PRODUCT SPECIFICATION

Reference	Written By	Authorised By	Issue Number	Amendment Date	Page No.
	Michael Browne	J Woodgate	1	05.06.19	1

PRODUCT:	NORFOLK GROWN STRONG WHITE FLOUR						
DESCRIPTION:	A STRONG ALL PURPOSE BREAD FLOUR.						
ALLERGY ADVICE:	FOR ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, SEE INGREDIENTS HIGHLIGHTED BELOW IN <u>BOLD.</u>						
INGREDIENTS: (In Descending Order)	WHEAT FLOUR (WHEAT FLOUR, CALCIUM CARBONATE, IRON, NIACIN THIAMIN).						
PHYSICAL SPECIFICATION:	MIN	TARGET	MAX	METHOD REF:			
PROTEIN:	11.7	12.2	12.5	TM10			
MOISTURE:	13.0	14.5	15.0	TM10			
WATER ABS:*	62	64	66	TM6/TM10			
HAGBERG:	240	-	-	TM7			
BRANSCAN COLOUR:	-	0.8	-	TM21			
TREATMENT:	WHEAT FLOUR TO COMPLY WITH CURRENT LEGISLATION						
MANUFACTURED:	IN THE UNITED KINGDOM						
COUNTRY OF ORIGIN:	UK (WHEAT FLOUR) AND WORLDWIDE (OTHER COMPONENTS)						
PACK SIZE:	16KG OR BULK TANKER VIA ROAD TANKER (TRADE)						
PACKAGING TYPE:	CLAY COATED PAPER BAG (1.5KG) – RECYCLABLE MULTI LAYERED PAPER SACK (16KG) – RECYCLABLE						
STORAGE ADVICE:	COOL, DRY AMBIENT CONDITIONS						
SHELF LIFE:	12 MONTHS WHEN STORED AS RECOMMENDED						
PACK CODING:	TRADE = TIME, JULIAN DATE AND BEST BEFORE (EXAMPLE: 10:45:56 19 031 BEST BEFORE 31/01/20)						
NUTRITIONAL DATA:	TYPICAL VALUES	19 U31 BEST BEFOR	AS SOLD PER 100g				
This information has been	ENERGY		1451kJ				
collated from in-house data,	FAT		341kcal 1.4g				
suppliers data and published	of which saturates		0.2g				
literature (McCance and Widdowson's 6 th Edition) and	CARBOHYDRATE		75.3g				
should be treated as a good	of which sugars		1.4g				
guide but cannot be	FIBRE		3.1g				
guaranteed.	PROTEIN		12.20g trace				
SUITABILITY STATUS:	VEGETARIANS & VEGANS						
GM STATUS:	THIS PRODUCT DOES NOT CONTAIN ANY GENETICALLY MODIFIED INGREDIENTS.						
J.I. J. I.	GM POLICY STATEMENT AVAILABLE UPON REQUEST.						
NOTES:	1. CHEMICAL /MICRO DUE DILIGENCE DATA AVAILABLE UPON REQUEST.						
	2. MATERIAL SAFETY DATA SHEET AVAILABLE UPON REQUEST.						



