




Sales Code:	GFSRWTMP
Unit Barcode:	5011766010207
Case Barcode:	05011766110358
Commodity Code:	1901200000

PRODUCT SPECIFICATION SHEET	
Product Name:	GLUTEN FREE SELF RAISING WHITE FLOUR 5x1kg
Ingredients:	flour blend (rice, potato, tapioca, maize, buckwheat), raising agents (mono-calcium phosphate, sodium bicarbonate), thickener (xanthan gum).
Allergy Advice:	gluten free
Organic status & provenance:	Milled in the UK.
Product Description:	A blend of naturally gluten free ingredients, use this flour as an alternative to self raising flour made from wheat.
Production Process:	This product is milled on a dedicated gluten free plant.
Shelf life (BB):	11 months
Storage Conditions:	Roll down the top after use and store in a cool dry place. Recommended storage temperature 10-25°C.
Packaging Material:	Paper

Packaging	Configuration	W x D x H (mm)	Net Weight	Packaging Material & Weight
Pallet	182 cases – 26 x 7 layers	1000 x 1200 x 1300	910kg	Wooden Pallet c.25kg Plastic Wrap (LLDPE) c.0.5kg
Case	1 kg x 5	115 x 360 x 170	5kg	Plastic (LDPE) 20g
Unit	1 kg e	115 x 70 x 170	1kg	Paper 9g



RECEIVED
Thomas Ridley QC Dept.
10:13 am, 30 Aug 2024

The food information supplied by Thomas Ridley Foodservice has been provided by the respective product manufacturer. 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.

Nutritional Information:	Typical Values	Per 100g
Source: UKAS accredited laboratory	Energy	1480kJ
	Energy	348kcal
	Fat	1.1g
	<i>of which saturates</i>	0.3g
	Carbohydrate	80g
	<i>of which sugars</i>	0.4g
	Fibre	0.2g
	Protein	4.6g
Salt	0.87g	

Special Diet Information	<i>Vegetarian</i>	<i>Yes- suitable</i>
	<i>Vegan</i>	<i>Yes- suitable</i>
	<i>Coeliac</i>	<i>Coeliac UK certified CUK-G-017 : GB-173-026</i>
	<i>Kosher</i>	<i>KLBD (Kashrut of the London Beth Din) certified</i>
	<i>Halal</i>	<i>Halal Certification Europe</i>



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Microbiological Standards:	Organism	Target cfu/g	Max cfu/g
•Ingredients are delivered pre-cleaned. •Testing as per schedule by UKAS accredited external laboratory. •Always cook flour before consumption.	E.Coli	<10	10
	Salmonella	Absent/25g	Absent/25g
	Enterobacteria	<1 x 10 ³	1 x 10 ⁵
	Yeasts	<20	1 x 10 ²
	Moulds	<20	1 x 10 ³

Allergen Data	Is the allergen present			Unintentionally present (*no significant risk of cross contamination)		Finished Product	
	Recipe	Production area/line	Onsite Storage	Raw Material	Transport*	Segregated	Testing Frequency
Tree Nuts including any possible sources of contamination? (Almonds, Hazelnut, Walnut, Cashew, Pecan Nuts, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nuts)	No	No	No	No	Yes	N/A	N/A
Peanuts & derivatives?	No	No	No	No	Yes	N/A	N/A
Lupin & derivatives?	No	No	No	No	Yes	N/A	N/A
Sesame seeds & derivatives?	No	No	No	No	Yes	N/A	N/A
Milk and Milk derivatives?	No	No	No	No	Yes	N/A	N/A
Egg and Egg derivatives?	No	No	No	No	Yes	N/A	N/A
Cereals containing gluten (ie. Wheat, Rye, Barley, Oats, Spelt) and their derivatives?	No	No	Yes	No	Yes	Yes	See below
Soya & Soya derivatives?	No	No	No	No	Yes	N/A	N/A
Mustard and derivatives?	No	No	No	No	Yes	N/A	N/A
Celery & Celery salts / flavourings?	No	No	No	No	Yes	N/A	N/A
Fish and Fish derivatives?	No	No	No	No	Yes	N/A	N/A
Crustaceans and their derivatives?	No	No	No	No	Yes	N/A	N/A
Molluscs and their derivatives?	No	No	No	No	Yes	N/A	N/A
Sulphur dioxide? (>10ppm)	No	No	No	No	Yes	N/A	N/A
Gluten?	No	No	Yes	No	Yes	Yes	per production run (sacks), annually (packets) <20ppm

Doves Farm Foods Ltd operate the following standards:

- BRCGS (Global Standard for Food Safety)-QMS covering all requirements of the current standard.
- Manufacturing procedures compliant with BRCGS requirements.
- Organic, as applicable
- RSPO, as applicable.
- Company policies including: Food Safety & Quality, GMO & Irradiation Free, Allergen Control.
- Metal detection- Final product metal detected according to CCP procedures.
- Pest Control: 12 routine visits + 4 field biologist visits/ year. Scope includes rodents, moths, insects.
- SEDEX (ZC1036727 / ZS1029502)
- FEMAS

Product supplied in compliance with all relevant EU and UK legislation.
 Intended for human consumption.