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 Thomas Ridley QC Dept.  
 10:12 am, 23 Aug 2024

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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.



# Heygates Ltd Flour Specification

<b>Product Name</b>	<b>Customer Name</b>	<b>Cust Ref</b>
<b>STRONG BREAD FLOUR</b>	<b>THOMAS RIDLEY &amp; SON</b>	<b>RID120</b>

**Description Of Flour**

A smooth free flowing white flour that shall be free from hard lumps or foreign matter. The flour shall be free from any off taints or odours and shall have a neutral cereal taste.

**Flour Analysis** 2023 Harvest

Method	Min	Max	Method
NIR % Protein (Dumas Nx5.7 As Is)	11.8	13.0	HEY 014
NIR Moisture (90 Mins @130°C)	–	15.0	HEY 014
NIR Flour Colour Grade	–	1.0	HEY 014
Falling Number	240	–	HEY 06

\*Uncontrolled Copy

\*Historical data is used to set this specification and could be subject to change at harvest

<b>Issue Date</b>	<b>Spec ID</b>	<b>Version</b>	<b>Prepared By</b>
19-Aug-24	2SDTD006	2023 Harvest	DC - Deb Choudhury

**Shelf life**

365 Days Flour is a raw ingredient and must be cooked or baked before being consumed.

**Product storage**

Flour should be stored in cool, well ventilated and pest-free areas away from direct sunlight.

**Primary Ingredient**

Wheat

**Countries of origin**

UK, GER, POL, FRA, SWE, CAN, USA

We reserve the right to source wheat from the global market to ensure consistent quality.

**Additional Ingredients**

Calcium Carbonate (E170), Iron, Niacin, Thiamine; Ascorbic Acid (considered to be a processing aid)

**Countries of origin**

FR, USA, IND, CHN, SWE

**Compliance**

EC No. 1925/2006 & EC1169/2011 + UK Bread & Flour Regulations 1998;

**HQ Address**

Add 1 Heygates Ltd  
 Add 2 Bugbrooke  
 Add 3 Bugbrooke  
 Add 4 Northants NN7 3QH

**Export Declarations**

EORI No. GB119291076

**Approved Sites For The Supply Of This Product**

T  
 Add 1 Heygates Ltd, Tring  
 Add 2 New Mill  
 Add 3 Tring  
 Add 4 Herts HP23 4JN  
 Tel No. 01604 830381

B  
 Add 1 Heygates Ltd, Bugbrooke  
 Add 2 Bugbrooke Flour Mills  
 Add 3 Bugbrooke  
 Add 4 Northants NN7 3QH  
 Tel No. 01604 830381

To verify current BRCGS date, scope and grade please click the icon below

Bugbrooke  
  
  
 Site Ref: 1127834

Tring  
  
  
 Site Ref: 1220543

Icklingham  
  
  
 Site Ref: 4488434

Downham Market  
  
  
 Site Ref: 4599386

**Food Safety Controls - Critical Control Points**

Sieve Size ≤	1mm
Blow Line Metal Detection	1.0Fe, 1.0NFe, 1.5SS, 1.0AL
Bag Metal Detection	2.5Fe, 2.5NFe, 3.0SS

<b>Microbiological</b>	<b>Typical Max Figures</b>		<b>Typical Max Figures</b>	
Aerobic TVC (cfu/g)	<input type="text" value="&lt;300,000"/>		Presumptive Bacillus cereus (cfu/g)	<input type="text" value="200"/>
Yeasts & Moulds (cfug)	<input type="text" value="17,600"/>		Listeria spp (count)	<input type="text" value="&lt;10"/>
Presumptive Coliforms (cfu/g)	<input type="text" value="&lt;1,500"/>		Salmonella	<input type="text" value="Abs in 25g"/>
Presumptive E. coli (cfu/g)	<input type="text" value="30"/>		Frequency of tests	<input type="text" value="Annually"/>
<i>It is possible albeit unlikely that levels can exceed those listed above</i>				
We consider the product stable and to be low risk microbiologically. However, the product should pass through a validated heat treated process i.e. cooking before final consumption.				
<b>Field and Storage Mycotoxins</b>				
All wheat and wheat derivatives meet current EU legislation Tested annually at harvest followed by risk assessment.				
<b>Food Allergen Information</b>				
The following list of known allergens is based on the statutory instrument 2008: No.1188. the Food labelling (Declaration of Allergens)(England) regulations 2008 - Amended March 2011				
	<b>Q1</b>	<b>Q2</b>	<b>Q3</b>	<b>Q1: Is the allergen declared on the packaging label</b>
Cereals containing gluten	<b>YES</b>	<b>YES</b>	N/A	<b>Q2: Is this allergen used within the same production facility</b>
Crustaceans	NO	NO	NO	<b>Q3: Is there a risk of adventitious cross contamination</b>
Eggs	NO	NO	NO	<i>Produced without the addition of soya, in a mill which does not process soya, but within a supply chain which handles soya.</i>
Fish	NO	NO	NO	
Peanuts	NO	NO	NO	
Soyabeans	NO	NO	<b>YES</b>	
Milk	NO	NO	NO	
Nuts (i.e. almonds, hazelnuts, treenuts)	NO	NO	NO	
Celery	NO	NO	NO	
Mustard	NO	NO	NO	
Sesame	NO	NO	NO	
Sulphur dioxide & sulph^ >10mg/kg	NO	NO	NO	
Lupin	NO	NO	NO	
Molluscs	NO	NO	NO	
<b>Suitable For</b>		<b>Pest Control</b>		
Vegetarian	<input type="text" value="Yes"/>	<b>No. of routine visits</b>	<input type="text" value="26"/>	
Vegans	<input type="text" value="Yes"/>	<b>No. of technical insp</b>	<input type="text" value="4"/>	
Coeliacs	<input type="text" value="No"/>	<b>Scope of pest Control:</b>		
Kosher	<input type="text" value="Yes"/>	Rodents & moth plus 24hr call out		
Halal	<input type="text" value="Certified"/>	<b>Contractor:</b> Check Pest Control, Reading, Berkshire.		

**Nutritional Information (per 100g)**

	<b>Typical</b>		<b>Typical</b>
Water (g)	11.7	Magnesium (mg)	26.0
Total Nitrogen (g)	2.0	Phosphorus (mg)	128.0
Protein (g)	11.3	Iron (mg)	1.9
Fat (g)	1.2	Copper (mg)	0.2
Av Carbohydrate (g)	79.2	Zinc (mg)	0.8
Energy (kcal)	353.0	Chloride (mg)	98.0
Energy (KJ)	1504.0	Manganese (mg)	0.7
Starch (g)	78.7	Selenium (ug)	9.0
Total Sugars (g)	0.5	Iodine (ug)	TR
Gluc (g)	TR	Retinol (ug)	0.0
Fruct (g)	TR	Carotene (ug)	0.0
Sucr (g)	0.4	Vitamin D (ug)	0.0
Saturates (g)	0.3	Vitamin E (mg)	0.4
Malt (g)	TR	Thiamine B1 (mg)	0.3
Lact (g)	0.0	Riboflavin B2 (g)	0.0
Fibre AOAC (g)	3.3	Niacin (mg)	1.8
Satd (g)	0.3	Tryptophan/60 (mg)	2.3
Mono-unsatd	0.2	Vitamin B6 (mg)	0.2
Poly-unsatd (g)	0.3	Vitamin (B12 (ug)	0.0
Trans (g)	TR	Folates (ug)	16.0
Cholest-erol (mg)	0.0	Pantothenate (mg)	0.3
Sodium (mg)	2.0	Biotin (ug)	1.0
Potassium (mg)	166.0	Vit C (mg)	0.0
Calcium (mg)	134.0	Salt (mg)	5.0

<https://www.gov.uk/government/publications/composition-of-foods-integrated-dataset-cofid>  
**Source - McCance & Widdowson's 7th Edition**

**Packaging**

Size of Bag	6x1.5Kg
Thread	N/A
Weight	78 gms

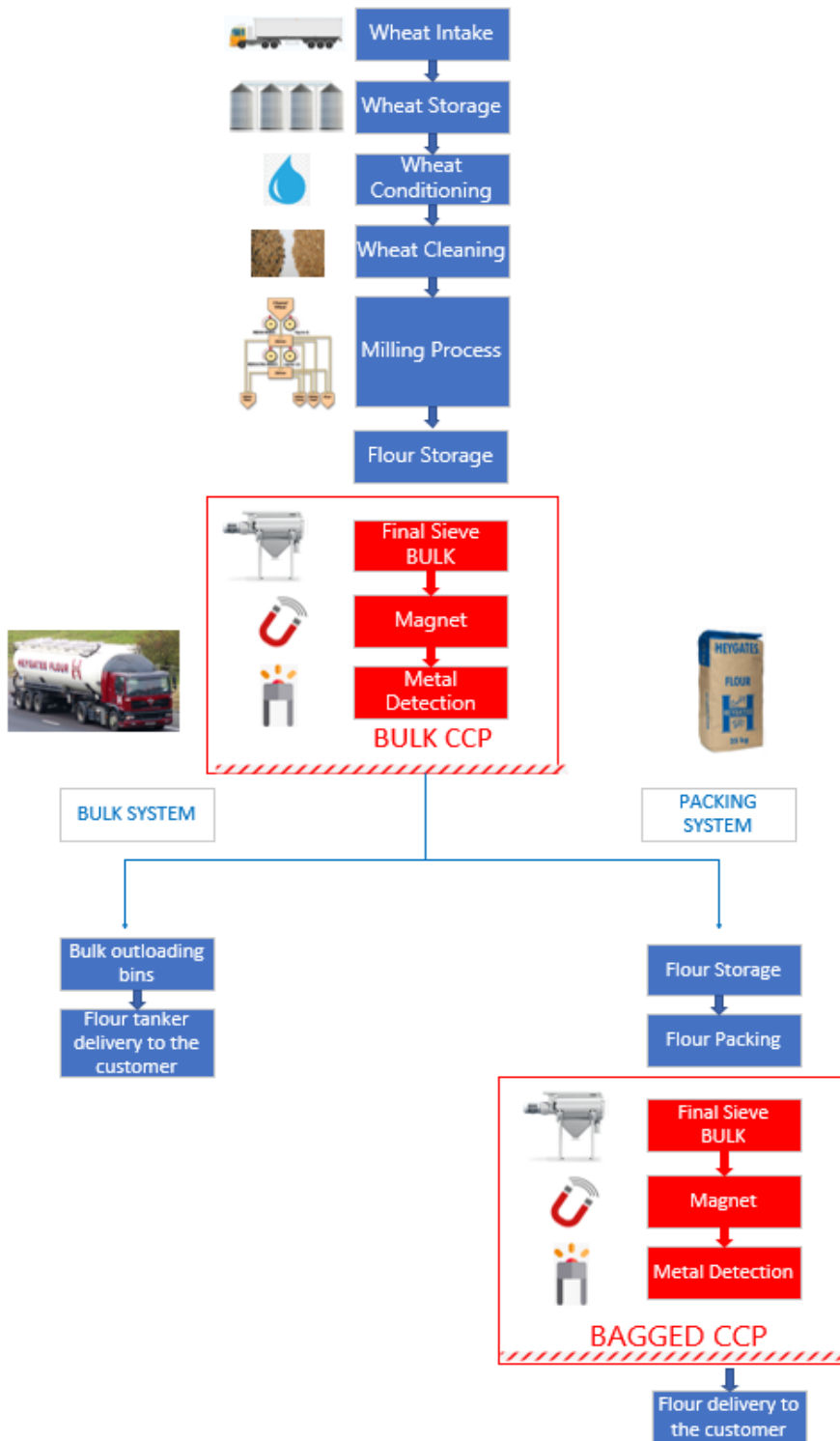
Bag Dim.	115x75x310x60mm
Primary	N/A
Secondary	N/A

Pallet Configuration	
No. per layer	N/A
No. layers	N/A

All flour should be sieved prior to use. Heygates Ltd can not be held liable for any product packaging that ends in the finished product as a consequence of the rip and tip process.

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# HACCP PROCESS FLOW



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