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|-----------------|-----------------------|
| Sales Code: | GFRE16 |
| Unit Barcode: | 05011766111096 |
| Case Barcode: | n/a |
| Commodity Code: | 190120000 |

| PRODUCT SPECIFICATION SHEET | |
|------------------------------|---|
| Product Name: | GLUTEN FREE PLAIN WHITE FLOUR 16kg |
| Ingredients: | flour blend (rice, potato, tapioca, maize, buckwheat). |
| Allergy Advice: | gluten free |
| Organic status & provenance: | Milled in the UK with EU & Non-EU Rice. |
| Product Description: | Special FREEE flour blend milled from naturally gluten free ingredients. A great alternative to everyday wheat flour. |
| 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: | 2 ply paper |

| Packaging: | |
|------------------------------|---|
| Sack colour | Ivory with purple, black & green print |
| Marked weight | 16kg |
| Packaging weight | 130g |
| Name to print | GLUTEN FREE PLAIN WHITE FLOUR |
| DF trace codes on sack | Sales Code, Julian Code (JC) & Best Before Date |
| Total pallet & Configuration | 65 units 5 x 13 layers |
| Unit W x D x H (mm) | 1000 x 1200 x 1300 |



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Thomas Ridley QC Dept.
10:23 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 | 1498kJ |
| | Energy | 353kcal |
| | Fat | 1.3g |
| | <i>of which saturates</i> | 0.3g |
| | Carbohydrate | 80g |
| | <i>of which sugars</i> | 0.2g |
| | Fibre | 0.8g |
| | Protein | 5.0g |
| | Salt | 0.03g |

| | | |
|--------------------------|-------------------|--|
| 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-173-025</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 |

| Physical Specification | Particle Size | | | |
|------------------------|--------------------------|--------------------------|----------------------------|------------------------------|
| | >850 microns | Min %: nil Max %: nil | >250 microns | Min %: Trace Max %: Trace |
| >550 microns | Min %: nil Max %: nil | >150 microns | Min %: 8.0 Max %: 18.0 | |
| | | Thrus (<150 microns) | Min %: 82.0 Max %: 92.0 | |

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.