

MS2

# Marriage's Stoneground Strong Wholemeal Bread Flour 1.5kg

Strong Wholemeal Bread Flour 5x1.5kg

PRODUCT DESCRIPTION

A stoneground flour for traditional bread and rolls. Suitable for bread machines.

Brand	Marriage's
Manufacturer Product Code	60036D
Product Type	Food
Product Category	Flour
Storage Type	Ambient
Erudus ID	52f86e8d0bff4f34ba2c697e781b5d27
Specification Type	Cereals
Inner Component GTIN	5011259008537
Outer Case GTIN	05011259106530



INGREDIENTS

**Ingredient Declaration**  
Wholemeal **WHEAT** flour.

ALLERGENS

Product Contains:

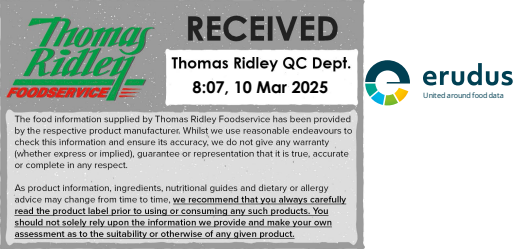
Celery/Celeriac	No
Cereals Containing Gluten	Yes
Barley	May Contain
Oats	No
Rye	May Contain
Wheat (including Spelt and Khorasan)	Yes
Crustacea	No
Eggs	No
Fish	No
Lupin	No
Milk	No
Molluscs	No

Risk Source:

Barley (Risk Source)	Raw Material
Soybeans (Risk Source)	Raw Material

Additional Allergen Information

Wheat gluten is present in all products. Other cereal glutens such as rye, barley and spelt may be present. No other allergens are used within the flour mill. The products on the flour mill are produced without the addition of soya in a mill which does not process soya but within a supply chain which handles soya and where a risk may exist. Nabim 2014.



SUPPLEMENTARY  
INGREDIENT  
INFORMATION

<b>Palm Oil</b>	No
<b>Hydrogenated Vegetable Oil/Fat</b>	No
<b>GM Protein/DNA</b>	No

ADDITIVES

<i>Product Contains:</i>			
<b>Artificial Antioxidants</b>	No	<b>Artificial Flavourings</b>	No
<b>Artificial Colours</b>	No	<b>Artificial Preservatives</b>	No
<b>Artificial Flavour Enhancers</b>	No	<b>Artificial Sweeteners</b>	No

DIET  
SUITABILITY

<b>Vegan Diet</b>	Suitable for	<b>Vegetarian Diet</b>	Suitable for
<b>Halal Diet</b>	Suitable for	<b>Kosher Diet</b>	Suitable for

NUTRITIONAL  
INFORMATION

Nutrient	per 100g	RI per 100g	per 100g serving	RI per 100g serving
<b>Energy (kJ)</b>	1440 kJ	17%	1440 kJ	17%
<b>Energy (kcal)</b>	341 kcal	17%	341 kcal	17%
<b>Fat</b>	2.1 g	3%	2.1 g	3%
<b>of which Saturates</b>	0.4 g	2%	0.4 g	2%
<b>Carbohydrate</b>	72.7 g	28%	72.7 g	28%
<b>of which Sugars</b>	2.5 g	3%	2.5 g	3%
<b>Fibre</b>	10.9 g		10.9 g	
<b>Protein</b>	13.2 g	26%	13.2 g	26%
<b>Salt</b>	< 0.01 g	0%	-	
<b>Serving Size</b>	100 g			

SUPPLEMENTARY  
NUTRITIONAL  
INFORMATION

HFSS (HIGH IN  
FAT, SALT AND  
SUGAR)

<b>HFSS Status</b>	Not Applicable (out of scope, exempt)
--------------------	---------------------------------------

HANDLING &  
STORAGE  
INFORMATION

<b>Directions For Use</b>	As per recipe.
<b>Storage Instructions</b>	Cool dry conditions suitable for food storage.
<b>Shelf Life from Time of Production</b>	180 Days

ACCREDITATIONS/  
CERTIFICATIONS/  
ASSURANCE  
SCHEMES  
ORIGIN

<b>BRCGS Certified</b>	<b>BRCGS Food Safety</b>
<b>Campden Laboratory Accreditation Scheme (CLAS)</b>	
<b>Product Country of Origin/Place of Provenance</b>	United Kingdom
<b>Additional Origin Details</b>	Wheat- UK and Canada. If the quality and availability of the UK harvest is not sufficient, wheat from other sources may be used. Milled and packed in the UK.

PRODUCT  
CHARACTERISTICS

<b>Standards Testing</b>		<b>Is shelf life testing undertaken?</b>	No
<b>Do you undertake trend analysis of microbiological results?</b>	No		
<b>Analytical Standards</b>			

	Test	Description	Frequency	Target	Range	Sample (g or ml)
	Moisture (%)	NIR	Every Batch	=13.5	12.5 to 14.5	100
	ORGANOLEPTICS					
	Appearance					
	White free flowing powder with bran particles of varying sizes					
	Aroma					
	No distinct aroma					
	Taste					
	No distinct flavour.					
	Texture					
	free flowing powder with bran particles of varying sizes					
	HAZARD CONTROLS					
	Metal Detection		Yes	Optical Sorting		Yes
	Sieving		Yes	Magnets		Yes
CONFIGURATION	Case Configuration			Inner Pack Configuration		
	Variable Inner Components in Outer Case		No			
	Total Quantity of Inner Components in Outer Case		5 Units			
	Is the Outer Case Splittable?		Yes			
PRODUCT WEIGHTS	Inner Component					
	Variable Weight Consumer Item		No			
	Inner Component Weight		1.5 kg			
	e mark		Yes			
	Outer Case					
	Outer Case Gross Weight		7.59 kg			
	Outer Case Net Weight		7.5 kg			
PRODUCT DIMENSIONS	Inner Component					
	Inner Component Depth		114 mm			
	Inner Component Width		76 mm			
	Inner Component Height		160 mm			
	Outer Case					
	Outer Case Depth		380 mm			
	Outer Case Width		114 mm			
	Outer Case Height		160 mm			
PALLET INFORMATION	Quantity of Cases Per Pallet Layer		20 Cases	Pallet Height		1.28 MTR
	Quantity of Layers Per Pallet		7 Layers	Pallet Gross Weight		105 kg
	Quantity of Cases Per Pallet		140 Cases			
PACKAGING	Inner Component Packaging					
	Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable Composite
	Bag	Paper/Cardboard / Paper	12 g	- %	Yes	

Outer Case Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Case	Plastic / HDPE (High Density Polyethylene)	28 g	30 %	Yes		

Transport Packaging

Type	Materials	Weight	Recycled Plastic %	Recyclable	Returnable	Composite
Other	Plastic / LDPE (Low Density Polyethylene)	125 g	30 %	Yes		
Other	Wood	23000 g	- %	Yes	Yes	

MARKETING INFORMATION

Marketing Description

Traditional stoneground flour for making wholegrain bread and rolls. We use 100 year old French Burr stones to deliver the full goodness of the wheat grain. Six times winner of a Great Taste Award.

OTHER INFORMATION

Commodity Code

11010015

Product Health Warning

Flour is intended for further thermal processing and therefore should be cooked before eating.

Manufacturer Comments

See technical Document - Full Spec for full quality and safety information or contact W & H Marriage and Sons. Analytical Parameters - Protein (N x 5.7) (NIR) - Target 12.6%, Range 12.1 – 13.0%. Moisture (NIR) - Target 13.5%, Range 12.5 – 14.5%. Falling Number (Hagberg) - Target 250+ seconds, Min >250 seconds. Water Absorption - Target 64% - Not routinely tested. Particle size - 69.0 – 75.0% of particles less than 250µm. To measure protein, the amount of nitrogen is determined and a correction factor of 5.7 applied specific for wheat.

CONTACT INFORMATION

Address

W & H Marriage and Sons Ltd

Chelmer Mills

New Street

Chelmsford

CM1 1PN

United Kingdom

Technical Contact

Simon Fortis

Technical Manager

sfortis@marriagesmillers.co.uk

P: (Phone) 07703 807553

P: (Phone) 01245354455

Complaints Contact

Simon Fortis

Technical Manager

sfortis@marriagesmillers.co.uk

Commercial Contact

Ian Whymark

Sales manager

iwhymark@marriagesmillers.co.uk

P: (Phone) 01245354455

P: (Phone) 01245354455

The information on the [Erudus System](#) has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus.

We do not accept liability for any inaccuracies or incorrect information contained on this site.  
Please visit <http://www.erudus.com/terms-and-conditions> for full terms and conditions.