

**RECEIVED**

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

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturers. Whilst we use reasonable endeavours to check this information and ensure its accuracy, we do not give any warranty (whether express or implied), guarantee or representation that it is true, accurate or complete in any respect.

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>
PIZZA	THOMAS RIDLEY & SON	RID120

**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)	12.0	13.0	HEY 014
NIR Moisture (90 Mins @130°C)	-	15.5	HEY 014
NIR Flour Colour Grade	-	-1.0	HEY 014
Falling Number	260	-	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	2SDE2	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

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

**Countries of origin**

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

**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**

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

**T**  
 Add 1 Heygates Ltd, Tring  
 Add 2 New Mill  
 Add 3 Tring  
 Add 4 Herts HP23 4JN  
 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	1.5Fe, 1.5NFe, 2.5SS
Bag Metal Detection	4.0Fe, 4.0NFe, 4.0SS

<b>Microbiological</b>	<b>Typical Max Figures</b>		<b>Typical Max Figures</b>			
Aerobic TVC (cfu/g)	<table border="1"><tr><td>&lt;300,000</td></tr></table>		<300,000	Presumptive Bacillus cereus (cfu/g)	<table border="1"><tr><td>200</td></tr></table>	200
<300,000						
200						
Yeasts & Moulds (cfug)	<table border="1"><tr><td>17,600</td></tr></table>		17,600	Listeria spp (count)	<table border="1"><tr><td>&lt;10</td></tr></table>	<10
17,600						
<10						
Presumptive Coliforms (cfu/g)	<table border="1"><tr><td>&lt;1,500</td></tr></table>		<1,500	Salmonella	<table border="1"><tr><td>Abs in 25g</td></tr></table>	Abs in 25g
<1,500						
Abs in 25g						
Presumptive E. coli (cfu/g)	<table border="1"><tr><td>30</td></tr></table>		30	Frequency of tests	<table border="1"><tr><td>Annually</td></tr></table>	Annually
30						
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>	Q1: Is the allergen declared on the packaging label		
Cereals containing gluten	<b>YES</b>	<b>YES</b>	N/A	Q2: Is this allergen used within the same production facility		
Crustaceans	NO	NO	NO	Q3: Is there a risk of adventitious cross contamination		
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	<table border="1"><tr><td>Yes</td></tr></table>	Yes	<b>No. of routine visits</b>		<table border="1"><tr><td>52</td></tr></table>	52
Yes						
52						
Vegans	<table border="1"><tr><td>Yes</td></tr></table>	Yes	<b>No. of technical insp</b>		<table border="1"><tr><td>4</td></tr></table>	4
Yes						
4						
Coeliacs	<table border="1"><tr><td><b>No</b></td></tr></table>	<b>No</b>	<b>Scope of pest Control:</b>			
<b>No</b>						
Kosher	<table border="1"><tr><td>Yes</td></tr></table>	Yes	Rodent & SPI plus 24hr call out			
Yes						
Halal	<table border="1"><tr><td>Certified</td></tr></table>	Certified	<b>Contractor:</b> Check Pest Control, Reading, Berkshire.			
Certified						

**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**

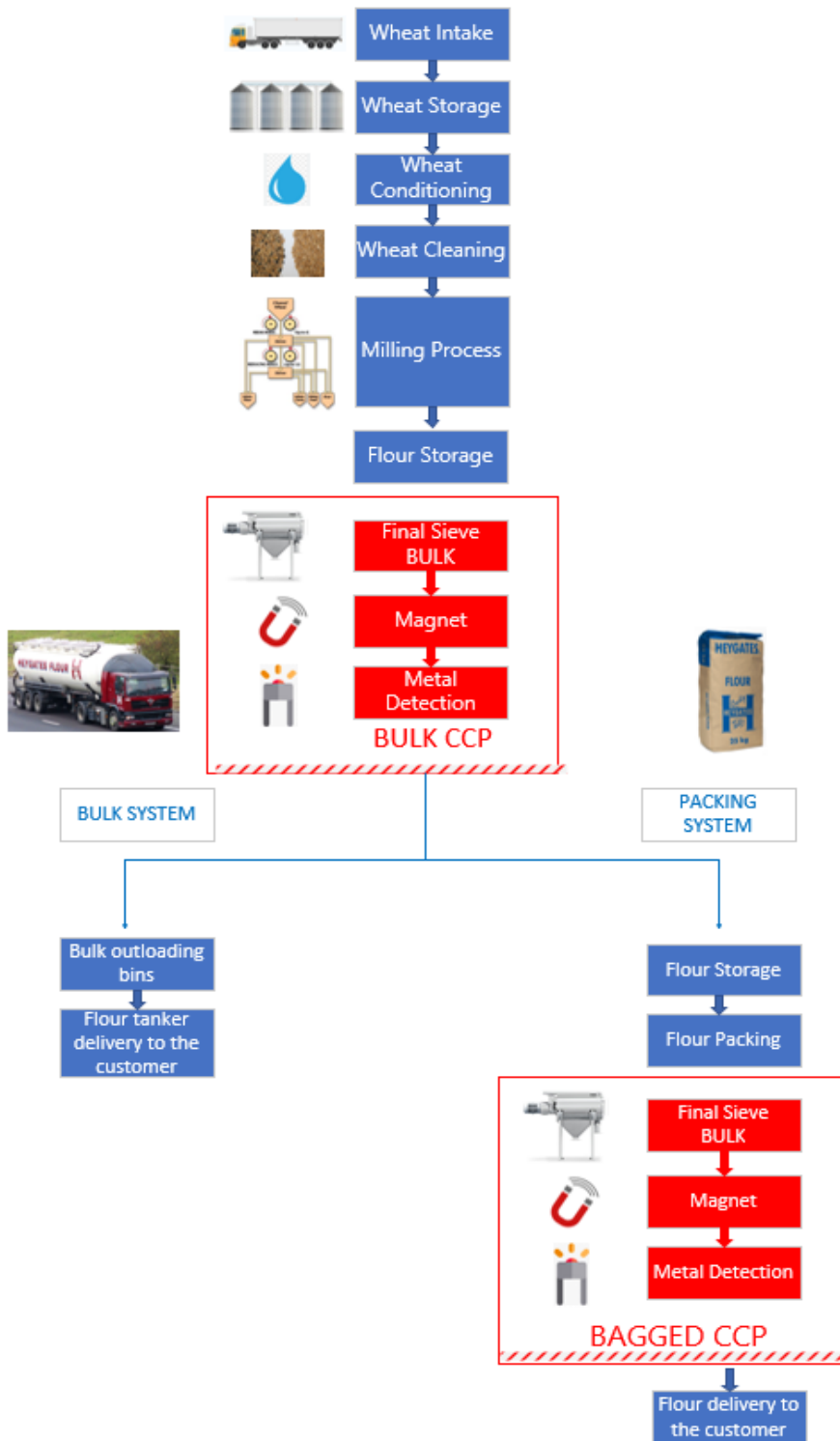
**Packaging**

Size of Bag	16Kg	Bag Dim.	320x135x720	Pallet Configuration	
Thread	White	Primary	Brown Paper Sack	No. per layer	5
Weight	120 gms	Secondary	Spin Wrap	No. layers	13

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.

This document is a strictly confidential communication to the recipient and may not be reproduced or circulated without written consent from a member of the Heygates Ltd Technical Department. If you are not the intended recipient, you may not disclose or use the information in this document in any way.

# HACCP PROCESS FLOW



Heygates trade according to the contents of the Heygate format specification. Heygate specifications are reviewed following each harvest and are issued on request. Please check any other specification systems to ensure that the Heygate specification is not misrepresented. Heygates do not take responsibility for misinterpretation or transcription errors that may have occurred as a consequence of completing any other format specification.