## **PRODUCT SPECIFICATION**

PRODUCT NAME:	CHEDDAR AND SUNDRIED TOMATO BREAD MIX (TRADE)								
LEGAL NAME:	Cheddar and Sundried Tomato Bread Mix								
DESCRIPTION:	A complete mix for the production of bread and rolls containing cheddar cheese, tomato powder and sundried tomatoes.								
INGREDIENTS &	Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Tomato Powder (2%),								
COUNTRY OF	Cheese Powder (here of 50% Cheddar) (1.5%) (Milk), Salt, Sun Dried Tomato (1%), Dried Kibbled								
ORIGIN:	Onion, Chickpea Flour, Dried Garlic, Mixed Herbs, Emulsifier: E472e, Dextrose, Flour Treatment								
(In Descending Order)	Agent: Ascorbic Acid.								
	Country of C	Country of Origin: Wheat Flour (UK, Canada) and other Ingredients (Worldwide).							
PHYSICAL	TEST	Tigin. Whicat	MIN	canada, anc	TARGET	MAX			
SPECIFICATION:	PROTEIN:		12.0		12.7	13.5			
SPECIFICATION.			12.0		13.0	14.0			
	ASCORBIC A	•			1	•			
	SIEVINGS: TAILS 20V		W: 1.0 -	6.0					
			TAILS 9N	: 12.0 -	<u>18.0</u>				
			TOTAL =	13.0 -	<u>24.0</u>				
MANUFACTURED:	In the United	d Kingdom.							
PACK SIZES:	PACKAGING	TYPE		Multilayer Paper Bag - Recyclable					
(e mark symbol at end of	FINISHED BAG SIZE/WEIGHT			12KG					
weight indicates these	BAG DIMENSION			H:620mm, W: 360mm, D:60mm.					
products are packed to	BAG WEIGHT EMPTY			120g					
average weight, all others	PALLET FORMAT			80 bags per full pallet typically, 7 bags per layer					
are minimum weight)	PALLET TYPE			If applicable will be either Wood or Plastic - as required.					
TRACEABILITY				o, Produced Date, Best Before Date.  O A, BAG NO = 15, PRODUCED = 31/03/20 BB = 31/09/20)					
STORAGE ADVICE:	Cool, dry ambient conditions								
SHELF LIFE:	9 months fro	om productio	n/packing o	date when s	tored as recom	mended			
PRODUCT	REDRESSER			DETECTIO	N LIMITS				
PROTECTION (CCP'S)	Bulk Flour				mm Screen				
	METAL DET			TEST PIECE		5 - 0 mars 66			
NUITDITIONAL DATA.	Trade Pack TYPICAL VAL			3.0 mm F6		I.O mm Non-Fe, 8 mm SS S SOLD PER 100g			
NUTRITIONAL DATA:	ENERGY	.UE3			1440kJ				
	LIVERGI			339kcal					
	FAT				2.2g				
	of which saturates				0.8g				
	CARBOHYDRATE of which sugars FIBRE PROTEIN				75.2g				
				3.0g 3.6g 12.9g					
	SALT			2.5g					
	-		_			's data & published literature			
	(McCance & Widdowson's 7th Edition). It should be treated as a guide - cannot be guarant					guide - cannot be guaranteed.			

Reference	Written By Authorised By		Issue Number	Amendment Date	Page No.
110CHSDT	A Gandhi	Julian Woodgate	2	18/06/21	1





## **PRODUCT SPECIFICATION**

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	ALLERGEN STATUS	Allergen		Conta		Contaminat		Comments	
				Yes /		Risk Yes / No			
		Peanuts and derivatives		NC					
		Nuts and derivatives		NC	)	NO			
		Sesame and derivatives		NC		NO			
		Molluscs and derivatives		NC	)	NO			
		Crustaceans and derivatives		NC	)	NO			
		Fish and derivatives		NO NO YES N/A					
		Milk and derivatives				N/A		Cheese Powder	
		Egg and derivatives		NO YES			On site, controlled risk		
		Celery and derivatives		NC	IO NO				
		Mustard and derivatives		NC	)	YES		On site, controlled risk	
		Cereals containing gluten (whe	eat)	YES	S	N/A		Wheat Flour	
		and derivatives							
		Cereals containing gluten (rye,		NC	) YES			Possible cross-	
		barley, oats, spelt, kumat or th	eir					contamination in supply	
		hybrid strains) and derivatives						chain	
		Soya and derivatives		NC	)	YES		On site, controlled risk	
		Lupin and derivatives		NC	)	NO			
		Sulphites & derivatives >10mg/kg		NC	)	YES		On site, controlled risk	
	ADDITIONAL FOOD			ntains		ntamination		Comments	
	INGREDIENT DATA			-		sk Yes / No			
				YES		N/A		Flour Statutory Additives,	
								E472e, Ascorbic Acid	
				ES N/A		Cheese Powder			
		AZO and Coal Tar Dyes		NO		NO			
		Benzoates	1	NO		NO			
		BHA/BHT		NO		NO			
		Caffeine	-	NO		NO			
		Corn/Maize and derivatives		NO		YES		sible cross-contamination	
							in s	upply chain	
		Fruit and derivatives	-	NO		NO			
		M.S.G. and Glutamates	<b>+</b>	NO		NO			
		Colours		NO		NO			
		Flavourings		NO		NO			
		Sweeteners	<b>+</b>	NO		NO			
		Textured Vegetable Protein		NO		NO			

Reference	Written By	Authorised By	Issue Number	Amendment Date	Page No.
110CHSDT	A Gandhi	Julian Woodgate	2	18/06/21	2

NO

NO

NO

YES





On site, controlled risk

rights Bakery Ingredients, a division of Wright's manufacturing at Unit 4a, Delta Park Ind.Est., Millmarsh Lane, Enfield, En3 7QJ

Vegetable and derivatives

Yeast

## **PRODUCT SPECIFICATION**

<b>SUITABILITY STATUS:</b>	Does this product meet the following claims: Yes/No					
	Suitable for Vegetarians & Ovo-Lacto Vegetarians					
	Suitable for Vegans		No			
	Suitable for Coeliac		No			
	Suitable for Lactose Intolerance	No				
	Suitable for Hindus	Yes				
	Kosher certificated		No			
	Halal certificated		No			
	Organic certificated		No			
GM STATUS:	This product does not contain any Genetically I available upon request. No commercially grow	=				
IRRADIATED MATERIAL:	G.R. Wright's do not use irradiated materials in	any products.				
MICROBILOGICAL TESTING:	All our products are not produced to a microbiological specification. Levels found in wheat are naturally occurring and will vary from season to season. Due Diligence Testing Schedule is available upon request. All our products are not positively released on microbiological results.					
CONTAMINANTS MONITORING	G.R. Wright's has a robust Due Diligence Programme in place to monitor any potential contaminants in relation to our core ingredient (Wheat/Flour). We participate in collaborative industry surveys that are organised through are trade association (UK Flour Millers), in order to provide detailed data on behalf of the milling sector and is representative for the whole country.					
	Contaminant	Limit				
	DON (Deoxynivalenol) 750ppb					
	ZON (Zearalenone) 75ppb					
	OTA (Ochratoxin) 3ppb					
	Cadmium 0.1mg/kg					
	Lead 0.2mg/kg					
	Pesticide Residues Not Exceeding MRL					
NOTES:	<ol> <li>Material Safety Data Sheet available separately upon request.</li> <li>Flour and flour-based mixes are raw ingredients and therefore it is recommended t undergo further thermal processing (i.e. baking/cooking) before being consumed.</li> <li>As and when required, wheat gluten may be added to flour in order to help meet p specifications. All wheat gluten is purchased from approved suppliers. It may origin from any of the following countries, UK, Belgium, France or Sweden.</li> <li>All specifications submitted to customers are deemed to be approved after 14 days submission unless contacted by Customer within this period for further information</li> </ol>					

Reference	Written By	Authorised By	Issue Number	Amendment Date	Page No.
110CHSDT	A Gandhi	Julian Woodgate	2	18/06/21	3





**Wrights Bakery Ingredients,** a division of Wright's manufacturing at: Unit 4a, Delta Park Ind.Est., Millmarsh Lane, Enfield, En3 7QJ