







Product Specification.

Section One:		
Product Name:	BICARBONATE OF SODA	
Legal Product Description:	A raising agent for use in bakery goods	
Ingredients (for allergens, including cereals containing gluten, see ingredients in bold):	Sodium Bicarbonate E500ii).	

Case x Pack Size:	5kg	Richard Whittaker/James Brown/Pure Gluten	
		Free Product Code:	JB021B005

Section two:

Manufacturing site name & address:	Richard Whittaker Ltd, Rochdale
	Greater Manchester. OL16 2UZ
	www.Richard-Whittaker.com
	www.Pureglutenfree.co.uk

BRC Food Safety. GFSI Accreditation:

Contact Details:

The state of the s			
Name:	Shaun Clegg	Name:	Sarah Whittles
Job Title:	Quality Manager	Job Title:	QA
Email:	QC@Richard-Whittaker.co.uk	Email:	sarah.whittles@richard-whittaker.co.uk
Phone:	01706 341 700	Phone:	01706 341 700

Section Three:

Packaging:

Outer Case Dimensions LWH: (If applicable)	N/A	No Cases / layer x layers / pallet:	160 = 6 layers of 25 + 10 buckets on 7 th layer
Outer Case Weight (empty) & Material:	N/A	Total Pallet Height, based on a pallet being 175mm high, in Metres:	1.7m
Inner Pack Dimensions LWH:	White handled bucket & tamper evident lid 227mm diam 155mm high	Inner Pack Weight & Material (paper, carton, PP, LDPE, PET, etc.):	Polypropylene (PP5) Bucket 110g Lid 36g
Net Weight (excluding packaging) per case:	5kg unit	Gross Weight (including packaging) per case:	5.146kg
Country (countries) of Origin:	Turkey	Country of Manufacture:	UK
Batch Format:	YYMMDD	Production Shelf Life:	24 months from production
Outer Barcode:	n/a	Inner Barcode:	5033897100213
Storage conditions:	Ambient Conditions. Store air tight container once on	in a cool, dry place in well-seal ened.	ed packages, or transfer to an

Section Four:

ALLERGEN INFORMATION:

Allergen:	Present in Product Y/N:	Present in Factory Y/N:	Procedures in place to eliminate cross contamination Y/N (provide evidence):
Cereals Containing Gluten (wheat, rye, barley, oats, spelt, kamut):	Y/N	Y/N	See allergen policy for further information.
Crustacean and Crustacean Derivatives:	Y/N	Y/N	
Mustard & Mustard Derivatives:	Y/ <mark>N</mark>	Y/N	See allergen policy for further information.
Peanuts:	Y/N	Y/N	Segregated packing area. See allergen policy for further information.
Nuts (including all derivatives & oils):	Y/ <mark>N</mark>	Y/N	Segregated packing area. See allergen policy for further information.
Sesame & Sesame Derivatives:	Y/ <mark>N</mark>	Y/N	Segregated packing area. See allergen policy for further information.
Lupin & Lupin Derivatives:	Y/N	Y/N	
Milk/Dairy Products:	Y/ <mark>N</mark>	Y/N	See allergen policy for further information.
Egg & Egg Products:	Y/ <mark>N</mark>	Y/N	See allergen policy for further information.

Issued By: QA	EL	Issue No.3	BRC 3.6
Verified By:	SR	Template issued 11/05/2022	NEW BUCKET SIZE/PALLETISATION







Product Specification.

Fish & Fish Derivatives:	Y/ <mark>N</mark>	Y/N	See aller	gen policy for further ion.
Soya & Soya Derivatives:	Y/ <mark>N</mark>	Y/N	See aller informat	gen policy for further ion.
Celery & Celery Derivatives:	Y/ <mark>N</mark>	Y/N	See aller informat	gen policy for further ion.
Sulphites >10ppm:	Y/N	Y/N	See aller informat	gen policy for further ion.
Molluscs:	Y/N	Y/ <mark>N</mark>		
If there is a risk of cross contar ingredients list, please indicate		ent not declared withi	n the	No
Is the product produced in a nut free area?	Yes	Is the product s Coeliacs?	suitable for	Yes
Is the product suitable for vegetarians?	Yes	Is the product s Vegans?	suitable for	Yes
Is the product certified for a Kosher diet?	Not certified	Is the product of a Halal diet?	certified for	Not certified
Does the product contain any	014	1 11		No

Section Five:		744		
Metal Detection:	Fe – 4.0mm	Non-Fe – 4.5mm	SS – 5mm	
Organoleptic information	on as sold:			
Appearance:	Dense fine powder.			
Aroma:	No off our sour arom	No off our sour aromas.		
Colour:	Bright white.			
Texture:	Fine powder			
Organoleptic information	on as consumed:			
Appearance:	Dependent on applic	ation. Should adopt characteristic	cs of product to which it is added.	
Flavour / Aroma:	Dependent on applic	ation. Should adopt characteristic	cs of product to which it is added.	
Colour:	Dependent on applic	ation. Should adopt characteristic	cs of product to which it is added.	
Texture:	Dependent on applic	ation. Should adopt characteristic	es of product to which it is added.	

Issued By: QA	EL	Issue No.3	BRC 3.6
Verified By:	SR	Template issued 11/05/2022	NEW BUCKET SIZE/PALLETISATION







Section Six:

Acceptable Product Image



Product Label and Pack



Issued By: QA	EL	Issue No.3	BRC 3.6
Verified By:	SR	Template issued 11/05/2022	NEW BUCKET SIZE/PALLETISATION







Section Seven: Microbiological Data Unit Target Max / Reject T. V. C Cfu/g <1,000 1,000 Cfu/g E. Coli **Absent** Detected Salmonella Not detected in 25g **Absent** Detected Yeast Cfu/g <1,000 1,000 Mould Cfu/g <1,000 1,000

Nutritional Information (Typical Values)	Per 100g	Source of data
Energy kJ / kcal M	0/0	Calculated
Fat M	Og	Calculated
Of which saturates M	Og	Calculated
Carbohydrate M	Og	Calculated
Of which sugars M	Og	Calculated
Fibre	Og	Calculated
Protein <i>M</i>	Og	Calculated
Salt M	67.5g	Calculated

Section Nine:					
Richard Whittaker Ltd		Customer			
Name:	Sue Rigby	Name:			
Template date:	31/05/2022	Job Title:			
Valid from	19/07/2023	Date:			
Sign:	The state of the s	Sign:			

Any specification supplied by Richard Whittaker Ltd shall be considered accepted unless we are notified in writing to the contrary within 7 days.

Issued By: QA	EL	Issue No.3	BRC 3.6
Verified By:	SR	Template issued 11/05/2022	NEW BUCKET SIZE/PALLETISATION