

# Finished Product Specification

**Product Code and Name: 6440 Stickimalt 25kg**

## 1. Supplier Information

<b>Supplier Name:</b>	<b>Edme Ltd</b>
<b>Supplier Address:</b>	High Street, Mistley, Manningtree, Essex, CO11 1HG
<b>Telephone Number:</b>	+0044 (0)1206 393725
<b>Fax Number:</b>	+0044 (0)1206 396699
<b>Email Address:</b>	<a href="mailto:info@edme.com">info@edme.com</a>
<b>Website:</b>	<a href="http://www.edme.com">www.edme.com</a>

<b>Manufacturing Site Name:</b>	<b>Edme Ltd</b>
<b>Manufacturing Site Address:</b>	High Street, Mistley, Manningtree, Essex, CO11 1HG

<b>Supplier Accreditation:</b>	
<b>GFSI (BRC/FSSC/SQF/IFS):</b>	BRC
<b>Organic:</b>	Yes - (not applicable to product)
<b>Kosher:</b>	Yes
<b>Halal:</b>	Yes


<b>Manufacturer Accreditation:</b>	
<b>GFSI (BRC/FSSC/SQF/IFS):</b>	As supplier
<b>ISO:</b>	N/A
<b>Organic:</b>	N/A
<b>Kosher:</b>	N/A
<b>Halal:</b>	N/A
<b>Other:</b>	N/A

	<b>Name</b>	<b>Title</b>	<b>Tel. Number</b>	<b>E-mail</b>
<b>Technical Contact</b>	Jordan Peck	Technical Manager	Work: 01206 399511	<a href="mailto:jordan.peck@edme.com">jordan.peck@edme.com</a>
<b>Specifications Contact</b>	Karen Tye	Specification Technologist	Work: 01206 399520	<a href="mailto:karen.tye@edme.com">karen.tye@edme.com</a>
<b>Sales Contact Information</b>			Work: 01206 399514 or 513	<a href="mailto:sales@edme.com">sales@edme.com</a>
<b>Emergency Contact</b>	Renata Faldo	Technical Director	Work: 01206 399515 Mobile: 07833 434966	<a href="mailto:renata.faldo@edme.com">renata.faldo@edme.com</a>



### 3. Product Characteristics

Physical & Chemical Analysis (for positive release)						
Parameter	Min	Target	Max	Unit	Frequency	Method
Moisture	7.5	9	10.5	%	Minimum 1st, middle and last batch of each run	Infrared moisture meter
D.P Units I.O.B	70	82	95	IOB		Fehlings Test
Salt	2.5	2.8	3	%		Chloride meter
Colour	26	34	42	°EBC		EBC
Test Bake	0	0	0	N/A	N/A	N/A
Visual test			0	N/A	Each batch	Visual assessment to ensure colour consistency in production run and comparison against control sample

Organoleptic Information			
Parameter	Acceptable	Unacceptable	Product Photo
Appearance	Cream free flowing flour	Not typical of product	
Aroma	Fresh/sweet, characteristic of product with no off taints or aromas	Not typical of product with off taints and aromas	
Flavour	Sweet slight malt, characteristic of product with no off tastes	Not typical of product with off tastes	
Texture	Free flowing flour	Not characteristic of product	

Microbiological Standards*				
Parameter	Target	Unit	Frequency	Method
Total Viable Count	<500,000	cfu/g	Annually on raw material	Accredited method
Yeasts & Moulds	<5,000	cfu/g	Annually on raw material	Accredited method
Coliforms	<5,000	cfu/g	Annually on raw material	Accredited method
E.Coli	<10	cfu/g	Annually on raw material	Accredited method
Bacillus cereus	<100	cfu/g	Annually on raw material	Accredited method
Salmonella	Absent in 25g	cfu/g	Annually on raw material	Accredited method
Other	N/A	N/A	N/A	N/A
Name of laboratory used for analysis:			Various accredited laboratories	
Accreditation status:			ISO 17025, UKAS	

\*guideline figures only

#### 4. Guideline Nutritional Information

Nutrients - Typical values per 100g	Value	Unit	Analysis or Calculation	Method
Energy	1468	kJ	Calculation	Nutricalc
	347	Kcal	Calculation	Nutricalc
Protein	10.1	g	Calculation	Nutricalc
Carbohydrate (available)	67.5	g	Calculation	Nutricalc
- of which Sugars	25.7	g	Calculation	Nutricalc
- of which Starch	43.3	g	Calculation	Nutricalc
Dietary Fibre	9.7	g	Calculation	Nutricalc
Total Fat	2	g	Calculation	Nutricalc
- Saturates	0.5	g	Calculation	Nutricalc
- Monounsaturates	0.3	g	Calculation	Nutricalc
- Polyunsaturates	1.1	g	Calculation	Nutricalc
Sodium	1119	mg	Calculation	Nutricalc
Salt	2.8	g	Calculation	Nutricalc
Moisture	6.2	g	Calculation	Nutricalc
Name of the laboratory used for nutritional analysis:			N/A	
Accreditation status of the laboratory used:			N/A	
Date of last analysis/calculation:			31.05.2024	

## 5. Contaminants Testing

Mycotoxins				
Parameter	Max	Unit	Frequency	Method
Ochratoxin A	3	ppb	Annually on raw material	Accredited method
Total Aflatoxins (B1, B2, G1, G2)	4	ppb	Annually on raw material	Accredited method
Aflatoxin B1	2	ppb	Annually on raw material	Accredited method
Deoxynivalenol	600	ppb	Annually on raw material	Accredited method
Zearalenone	75	ppb	Annually on raw material	Accredited method
T-2 Toxin	100	ppb	Annually on raw material	Accredited method
<b>Name of laboratory used for analysis:</b>		Various accredited laboratories		
<b>Accreditation status:</b>		ISO 17025, UKAS		

Heavy Metals				
Parameter	Max	Unit	Frequency	Method
Cadmium	0.10	mg/kg	Annually on raw material	Accredited method
Lead	0.20	mg/kg	Annually on raw material	Accredited method
<b>Name of laboratory used for analysis:</b>		Various accredited laboratories		
<b>Accreditation status:</b>		ISO 17025, UKAS		

Pesticide Residues			
Parameter	Max	Frequency	Method
Screened Pesticides	As per relevant UK and EU legislation	Annually on raw material	Accredited method
<b>Name of laboratory used for analysis:</b>		Various accredited laboratories	
<b>Accreditation status:</b>		ISO 17025, UKAS	

### 5a. GMO

Reference to EU regulations EC 1829/2003, EC 1830/2003 and subsequent amendments

<b>Does the raw material or any of its components require labelling as GMO in the Finished Product?</b>	No
<b>Does the raw material contain or consist of GMOs?</b>	No
<b>Is the raw material derived from or does it contain any components derived from GMOs?</b>	No
<b>Is anything used in the production of the raw material or any of its components GM or derived from GM, but does not require labelling (e.g. enzymes that are processing aids)?</b>	No
<b>Are soya, maize or any other potentially genetically modified crop or their derivatives used?</b>	No

**6. Allergen Information**

Major Allergen Declaration:							
Allergenic food and derivatives	Is allergen present in ingredient supplied (include processing aids)?	Not as an ingredient but on the same line?	Not on the same line but used in or stored in the same building?	Not in the same building but used or stored on site?	Could cross contamination occur with the material supplied?	Source of allergenic material e.g. Wheat, Hazlenut	Allergen control measure
Fish and products thereof	No	No	No	No	No		
Eggs and products thereof	No	No	No	No	No		
(Tree) Nuts and products thereof ***	No	No	No	No	No		
Milk and products thereof (inc. lactose)	No	No	No	No	No		
Soybeans and products thereof	No	No	No	No	No		
Cereals cont. gluten and products thereof	Yes	N/A	N/A	N/A	N/A	Barley, Wheat	None required, only cereals containing gluten handled on same line
Sulphur dioxide and sulphites	No	No	No	No	No		
Celery and products thereof	No	No	No	No	No		
Sesame seeds and products thereof	No	No	No	No	No		
Mustard and products thereof	No	No	No	No	No		
Lupin and products thereof	No	No	No	No	No		
Molluscs and products thereof	No	No	No	No	No		
Peanuts and products thereof	No	No	No	No	No		
Crustaceans and products thereof	No	No	No	No	No		
Other (please specify)	No	No	No	No	No		
Comments:	Rye, Oats, & Spelt on same line. Thorough product change clean in place to control presence of another grain.						

Suitable for:					
<b>Vegetarians?</b>	Yes	<b>Ovo-Lacto Vegetarians?</b>	Yes	<b>Vegans?</b>	Yes
<b>Coeliacs?</b>	No		<b>Halal?</b>	Yes	
<b>Organic?</b>	No		<b>Kosher?</b>	Yes	

**7. Storage Information**

Shelf life		Storage Conditions (N.B. Not suitable for freezing)
<b>Total unopened</b>	12 months	Cool, dry ambient conditions suitable for food storage
<b>Total once open</b>	1 month	
<b>Minimum on receipt</b>	9 months	
<b>Lead Time:</b>	10 working days	
<b>Minimum order quantity:</b>	1 Tonne	

<b>Weight System:</b>	Minimum	<b>Declared Weight:</b>	25kg
<b>Net Product Weight:</b>	25kg	<b>Gross Product Weight:</b>	25.21kg
<b>Net Pallet Weight:</b>	25kg	<b>Gross Pallet Weight:</b>	Approx 1034kg

**8. Packaging**

Primary Packaging						
Type of Packaging	Material	Colour	Net Weight per Unit	Gauge	Method of Closure	Dimension
Paper Sack	3 Ply paper sack	Brown	210g	3/70NK	Stitched	L - 760mm, W - 560mm, H - 165mm

Secondary Packaging				
Type of Packaging	Material	Colour	Net Weight per Unit	Dimension
N/A	N/A	N/A	N/A	N/A

Tertiary Packaging				
Type of Packaging	Material	Colour	Net Weight per Unit	Dimension
Stretch Wrap	19 micron PE	Clear	Approx 750g	N/A
Pallet Liner	65 micron LDPE	Blue	160g	1000x1200mm
Pallet	Wood	Beige	Approx 25kg	L - 1200mm, W - 1000mm, H - 145mm

Pallet Configuration			
Number of units per layer	Number of layers per pallet	Total number of units per pallet	Height of pallet
5	8	40	Approx 150 cm

<b>Labelling Information required for Traceability:</b>	Batch code
<b>Example of Batch/Lot code:</b>	24051B001
<b>Description of Batch/Lot code:</b>	24 - Year / 05 - Week / 1 - Day / B - Production Line / 001 - Pallet Number

<b>Photo of Label:</b>		<b>Photo of Bag:</b>	
	<p>Stickimalt 25kg</p> <p><b>PRODUCT 6440 kg</b></p> <p><b>BATCH 19282P001 (WO)</b></p> <p><b>BEST BEFORE 11/07/2020</b></p>		















<b>Transportation:</b>	All goods are to be transported on clean, dry, covered vehicles that are free from all infestation. Where possible all goods will be delivered by Edme's transport.
<b>CoC / CoA:</b>	Both available upon request. Please contact Edme Lab at <a href="mailto:quality@edme.com">quality@edme.com</a>

**9. HACCP and Food Safety Controls**

Metal Detection			
Is the material Metal Detected?			Yes
Where in process?		Bag (Winkworth Line)	
Sensitivity?	FE: 2.5 mm	N-FE: 3.5 mm	SS: 3.5 mm
Frequency?	3 times per shift including start and end (every 4 hours), and on product change		
Sieve/Filter:			
Does the product undergo sieving/filtration?			Yes
Sieve / Filter	Where in process?	Size?	Frequency?
Yes	After Tipping	11mm, no damage	On Product Change
Any other Food Safety controls e.g. GHP audits, Magnets, X-ray:			
Parameter	Where in process?	Sensitivity, Size etc.	Frequency?
Magnets	After Tipping	9,000 gauss	Start of shift and during product change clean. If running 12 hrs, start and end of shift and during product change clean.
GHP audit	N/A	No damage	Daily, 3 monthly, 6 monthly & annually

**10. Supply Chain and VACCP**

Supply Chain Map				Stickimalt	Malted Barley Flour/Malted Wheat Flour		
<b>Barley, Wheat</b> 1. Grower; UK	2. Transport; Farmers own or grain merchants, various	3. Primary Processor; Maltings, UK	4. Transport; Own, UK	5. Final Processor - manufacturer; EDME Ltd, UK	6. Transport to customer; Edme Ltd's own/3rd party haulier		
Supply Chain Map				Stickimalt	Wheat Flour		
<b>Wheat</b> 1. Grower; UK	2. Transport; Farmers own or grain merchants	3. Manufacturer; EDME Ltd, UK	4. Transport to customer; Edme Ltd's own/3rd party haulier				
Supply Chain Map				Stickimalt	Sugar		
<b>Sugar</b> 1. Grower; Mauritius	2. Transport; Farmers own or grain merchants	3. Primary Processor - Milling; Mauritius	4. Transport; 3rd party haulier & Shipment to UK	5. Packing & Storage; UK	6. Transport; 3rd party haulier, UK	7. Final Processor - manufacturer; EDME Ltd, UK	8. Transport to customer; Edme Ltd's own/3rd party haulier

Supply Chain Map				Stickimalt		Salt	
							
<b>Salt</b> 1. Grower; UK	2. Transport; Raw material supplier transport, UK	3. Primary Processor UK	4. Transport; 3rd party haulier, UK	5. Storage; UK	6. Transport; 3rd party haulier, UK	7. Final Processor - manufacturer; EDME Ltd, UK	8. Transport to customer; Edme Ltd's own/3rd party haulier
Supply Chain Map				Stickimalt		Caramel Powder	
							
<b>Caramel powder</b> 1. Raw material supplier; France	2. Transport; Raw material supplier transport, UK	3. Primary Processor France, Poland	4. Transport; 3rd party haulier, UK	5. Final Processor - manufacturer; EDME Ltd, UK	6. Transport to customer; Edme Ltd's own/3rd party haulier		
Vulnerability							
<b>Is this product at particular risk?</b>				No			
<b>What are the risks?</b>				N/A			
<b>Traceability system in place through full supply chain?</b>				Yes			
<b>Adulteration / Substitution / Dilutions tests available?</b>				No			
<b>Please detail testing methods for adulteration / substitution / dilution, e.g. example DNA testing:</b>				N/A			
<b>Certificate of Analysis Available:</b>				N/A			
<b>Frequency of Testing:</b>				N/A			
<b>State laboratory and accreditation:</b>				N/A			
<b>Where no tests are available please define procedures / processes in place to reduce vulnerability:</b>				TASCC accredited transport, delivery note, site security (CCTV, swipe card access on all doors, locked external silos and tipping hoppers), CoC/CoA, intake testing, grain cleaning, Edme are a BRC accredited site, signed Edme Haulage Agreements on file, lorry loading checks, induction training, Edme approved suppliers & supplier approval, Edme risk assessments on file			

**10. Approval**

No amendments or substitutions to the Raw Material Specification will be made without prior notification and approval from Edme Ltd. This specification supersedes all other specifications and forms of the same spec number issue. In the absence of any feedback within 3 working days, we take this specification as agreed.

**Manufacturer Edme Ltd:**

<b>Approved by:</b>	G. Mulligan	<b>Signature:</b>	
<b>Position:</b>	Product & Process Support Manager		
<b>Date Approved:</b>	31/05/2024		

**Signed on behalf of Customer:**

<b>Company Name:</b>		<b>Address:</b>	
<b>Name:</b>		<b>Date:</b>	
<b>Title:</b>		<b>Signature:</b>	
<b>Email Address:</b>			