

RAW MATERIAL SPECIFICATION - CARR'S PLAIN FLOUR

SITE INFORMATION

| | |
|-----------------------------|--|
| MANUFACTURING SITE : | Carr's Maldon Mill |
| ADDRESS : | Station Road Maldon, Essex CM9 4LQ |
| TELEPHONE: | +44 1621852696 |
| E-MAIL ADDRESS: | Sales.Maldon@Carrsflour.co.uk |
| WEBSITE ADDRESS: | www.carrsflour.co.uk |

TECHNICAL CONTACT

| NAME | POSITION | CONTACT | EMAIL |
|----------------|---------------------------|---------------|------------------------------|
| Rui Pinto | Quality Manager | +441621852696 | Rui.Pinto@Carrsflour.co.uk |
| | | 07740768569 | |
| Lara Elmore | Quality Technologist | +441621852696 | Lara.Elmore@CarrsFlour.co.uk |
| Jenny Buchanan | Group Food Safety Manager | | |

24 HOUR EMERGENCY CONTACT

| NAME | POSITION | CONTACT | EMAIL |
|-------------|--------------------|---------------|------------------------------|
| Simon Digby | Operations Manager | +441621852696 | Simon.Digby@carrsflour.co.uk |
| | | 07590062651 | |
| Rui Pinto | Quality Manager | +441621852696 | Rui.Pinto@Carrsflour.co.uk |
| | | 07740768569 | |

OTHER CONTACTS

| NAME | POSITION |
|-------------|----------------------------------|
| Allan Burns | Group Sales & Marketing Director |

SITE ACCREDITATIONS

| | |
|---------------------------------|-----------|
| BRC Global Food Safety Standard | |
| FEMAS | |
| SEDEX No. | ZS1071928 |

DOCUMENT CONTROL

| | |
|---------------------------------------|------------|
| SPECIFICATION REFERENCE NUMBER | FPS006 |
| VERSION | 5 |
| DATE | 03.11.2021 |

INGREDIENT DECLARATION

Wheat Flour (Wheat Flour, Calcium Carbonate, Niacin, Iron, Thiamine).

(For allergens including cereals containing gluten, see ingredients in bold).

RECIPE BREAKDOWN

| INGREDIENT | SUPPLIER | COUNTRY OF ORIGIN | % IN COMPONENT | % FLOUR |
|------------------------------------|-------------------------|-------------------|----------------|---------|
| Wheat Flour | Ap. Merchants | UK | - | 99.645 |
| Calcium Carbonate E170 | Omya | France | - | 0.33 |
| Enhanced Vitamix | Lesaffre (LFI) | UK | - | 0.025 |
| Of which: | | | | |
| - Calcium Sulphate (Inert carrier) | British Gypsum | UK | 87.75 | - |
| - Niacin | Prinova, Omya, Jubliant | China, India | 7 | - |
| - Iron | Univar, Kilo | USA | 4.3 | - |
| - Thiamin | Prinova, Omya | China | 0.95 | - |

(Note - Wheat country of origin can vary dependant on availability)

Note the Food Information Regulation Annex VII (point 6) states ingredients constituting less than 2% of the finished product can be listed in a different order after the other ingredients.

Calcium Carbonate and Vitamix are added to comply with both the Bread and Flour Regulations 1998 and the minimum 15% of NRV levels as defined in EU Regulation 1169/2011. The addition rate takes into account naturally occurring base levels from published data.

Calcium Sulphate is non-declarable as an inert carrier.

SENSORY CHARACTERISTICS

| | |
|--------------------|---|
| GENERAL APPEARANCE | White flour milled from cleaned wheat, free flowing and free from infestation or extraneous matter. |
| TEXTURE | Free flowing fine powder. |
| FLAVOUR | Neutral cereal flavour |
| ODOUR | Neutral cereal odour |

ANALYTICAL STANDARDS

| TEST | LOWER LIMIT | UPPER LIMIT |
|----------------------|-------------|-------------|
| PROTEIN (%) | 8.7 | 11.2 |
| MOISTURE (%) | 13 | 15 |
| WATER ABSORPTION (%) | Target 56.0 | |

(Note – Water absorption is an analytical measurement to monitor consistency and may not relate to full scale production)

FOREIGN BODY CONTROL POINT CHECKS

| | | |
|-----------------|--------|--|
| FINAL REDRESSER | BULK | 200 Micron Sieve |
| | BAGGED | Bagged - 1mm Nylon Sieve |
| METAL DETECTION | BULK | In line magnets 7000 Gauss |
| | BAGGED | Sensitivity 2mm Fe, 2.5mm Non Fe, 3mm SS |

ALLERGEN INFORMATION

Note - *Contamination risks identified below are likely adventitious contaminants of flour. Wheat is cleaned before milling by a Screen room designed to remove this contamination, but we are unable to guarantee 100% removal if present.



| ALLERGEN | CONTAINS YES / NO | CONT. RISK YES / NO | COMMENTS |
|---|----------------------|------------------------|--|
| Cereals containing gluten (Wheat) and products thereof. | YES | N/A | Product made from wheat. |
| Cereals containing gluten (rye, barley, oats, spelt, kumat or their hybrid strains) and products thereof | NO | YES | *Potential contamination in raw material from supply chain. Barley flour used in another flour that passes through same packing system. Flushed between product changeovers. |
| Crustaceans and products thereof. | NO | NO | - |
| Egg and products thereof. | NO | NO | - |
| Fish and products thereof. | NO | NO | - |
| Peanuts and products thereof. | NO | NO | - |
| Soybeans and products thereof. | NO | YES | Produced without the addition of soya, in a mill which does not process soya, but within a supply chain which handles soya. |
| Milk and products thereof. | NO | NO | - |
| Nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia and Queensland) and products thereof. | NO | NO | - |
| Celery and products thereof. | NO | NO | - |
| Lupin and products thereof. | NO | NO | - |
| Molluscs and products thereof. | NO | NO | - |
| Mustard and products thereof. | NO | NO | - |
| Sesame seeds and products thereof. | NO | NO | - |
| Sulphur Dioxide and sulphites at concentrations of >10mg/kg or 10mg/l expressed as SO ² . | NO | NO | - |

FOOD INTOLERANCES INFORMATION

| FOOD | CONTAINS YES / NO | CONT. RISK YES / NO | COMMENTS |
|--|----------------------|------------------------|--|
| Additives | YES | YES | Statutory Nutrients –Calcium Carbonate, Niacin, Iron, Thiamine. |
| AZO Colours | NO | NO | - |
| Benzoates | NO | NO | - |
| BHA/BHT | NO | NO | - |
| Caffeine | NO | NO | - |
| Fruit and Fruit Derivatives | NO | NO | - |
| Garlic | NO | NO | - |
| Gelatine | NO | NO | - |
| Genetic Modification | NO | NO | - |
| Glutamates | NO | NO | - |
| Gluten | YES | N/A | Wheat Gluten |
| Hydrolysed Vegetable Protein/Texture Vegetable Protein | NO | NO | - |
| Irradiation | NO | NO | - |
| Legumes and Pulses | NO | NO | - |
| Maize and Maize Derivatives | NO | YES | Maize present in another flour that passes through same packing system. Flushed between product changeovers. |
| Meat and Meat Products | NO | NO | - |
| Natural and Artificial Colours | NO | NO | - |
| Natural and Artificial Flavourings | NO | NO | - |
| Poultry and Poultry Products | NO | NO | - |
| Preservatives | NO | NO | - |
| Vegetable and Vegetable Derivatives | NO | NO | - |
| Yeast and Yeast Extract | NO | NO | - |


DIETARY REQUIREMENTS

| | |
|------------------------------------|-----------------------------|
| Suitable for Vegetarians | YES |
| Suitable for Vegans | YES |
| Suitable for Lacto-Ovo Vegetarians | YES |
| Suitable for Lactose Intolerant | YES |
| Suitable for Coeliac | NO - Gluten present. |
| Suitable for Diabetics | YES - Follow dietary advice |
| Kosher Certificated | YES |
| Halal Certificated | NO |
| Organic Certificated | NO |

NUTRITIONAL INFORMATION

| PARAMETER | TYPICAL VALUE PER 100g | TEST METHOD/DATA SOURCE |
|---------------------------|------------------------|-------------------------|
| Energy KJ/Kcals | 1645/388 | McCance & Widdowson |
| Total Fat | 1.4 | McCance & Widdowson |
| Of which Saturates | 0.4 | McCance & Widdowson |
| Of which Mono-unsaturated | 0.2 | McCance & Widdowson |
| Of which Poly-unsaturated | 0.2 | McCance & Widdowson |
| Total Carbohydrate | 80.9 | McCance & Widdowson |
| Of which Sugars | 0.6 | McCance & Widdowson |
| Of which Starch | 80.3 | McCance & Widdowson |
| Dietary Fibre | 4 | McCance & Widdowson |
| Protein | 10.9 | CF Calculated |
| Sodium | 0.002 | McCance & Widdowson |
| Salt | 0.005 | CF Calculated |

PACKAGING INFORMATION

| | | | | |
|---|---|---------|------|--|
| DESCRIPTION | 2-ply Natural Craft Food grade paper sack with Red and Green Printing 16kg – 355x150x760mm. Glued at one end and stitched at other. Inkjet printing along bag gusset. | | |  |
| PRODUCT CODE | BAGGED | 1075616 | BULK | NA |
| SHELF LIFE - UNOPENED | 12 Months from day of packing. | | | |
| SHELF LIFE - OPENED | If stored as per specified instructions, sealed, dry conditions away from odorous material and free from contaminants this product may be used until the BBE date. | | | |
| STORAGE CONDITIONS | Ambient, dry conditions away from odorous materials. | | | |
| INTENDED USE | Flour is a raw ingredient and must be cooked or baked before eating. | | | |
| PRINTING (Code details required for traceability) | First three digits – Day and Week Code Next Digits – Sequential bag number. Best Before Date Time | | | |
| PALLETISATION | Units per pallet – 65 Layers per pallet – 13 Units per layer – 5 Cardboard pallet liner between pallet and bottom layer of sacks. Shrink Wrapped | | | |
| BULK DELIVERIES | Hygienically maintained bulk tanker. Delivery notes shall accompany bulk deliveries for traceability. | | | |

CONTAMINANT MONITORING

| PARAMETER | FREQUENCY | COMMENTS - COMPLIANCE TO LEGAL LIMITS |
|----------------------------|---|---|
| PESTICIDES RESIDUES | Participate in industry contaminant monitoring program. 6 random wheat samples per annum tested for pesticide residues. | |
| MYCOTOXINS | 2 random flour samples tested 6 monthly for full mycotoxin screening. 6 wheat samples tested annually for full mycotoxin screening which captures all wheat types used. Participate in industry survey at harvest. | Aflatoxin(B1) 2.0ppb Aflatoxin (Total) 4.0ppb Ochratoxin A 3.0ppb DON(Deoxynivalenol) 750ppb ZON(Zearalenone) 75ppb |
| HEAVY METALS | 2 random flour samples per annum tested for heavy metals. | Cadmium 0.2mg/kg Lead 0.2mg/kg |
| MICROBIOLOGY | Not manufactured to a microbiological specification, levels will reflect those naturally present in wheat which will vary season to season. Flour is intended for further thermal processing i.e. baking. 1 random flour sample per month tested for micro analysis. | |

(Note – All above tests are carried out by UKAS accredited laboratories).

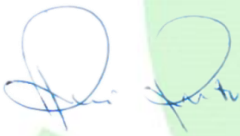
WARRANTY

Carr's Flour Mills Ltd. warrants that the product complies with the requirements of relevant legislation in force at the time in the UK and EU, and amendments thereof. These include regulations on Food Safety Act 1990, UK Bread and Flour Regulations 1998, Food Hygiene Regulations, Contaminants and Pesticides.

Our manufacture, primary processing, packaging and storage operations are in accordance with all relevant UK and EU Food Hygiene, Packaging, Weights and Measures, Consumer Protection and Trade Description legislation.

Whilst it is our intention to conform to these parameters, Carr's Flour Mills Ltd. reserves the right to make alterations without prior notice.

SPEC RELEASE AUTHORIZATION

| | | | |
|-----------------------|--|--------------|------------|
| AUTHORISED BY: | Rui Pinto | | |
| SIGNATURE: |  | | |
| POSITION: | Quality Manager | DATE: | 03.11.2021 |