



Product Specification

Product Name: IBIS Clean Label 220491-01

Sap Code: 100013326

Description: Free Flowing White / Cream powder, a concentrate for bread production in powder form.

Ingredient declaration (legal)

<u>Ingredient Listing for the Purpose of Label Declaration</u>	
WHEAT Flour (with Calcium, Iron, Niacin, Folic Acid, Thiamin), Flour Improver E300	

Ingredient	Source of ingredient (EG Mineral, vegetable, artificial, chemical synthesis etc)	Broad banding	Country of origin
Wheat Flour (with Calcium, Iron, Niacin, Folic Acid, Thiamin)	Cereal	50 - 100	UK, (UK, France, India, China, Switzerland)
Ascorbic Acid	Maize	2 - 5	China
Enzymes Glucose Oxidase, Xylanase, Alpha Amylase, Glucoamylase, Lipase	Microbial	5 - 10	Denmark Netherlands, France, Lithuania

LFI (UK) Limited is a trading division of Tollblend Limited.
 Registered Office: 256 Ikon Trading Estate Droitwich Road Hartlebury Worcs DY10 4EU
 Reg No:2222364 England – VAT Reg No: 496 3279 01

Originator: Alexandra Baddeley Originated on: 18/05/2006	LFI 28.2
Revision No:16 Revision Date:03/02/2025	Global Standard: 3.6.1 Issued by: Alexandra Ricketts



Processing Aids

Processing aid	Source of ingredient (EG Mineral, vegetable, artificial, chemical synthesis etc)	Broad banding	Country of origin
Rapeseed Oil		< 5	Austria, Australia, Belgium, Bulgaria, Czech Republic, Denmark, France, Germany, Hungary, Latvia, Lithuania, Poland, Romania, Serbia, Slovakia, UK, Uruguay

Additives

E Number	Full Name	Purpose
E300	Ascorbic Acid	Flour Improver

PACKAGING: Heat sealed polythene sacks, 12.5 kg

Rate of Use: 0.5 – 2 %

APPLICATIONS: For the manufacture of bakery goods

SHELF LIFE: Keep in a cool, dry environment away from any source of infestation. Under these conditions the shelf life is 12 months

LFI (UK) Limited is a trading division of Tollblend Limited.
Registered Office: 256 Ikon Trading Estate Droitwich Road Hartlebury Worcs DY10 4EU
Reg No:2222364 England – VAT Reg No: 496 3279 01

Originator: Alexandra Baddeley Originated on: 18/05/2006	LFI 28.2
Revision No:16 Revision Date:03/02/2025	Global Standard: 3.6.1 Issued by: Alexandra Ricketts



Product Protection

Sieve			
Where in process		Mesh size	Frequency of checks
Final product packaging		2000 mesh	Every batch
Metal Detection			
Size of test pieces:	Fe 2.5 mm	Non fe 2.5 mm	SS 3.0mm
Where in the process?		Full bags	
Mechanism of rejection?		Belt stop alarm	

NUTRITIONAL INFORMATION

		Per 100g
ENERGY	Kcal	349.252
	kJ	1486.91
FAT	g	1.65234
Of which SATURATES	g	0.0333
MONO-UNSATURATES	g	0.2615
POLYUNSATURATES	g	0.1465
TRANS – FATS	g	
CHOLESTEROL	g	
CARBOHYDRATE	g	76.1222
Of which SUGARS	g	0.00075
POLYOLS	g	
STARCH	g	
FIBRE		0.0096
Protein	g	9.72765
SALT	g	0.0047985
SODIUM	g	0.00036
MOISTURE	g	
SOURCE OF DATA		Supplier Information / Calculation

LFI (UK) Limited is a trading division of Tollblend Limited.
Registered Office: 256 Ikon Trading Estate Droitwich Road Hartlebury Worcs DY10 4EU
Reg No:2222364 England – VAT Reg No: 496 3279 01

Originator: Alexandra Baddeley	LFI 28.2
Originated on: 18/05/2006	Global Standard: 3.6.1
Revision No:16	Issued by: Alexandra Ricketts
Revision Date:03/02/2025	



ALLERGENS				
Component	Present			Comments
	As an Ingredient	Not as an ingredient but on same line	Not on same line but used in or stored in manufacturing plant / warehouse	
Cereals containing Gluten (Wheat, Barley, Rye, Oats, Spelt, Kamut or other hybridized strains)	Yes	Yes	Yes	Wheat Four
Crustaceans	No	No	No	
Egg & Egg Derivatives	No	Yes	Yes	Verified cleandowns
Fish & Fish Derivatives	No	No	No	
Peanuts	No	No	No	
Soya & Soya Derivatives	No	Yes	Yes	There is a risk of soya contamination through the flour supply chain
Milk & Milk Derivatives	No	Yes	Yes	Verified cleandowns
Nuts including nut oil– Almonds, Hazelnuts, Walnuts, Cashews, Pecan Nuts, Brazil Nuts, Pistachio Nuts, Macadamia Nuts & Queensland Nuts)	No	No	No	
Celery	No	No	No	
Mustard	No	No	No	
Sesame Seeds	No	No	No	
Sulphur Dioxide & Sulphites > 10mg/kg expressed as SO ₂	No	No	No	
Lupin	No	No	No	
Molluscs	No	No	No	

If your product is made on the same line as an allergen, then a low level of cross contamination cannot be excluded.

LFI (UK) Limited is a trading division of Tollblend Limited.
Registered Office: 256 Ikon Trading Estate Droitwich Road Hartlebury Worcs DY10 4EU
Reg No:2222364 England – VAT Reg No: 496 3279 01

Originator: Alexandra Baddeley	LFI 28.2
Originated on: 18/05/2006	Global Standard: 3.6.1
Revision No:16	Issued by: Alexandra Ricketts
Revision Date:03/02/2025	



Genetic Modification: All ingredients are classed under 2001/18/EC as non GM in accordance with Regulations 1829/2003,EC and 1830/2003/EC.

The ingredient, and its' constituent parts, meet all relevant UK and EU Regulations (eg. Food Safety Act 1990, Pesticide Residue Levels, Plastic Materials in contact with Food etc). It is suitable for human consumption as a food ingredient. This product must be heat treated to include a microbiological kill process before consumption, therefore it is unfit for consumption in it's current state.

For professional use only, not for retail sale. The bakery and pastry wares containing this product must be baked before consumption.

Certifications

Kosher Accredited	No	Suitable for use in Kosher Products	Yes
HALAL Accredited	No	Suitable for use in HALAL products	Yes
RSPO Applicable	No	If so MB / SG/ IP?	N/A

RSPO number if applicable BMT-RSPO-00056

Dietary Suitability

Is this product suitable for the following group of people

Vegetarians	Yes
Vegans	Yes
Diabetics	Yes
Coeliacs	No

Please can you sign and return the specification but if we don't hear from you within 10 working days then we will take it that the specification meets with your approval, also an order received is deemed to be your acceptance of this specification.

Sign off on behalf of Lesaffre

Name	Rafal Biernacki
Position	Quality Ingredients Administrator
Date	23/10/2025
Signature	Rafal Biernacki

LFI 22/27

Revision No : 2

LFI (UK) Limited is a trading division of Tollblend Limited.
Registered Office: 256 Ikon Trading Estate Droitwich Road Hartlebury Worcs DY10 4EU
Reg No:2222364 England – VAT Reg No: 496 3279 01

Originator: Alexandra Baddeley Originated on: 18/05/2006	LFI 28.2 Global Standard: 3.6.1
Revision No:16 Revision Date:03/02/2025	Issued by: Alexandra Ricketts