>
Light Spelt Flour

<b>2. Product Code</b>
60064N

<b>3. Bag Size</b>
1kg



<b>4. Description</b>
An ancient wheat variety, for sweet, nutty flavoured breads, cake and pancakes

<b>5. Milling Process</b>
Stoneground

<b>6. Extraction Rate (Average)</b>
60%

<b>7. Ingredients (Declared)</b>
Spelt (Wheat) Flour

<b>8. Undeclared Processing Aid</b>
None

<b>9. Analytical Parameters</b>				
	<i>Method</i>	<i>Unit</i>	<i>Target</i>	<i>Range</i>
<b>Protein (Nx5.7)</b>	NIR	%	<b>11.5</b>	Measured as wheat
<b>Moisture</b>	NIR	%	<b>12.5</b>	10.0 – 15.0
<b>Falling Number</b>	Hagberg	sec	<b>220+</b>	>220
<b>Particle Size</b>	83.0 – 90.0% of particles less than 250µm			

<b>10. Physical Standards and Characteristics</b>
A free flowing white powder with small pieces of bran, free from odours

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<b>11 Shelf Life</b>
270 days from date of packing

<b>12. Storage</b>
Cool dry conditions suitable for food storage

<b>13. Country of Origin of Wheat</b>
UK / Europe (May contain spelt from other sources depending on quality and availability of UK Harvest)

<b>14. Nutritional Information</b>			
<i>Typical Values</i>			<i>Per 100g</i>
Energy	kj		1466
Energy	Kcal		346
Fat	g		1.4
Of which: saturates	g		0.2
Carbohydrates	g		72.3
Of which: sugars	g		1.7
Protein (Nx 6.25)	g		13.2
Salt (Na x 2.5)	g		Trace
Fibre	g		4.4

<b>15. Packaging</b>		
<i>Item</i>	<i>Barcode</i>	<i>Material</i>
1kg Pack	5011259055388	Food Grade Paper (11g) Widely Recycled Plastic closure (glue)
(6 x 1kg) Outer	05011259077380	HDPE (28g)
Pallet	-	White Wooden - Exchange

<b>16. Labelling</b>	
<b>BEST BEFORE: DD/MM/YYYY</b> <b>YYDD HH:MM XXXXX</b>	YYDDD – Packing Date (Year and Julian Day) HH:MM - Packing Time XXXXX – Batch Code

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### 17. Allergens

Wheat gluten is present in all products. Other cereal glutens such as rye and barley may be present. No other allergens are used within the flour mill

The products on the flour mill are produced without the addition of soya in a mill which does not process soya but within a supply chain which handles soya and where a risk may exist. **nabim 2014.**

Egg, Maize, Soya, Fishmeal, Milk powder, Sesame and Peanuts are used or stored on site in a separate factory and warehouse

### 18. Microbiological

Selected wheats and flours are tested every six months for a range of microbiological species including yeasts and moulds, listeria, bacillus cereus and ecoli. Flour is intended for further thermal processing and therefore should be cooked before eating.

### 19. Mycotoxins

Selected cereals and cereal flours are tested every 3 months.

In addition to this, intakes of wheat into the mill are assessed and a DON test will be carried out if required.

### 20. Pesticide Residues

Selected cereals and cereal flours are tested every six months

### 21. Other Contaminant Testing

We participate in nabim/HGCA contaminant monitoring surveys throughout the year which include heavy metal testing.

### 22. Genetically Modified Policy

We are not aware of any GM wheat that is commercially available.

The ingredients used in the production of our flours are from non GM sources.

***To the best of our knowledge the flours, bran and wheatfeed that we produce are GM free.***

### 23. HACCP

We operate a HACCP system based on codex alimentarius to ensure food safety.

Our multidisciplinary team are all qualified to Intermediate HACCP level three.

<b>CCP1</b>	Wheat and Goods Intake – Visual Inspection for Foreign Bodies, Taint and Infestation
<b>CCP2B</b>	Inspection of overtails of control sieves (finest 4.0mm)
<b>CCP3B</b>	Packing line metal detection tests. (Fe – 1.5mm, Non Fe -2.0mm, Stainless Steel – 2.0mm)

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### 24. Product Safety Data Sheet for Spelt Flour

<b>Product:</b>	Spelt flour is produced by milling cleaned wheat grain or endosperm of cleaned wheat grain.
<b>Uses:</b>	Flour is mainly used in the manufacture of bread, confectionery, other food stuffs and for various industrial purposes.
<b>Legislation:</b>	Flour is produced so as to comply with the requirements of the Food safety Act and the Bread and Flour Regulations.
<b>Delivery:</b>	Flour is usually supplied either by bulk tanker or in paper bags of various weights of 1.0kg up to 25kg.
<b>Static Electricity:</b>	The pneumatic intake of flour from bulk tankers can give rise to static electricity. Accordingly, it is essential for blowlines to be earthed; suitable earthing points must be provided at the discharge point.
<b>Manual Handling:</b>	All manual handling operations, including those involving flour bags, should be the subject of a risk assessment appropriate to the environment and the physical characteristics of the handlers.
<b>Storage:</b>	In bulk, flour should be stored at ambient temperature in dry bins. Bagged flour should be stored in cool, dry conditions.
<b>Health:</b>	<p>In normal use, spelt flour does not present a serious health risk and ingestion has no adverse effects. However, to comply with the Control of Substances Hazardous to Health Regulations and for the general health reasons outlined below, it is necessary to reduce – so far as is reasonably practicable – personal exposure to any dust through enclosure, ventilation and the provision and use of any personal protective equipment.</p> <p><b>Inhalation:</b> Flour dust may cause asthmatic reactions in a small proportion of susceptible employees. The health of employees exposed to dust should be monitored and any necessary action taken.</p> <p><b>Eyes:</b> Flour dust may cause discomfort and the eyes should be washed with running water. Medical advice should be sought if the discomfort persists.</p> <p><b>Skin:</b> Flour can have a drying effect on the skin but is only very rarely, if ever, the cause of dermatitis.</p>
<b>Hygiene:</b>	Dust formation should be minimised during handling to prevent inhalation and skin contact. Overalls and dust respirators are recommended when handling loose materials. Spillages should be removed without delay to maintain hygiene standards and to minimise the level of dust in the atmosphere. Vacuum cleaning should be used wherever possible. High standards of personal hygiene should be maintained to avoid the possibility of dermatitis or product contamination.

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<b>Fire / Explosion:</b>	<p>Like most organic materials, flour dust is flammable. Although not especially combustible, in certain circumstances flour can form explosive clouds if ignited. The following precautions should be taken to minimise this risk:</p> <ul style="list-style-type: none"> <li>• Adequate extraction facilities should be provided in all areas subject to dust.</li> <li>• Care should be taken to prevent the formation of dust clouds in storage and conveying plant.</li> <li>• Potential sources of ignition should be avoided.</li> <li>• Silos and appropriate equipment, including blowlines, should be earthed to prevent ignition by electrostatic discharge.</li> <li>• Adequate explosion venting should be fitted to silos and other appropriate equipment.</li> <li>• Smoking must be prohibited near storage and handling areas.</li> <li>• Build-up of dust on beams and ledges should be prevented as this represents a potential dust cloud.</li> </ul> <p>Further information on this matter is available in:          "The prevention of dust explosions in flour mills and bulk flour containers",  <b>nabim</b>, 21 Arlington Street, London. SW1A 1RN.</p>
<b>TECHNICAL DATA</b>	
<b>Particle Size:</b>	Particles range from 2.5mm down to smaller than 250 microns.
<b>Specific Heat:</b>	0.42 kcal/kg°C
<b>Explosive Concentrations</b>	Above 50 g m <sup>-3</sup> .
<b>Ignition Temperature</b>	A cloud of flour in air can be ignited by surfaces at temperatures of 400 °C. Layers of flour on a hot surface can smoulder at temperatures of 200 °C, leading to flames and ignition.
<b>Minimum Ignition</b>	A cloud of flour in air requires a minimum ignition energy of 300MJ. This is the lowest value obtained with a number of flour types.
<b>Kst Values</b>	Comprehensive tests on flour indicate a range of Kst between 74 and 137 bar m s <sup>-1</sup> depending on particle size distribution and moisture content.
<b>Density</b>	Wholemeal Flours: circa 520 kg m <sup>-3</sup> White Flours: circa 550 kg m <sup>-3</sup>

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### 25. Relevant Accreditations

British Retail Consortium  
Campden Laboratory Accreditation Scheme / nabim intake scheme

### 26. Disclaimer

W & H Marriage and Sons Ltd warrant to supply flour conforming to the above specification.  
In taking flour conforming to this specification you agree that it is suitable for your requirements.

### 27. Specification Authorisation



Simon Fortis  
Technical Manager

**24<sup>th</sup> February 2021**

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