

Product Specification



Product Title PLAIN FLOUR

Product Code OC30159

Product Description
Wheat Flour

Ingredient Declaration
Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamin)
For allergens, including cereals containing gluten, see ingredients in bold .

Ingredient				
Ingredient Name	% in Final Product	Country of Manufacture	Country of Origin	Functionality of Ingredient
Wheat Flour	>99%	Milled in the UK	Milled from a blend of wheats from one or more of the following countries: UK, Germany, France, USA, Canada, Poland, Denmark, Finland, Sweden, Estonia, Latvia, Lithuania, Czech Republic	N/A
Fortification Blend (Calcium Carbonate, Niacin, Iron, Thiamin)	>0.36	UK/France	France, USA, China, India	Statutory flour fortification compliant with UK & EU regulations
Please note, wheat gluten may be added to this product to meet the protein specification. Gluten may be sourced from any of the listed countries: UK, Netherlands, France, Germany, Belgium, Sweden. All gluten suppliers are fully approved.				

Analytical Standards				
	Target	Minimum	Maximum	Method
Moisture (%)	14.5	13.7	15.0	NIR
Protein (Nx5.7%)	9.1	8.0	10.2	NIR
Water Absorption (%)	53.0	50.0	56.0	NIR

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Shelf life		
Maximum shelf life	12 months	If stored in cool, dry, hygienic conditions
Minimum shelf life upon delivery	1 month	As above
Once opened	1 month	Recommend to use within 1 month

Standard Packaging Formats
<ul style="list-style-type: none"> Multi-ply paper bags Tote bags Bulk road tanker
For more information on packaging formats, please email relevant ADM contact

Pesticide Usage			
Name of pesticide	Test	Frequency	Residual level
None used in / Milling process			
Wheat may have been treated with UK/EU approved pesticides	Industry surveillance programme on wheat	Each harvest year	Not to exceed UK/EU MRL
For more information please request our Pesticide Risk Assessment.			

Mycotoxins			
Mycotoxin	Test	Frequency	Residue level
Deoxynivalenol (DON)	Industry surveillance program on wheat	Each harvest year	Not to exceed UK/EU MRL
Zearalenone (ZON)	Industry surveillance program on wheat	Each harvest year	Not to exceed UK/EU MRL
Ochratoxin A (OTA)	Industry surveillance program on wheat	Each harvest year	Not to exceed UK/EU MRL
Aflatoxins	Defra have identified that this is not a risk in UK wheat flour		
For more information please request our Mycotoxin Guidance Statement.			

Heavy Metals			
Heavy metal	Test	Frequency	Residue level
Lead	Industry surveillance program on wheat	Dependent on industry-wide surveillance scheme. Minimum every 3 years.	Not to exceed UK or EU MRLs where present
Cadmium			
Arsenic			
Mercury			
For more information please request our Heavy Metals Guidance Statement.			

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Microbiology
No microbiological specification is set for wheat flour.
The flour produced at each of our mills is monitored on a regular basis for microbiological quality. This is not done to generate data on specific flours, but to provide a picture of the microbiological status of each mill's overall production.
For more information please request our Microbiology Guidance Statement.

Allergens
As detailed below the ingredient declaration
For more information please request our Allergen Control Procedure

Nut & Sesame Seed Policy
<ul style="list-style-type: none"> No food containing peanuts, other types of nuts (as defined by the regulations) are used, processed, stored or provided by the company on sites. Employees are not permitted to bring any food containing nuts on to site Employees are not permitted to bring loose Sesame Seeds onto site. Consumption of food and drink is restricted to specifically designated areas and all food handlers follow standard food hygiene procedures, including hand washing before commencing work and after eating. Regular inspections of fridges used for staff food will be undertaken. No "nut-based" lubricants are used on our manufacturing sites.

GM Statement
Products supplied by ADM Milling Ltd (and materials used in the preparation or manufacture of such products) have not been subjected to, or derived from, any technique of genetic modification as defined in article 2 (2) of European directive 2001/18/EC.
Where products sold by ADM Milling contain ingredients derived from soya or maize flour, we have confirmation from the manufacturers that audit trails are in place to ensure that only "identity preserved" raw materials grown from non-genetically modified seed are processed.

Suitability		
	Yes/No	Comment
Is the product suitable for vegetarians?	Yes	
Is the product suitable for ovo-lacto vegetarians?	Yes	
Is the product suitable for vegans?	Yes	
Is the product suitable for coeliacs?	No	Product is wheat flour
Is the product certified Kosher?	No	Suitable, but not certified
Is the product certified Halal?	No	Suitable, but not certified
Is the product certified organic?	No	

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Nutritional Data (typical values per 100g)		
Energy	1447	kJ
	341	kcal
Fat	1.3	g
(saturates)	0.4	g
(monounsaturates)	0.2	g
(polyunsaturates)	0.3	g
Carbohydrate	70.5	g
(of which starch)	70.0	g
(of which sugars)	0.5	g
Dietary fibre (AOAC)	3.6	g
Protein (N x 6.25)	10.0	g
Sodium	2.0	mg
Salt*	0.005	g
Calcium	180	mg
Iron	2.5	mg
Niacin	2.45	mg
Thiamin	0.26	mg
<p>Typical nutritional values based on McCance & Widdowson's 'The Composition of Foods', 7th Summary Edition. AOAC dietary fibre based on McCance & Widdowson and other appropriate sources Calcium, Niacin, Iron and Thiamin content is calculated based on vitamin and mineral content of baseline flour data from McCance & Widdowson 6th ed and the typical addition rate of the EU compliant fortification ingredients. The values are expected values and have not been analytically tested. This data is not a specification or a guarantee of composition. This information is supplied in good faith, after the exercise of all reasonable care and skill in its preparation and issue, but is provided without liability in its application and use. *This product contains no added salt. Salt content is due to naturally occurring sodium</p>		

Additional Information
<ul style="list-style-type: none"> HACCP and process flow available on request COSHH information available on request

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	

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Date:	
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