

Heygates Ltd

Flour Specification



Product Name	Customer Name	Cust Ref
OPAL	SOUTH EASTERN FOODS (BRADLEYS)	HAR150

Description of Flour

A smooth free flowing white flour that shall be free from hard lumps or foreign matter. The flour shall be free from any off taints or odours and shall have a neutral cereal taste.

Flour Analysis

2024 Harvest

Method	Min	Max	Method
NIR % Protein (Dumas Nx5.7 As Is)	11.6	12.6	HEY 014
NIR Moisture (90 Mins @130°C)	–	15.0	HEY 014
NIR Flour Colour Grade	–	-1.0	HEY 014
Falling Number	240	–	HEY 06

*Uncontrolled Copy

*Quality parameters are predictive values using real data and are subject to change at harvest.

Issue Date	Spec ID	Version	Prepared by
22-Nov-24	2SDTD006	2024 Harvest	DC - Deb C

Shelf Life

365 Days Flour is a raw ingredient and must be cooked or baked before being consumed.

Product Storage

Flour should be stored in cool, well ventilated and pest-free areas away from direct sunlight.

Primary Ingredient

Wheat

Countries of Origin

UK, GER, POL, FRA, SWE, DEN, CAN,

We reserve the right to source wheat from the global market to ensure consistent quality.

Additional Ingredients

Calcium Carbonate (E170), Iron, Niacin, Thiamine; Ascorbic Acid (considered to be a processing aid)

Countries of Origin

FR, USA, IND, CHN, SWE

Compliance

EC No. 1925/2006 & EC1169/2011 + UK Bread & Flour Regulations 1998;

No ingredients are sourced from the Xinjiang area of China.

HQ Address

Add 1 Heygates Ltd
Add 2 Bugbrooke
Add 3 Bugbrooke
Add 4 Northants NN7 3QH

Export Declarations

EORI No. GB119291076

Harmonized System (HS) Codes

11051000

Approved Sites for Supply of this Product

T
Add 1 Heygates Ltd, Tring
Add 2 New Mill
Add 3 Tring
Add 4 Herts HP23 4JN
Tel No. 01604 830381

B
Add 1 Heygates Ltd, Bugbrooke
Add 2 Bugbrooke Flour Mills
Add 3 Bugbrooke
Add 4 Northants NN7 3QH
Tel No. 01604 830381

To verify current BRCGS date, scope and grade, please click the icon below.

<p>Bugbrooke</p> <p>BRCGS Directory</p> <p></p> <p>Site Ref: 1127834</p>	<p>Tring</p> <p>BRCGS Directory</p> <p></p> <p>Site Ref: 1220543</p>	<p>Icklingham</p> <p>BRCGS Directory</p> <p></p> <p>Site Ref: 4488434</p>	<p>Downham Market</p> <p>BRCGS Directory</p> <p></p> <p>Site Ref: 4599386</p>
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Food Allergen Information

The following list of the 14 known allergens is based on the UK statutory instrument 2008: No.1188. the Food labelling (Declaration of Allergens)(England) regulations 2008 & Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 (14 major food allergens are listed ingredients identified in Annex II of Regulation (EU) No 1169/2011 causing allergies or intolerances.)

Link to UK Statutory Instrument



[CLICK HERE](#)

Link to EU Regulation



[CLICK HERE](#)

Q1: Is the allergen declared on the packaging label

Q2: Is this allergen used within the same production facility

Q3: Is there a risk of adventitious cross contamination

		Q1	Q2	Q3
	Celery	No	No	No
	Molluscs	No	No	No
	Cereals containing gluten (wheat)	Yes	Yes	Yes
	Mustard	No	No	No
	Crustaceans	No	No	No
	Peanuts	No	No	No
	Eggs	No	No	No
	Sesame	No	No	No
	Fish	No	No	No
	Soybeans	No	No	Yes
	Lupin	No	No	No
	Sulphur dioxide & sulphate > 10mg/kg	No	No	No
	Milk (including lactose)	No	No	No
	Nuts (i.e. almonds, hazelnuts, tree nuts)	No	No	No

Contains **Wheat** gluten

Produced without the addition of soya, in a mill that does not process soya, but within a supply chain that handles soya

Precautionary Advisory Statements - May Be Present: Soya



The Allergen Bureau's VITAL® (Voluntary Incidental Trace Allergen Labelling) Program is a standardised, scientific allergen risk assessment process specifically designed for the food industry that is recognised by the government. The risk assessment is exclusively based on analysis of the allergen being present in the food as consumed (i.e. the complete finished product). For more information, please click onto the link.

[CLICK HERE](#)

Field and Storage Mycotoxins

All wheat and wheat derivatives meet current EU legislation.

Approx 8,000 wheat samples are tested annually at harvest that determines the crops risk assessment and, therefore, testing frequencies.

Suitable for

Vegetarian	Yes
Vegans	Yes
Coeliacs	No
Kosher	Yes
Halal	Certified

Pest Control**No. of Routine Visits**

26

No. of Technical Insp.

4

Scope of Pest Control:

Rodents & moth plus 24hr call out

Contractor: Check Pest Control, Reading, Berkshire.

Microbiological**Typical Figures**

Aerobic TVC (cfu/g)	<300,000
Yeasts & Moulds (cfug)	<17600
Presumptive Coliforms (cfu/g)	<1,500
Presumptive E. coli (cfu/g)	<30

Typical Figures

Presumptive Bacillus cereus (cfu/g)	<200
Listeria spp (count)	<10
Salmonella	Abs in 25g
Frequency of Tests	Annually

It is possible, albeit unlikely, that levels can exceed those listed above.

The product is stable and is considered low risk microbiologically. The product must pass through a validated heat process to ensure that the food products are safe to be placed on the market.

Food Safety Controls - Critical Control Points

Sieve Size ≤	1mm
Blow Line Metal Detection	1.0Fe, 1.0NFe, 1.5SS, 1.0AL
Bag Metal Detection	2.5Fe, 2.5NFe, 3.0SS

Packaging

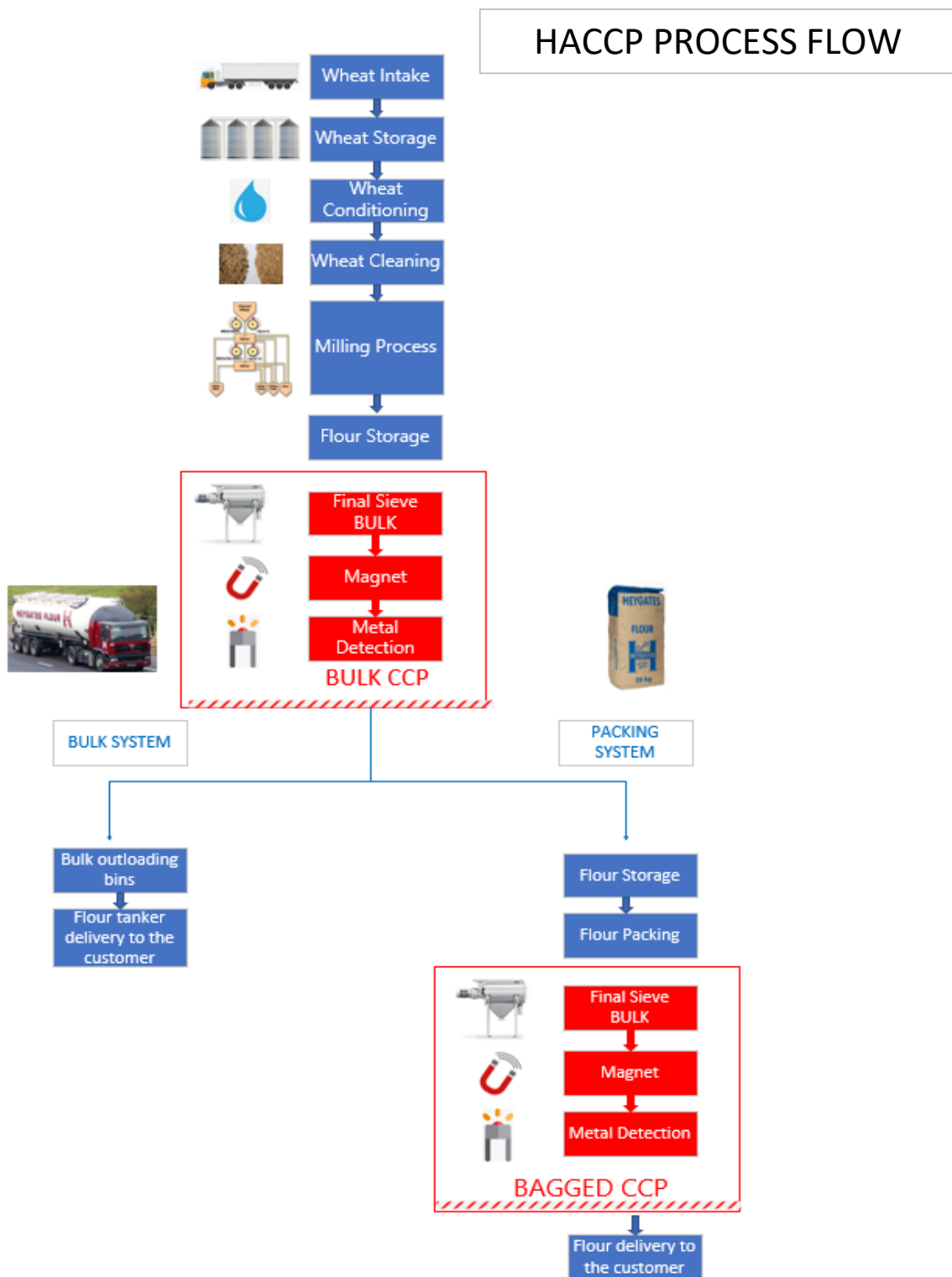
Size of Bag	16Kg	Bag Dim.	320x135x720	Pallet Configuration	
Thread	White	Primary	Brown Paper Sack	No. Per Layer	5
Weight	120 gms	Secondary	Spin Wrap	No. Layers	13

This product is a raw ingredient and should be sieved before processing.

Nutritional Information (per 100g)

		Typical			Typical
https://www.gov.uk/government/publications/composition-of-foods-integrated-dataset-cofid Source - McCance & Widdowsons 7th Edition	Water (g)	11.7	Magnesium (mg)		26.0
	Total Nitrogen (g)	2.0	Phosphorus (mg)		128.0
	Protein (g)	11.3	Iron (mg)		1.9
	Fat (g)	1.2	Copper (mg)		0.2
	Av Carbohydrate (g)	79.2	Zinc (mg)		0.8
	Energy (kcal)	353.0	Chloride (mg)		98.0
	Energy (KJ)	1504.0	Manganese (mg)		0.7
	Starch (g)	78.7	Selenium (ug)		9.0
	Total Sugars (g)	0.5	Iodine (ug)		TR
	Gluc (g)	TR	Retinol (ug)		0.0
	Fruct (g)	TR	Carotine (ug)		0.0
	Sucr (g)	0.4	Vitamin D (ug)		0.0
	Saturates (g)	0.3	Vitamin E (mg)		0.4
	Malt (g)	TR	Thiamine B1 (mg)		0.3
	Lact (g)	0.0	Riboflavin B2 (g)		0.0
	Fibre AOAC (g)	3.3	Niacin (mg)		1.8
	Satd (g)	0.3	Tryptophan/60 (mg)		2.3
	Mono-unsatd	0.2	Vitamin B6 (mg)		0.2
	Poly-unsatd (g)	0.3	Vitamin (B12 (ug)		0.0
	Trans (g)	TR	Folates (ug)		16.0
	Cholest-erol (mg)	0.0	Pantothenate (mg)		0.3
	Sodium (mg)	2.0	Biotin (ug)		1.0
	Potassium (mg)	166.0	Vit C (mg)		0.0
	Calcium (mg)	134.0	Salt (mg)		5.0

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