

Ibis Plus

Description	Free Flowing White / Cream powder, a bread improver in powder form
Use Rate (% of flour weight)	0.5 %
Packaging	Polyethylene bags
Unit weight	10 Kg
Application	Bread and other fermented doughs

Batch Coding and storage

Each bag is coded as follows: AABCCD Where :

AA= Number of batch made ; BB= Day of production ; CC= Month of production ; D= Last numeral of year of production.	
Shelf life (from manufacturing date)	12 months
Transport and storage conditions	Cool, dry, 25°C Maximum

Ingredients	% Breakdown	Country of origin	Country of manufacture
WHEAT Flour (with calcium, Iron, Niacin, Thiamin)	80 - 86	UK, (UK, USA, India, China)	UK
Emulsifier: Diacetylated tartaric acid of mono and diglycerides	10 - 14	Netherlnds	Netherlands
Enzymes : Xylanase, Alpha Amylase, Lipase	< 4	Germany, Netherlands, Finland, Sweden, Denmark	Finland, Denmark
Ascorbic Acid	2 - 6	China	China

Genetic Modification:	All ingredients are classed under 2001/18/EC as non GM. Product is supplied as non-GM in accordance with Regulations 1829/2003/EC and 1830/2003/EC
Additives:	E472e - Diacetylated tartaric acid of mono and diglycerides - Emulsifier E300 - Ascorbic acid - Flour improver

Typical analysis

Chemical	g/100g	Analytical method
Protein	8	Calculation
Fat (total)	9.2	Calculation
Carbohydrate (total)	70.2	Calculation
Energy (Kcals)	340.4	Calculation
Moisture %	10	Calculation

Date of issue	Oct-20
Issue No:	1
Specifications Contact:	R.Biernacki
Formula ref.:	F 300879

Allergen information:

Gluten: contains WHEAT flour.
 Made in a factory that also processes milk, soya, eggs and sulphites.

Ibis Plus

Nutritional Information - By Calculation


Please note:

This is for information only. By calculation, does not constitute a specification or guarantee of composition.

			Methodology
Energy	340.4	Kcals	Calculation
	1449.8	Kj	Calculation
Moisture (loss on drying)	10	g/100g	Calculation
Protein	8	g/100g	Calculation
Total carbohydrate	70.2	g/100g	Calculation
Of which sugars	0.5	g/100g	Calculation
Total fat	9.2	g/100g	Calculation
Of which saturates	0.2	g/100g	Calculation
Dietary fibre	8	g/100g	Calculation
Salt	0.06	g/100g	Calculation
Sodium	0.023	g/100g	Calculation

Product label



 ALLERGENS Directive 2007/68/EEC	ALLERGEN CERTIFICATE		
	Product: Ibis Plus		
	Voluntary presence		
	Component of an ingredient	Present on the production line	Present in the production area
Cereal with gluten and products thereof	✓	✓	✓
Lupin and products thereof	x	x	x
Shellfish and products thereof	x	x	x
Molluscs and products thereof	x	x	x
Eggs and products thereof	x	✓ Note	✓ Note
Fish and products thereof	x	x	x
Peanuts and products thereof	x	x	x
Soya and products thereof	x	✓ Note	✓ Note
Milk and products thereof	x	✓ Note	✓ Note
Nuts and products thereof	x	x	x
Sesame seed and products thereof	x	x	x
Mustard and products thereof	x	x	x
Celery and products thereof	x	x	x
Sulphites and products thereof	x	✓ Note	✓ Note

General:

Except the ingredients whom the voluntary presence in the product or its use in the process area is indicated here, we guarantee that none of the raw materials listed in the appendice 3bis of the directive 2000/13 (modified by the Directive 2003/89/CE, then modified by the Directive 2005/26 CE and modified by the Directive 2006/142/CE, and finally modified by the Directive 2007/68 CE of 27th November 2007), is used in our process area or warehouse.

Note :

- Documented cleaning procedures
 To minimize the risk of cross contamination as much as possible , we created qualified methods regarding this risk (documented cleaning procedures and GMP are in place) , followed up by our HACCP studies according to the norms settled in Codex Alimentarius.
- Raw material assessment
 Raw material suppliers are assessed to ensure all reasonable precautions are taken in processing and transportation to ensure minimal risk of contamination.