

PRODUCT:	SAMSON FLOUR				
LEGAL NAME:	Wholemeal Flour				
DESCRIPTION:	A strong all-purpose wholemeal bread flour.				
INGREDIENTS & COUNTRY OF ORIGIN: (In Descending Order)	Wheat Flour, Enzymes*.				
	INGREDIENT	% IN COMPONENT	% IN FLOUR	COUNTRY OF ORIGIN	
	Wheat Flour	n/a	99.98	UK	
	Enzymes	n/a	<0.02	UK/DENMARK	
	* ENZYMES (Fungal Alpha Amylase & Xylanase) – these are added to flour as a processing aid in the baking process. They are inactive after baking and therefore not required to be declared in the finished baked product.				
PHYSICAL SPECIFICATION:	TEST	MIN	TARGET	MAX	METHOD REF
	PROTEIN: (base flour)	13.5	13.8	14.5	TM10
	MOISTURE: (base flour)	13.0	14.5	15.0	TM10
	HAGBERG (base flour)	260	-	-	TM7
	SEIVINGS	TAILS 20W: 2.0 - 4.0 TAILS 9N: 17.0 – 21.0 TOTAL = 19.0 – 25.0			TM4
MANUFACTURED:	In the United Kingdom.				
PACK SIZES: (e mark symbol at end of weight indicates these products are packed to average weight, all others are minimum weight)	PACKAGING TYPE	Retail Bag	Trade Roll Bottom Sack	Bulk Tanker	
	FINISHED BAG SIZE/WEIGHT	1.5kg	16kg	up to 28 tonnes	
	BAG DIMENSION	H: 310mm W: 114mm	H: 700mm W: 395mm	N/A	
	BAG WEIGHT EMPTY	12gms	120gms	N/A	
	PALLET FORMAT	12 Outers per layer	5 Bags per layer	N/A	
	PALLET TYPE	If applicable will be either Wood or Plastic – as required			
TRACEABILITY	BAGGED	Time, Julian Date and Best Before Date (eg: 10:45:56 22 031 BEST BEFORE 31/07/22)			
	BULK	Quote order number & delivery date			
	TOTE (special request only)	Product Name Best Before date, Date of Production and Bag Number are printed on a label fixed to each tote bag.			
STORAGE ADVICE:	Cool, dry ambient conditions				
SHELF LIFE:	6 months from production/packing date when stored as recommended				
PRODUCT PROTECTION (CCP'S)	REDRESSER	DETECTION LIMITS			
	Bulk	5mm Screen			
	Trade/Retail Bags	5mm Screen			
	METAL DETECTION	TEST PIECE SIZES			
	Trade Packer	2.8mm Fe, 3.5mm Non-Fe, 3.5mm SS			
Retail Packer	1.5mm Fe, 1.5mm Non-Fe, 2mm SS				

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NUTRITIONAL DATA:	ENERGY	1318Kj - 310kcal		
	FAT	2.20g		
	of which saturates	0.30g		
	CARBOHYDRATE	61.8g		
	of which sugars	2.10g		
	FIBRE	9.00g		
	PROTEIN	13.8g		
	SALT	trace		
<i>This information has been collated from in-house data, supplier's data & published literature (McCance & Widdowson's 7th Edition). It should be treated as a guide - cannot be guaranteed.</i>				
ALLERGEN STATUS	Allergen	Contains Yes / No	Contamination Risk Yes / No	Comments
	Peanuts and derivatives	NO	NO	
	Nuts and derivatives	NO	NO	
	Sesame and derivatives	NO	NO	
	Molluscs and derivatives	NO	NO	
	Crustaceans and derivatives	NO	NO	
	Fish and derivatives	NO	NO	
	Milk and derivatives	NO	NO	
	Egg and derivatives	NO	NO	
	Celery and derivatives	NO	NO	
	Mustard and derivatives	NO	NO	
	Cereals containing gluten (wheat) and derivatives	YES	N/A	Made from wheat
	Cereals containing gluten (rye, barley, oats, spelt, kumat or their hybrid strains) and derivatives	NO	YES	Possible cross-contamination in supply chain.
	Soya and derivatives	NO	YES	Possible cross-contamination in supply chain.
Lupin and derivatives	NO	NO		
Sulphites & derivatives >10mg/kg	NO	NO		
ADDITIONAL FOOD INGREDIENT DATA	Present in Product	Contains Yes / No	Contamination Risk Yes / No	Comments
	Additives	NO	NO	
	Animal Products	NO	NO	
	AZO and Coal Tar Dyes	NO	NO	
	Benzoates	NO	NO	
	BHA/BHT	NO	NO	
	Caffeine	NO	NO	
	Corn/Maize and derivatives	NO	YES	Possible cross-contamination in supply chain.
	Fruit and derivatives	NO	NO	
	Hydrolysed Vegetable Protein	NO	NO	
	Hydrogenated Vegetable Oil	NO	NO	
	M.S.G. and Glutamates	NO	NO	
	Natural and Artificial Colours	NO	NO	
	Natural and Artificial Flavourings	NO	NO	
	Sweeteners	NO	NO	
	Textured Vegetable Protein	NO	NO	
Vegetable and derivatives	NO	NO		
Yeast	NO	NO		

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SUITABILITY STATUS:	Does this product meet the following claims:		Yes/No
	Suitable for Vegetarians & Ovo-Lacto Vegetarians		Yes
	Suitable for Vegans		Yes
	Suitable for Coeliacs		No
	Suitable for Lactose Intolerance		Yes
	Suitable for Hindus		Yes
	Kosher certificated		No
	Halal certificated		No
Organic certificated		No	
GM STATUS:	This product does not contain any Genetically Modified ingredients.GM Policy Statement available upon request. No commercially grown GM wheat is currently available.		
IRRADIATED MATERIAL:	G.R. Wright's do not use irradiated materials in any products.		
MICROBIOLOGICAL TESTING:	All our products are not produced to a microbiological specification. Levels found in wheat are naturally occurring and will vary from season to season. Due Diligence Testing Schedule is available upon request. All our products are not positively released on microbiological results.		
CONTAMINANTS MONITORING	G.R. Wright's has a robust Due Diligence Programme in place to monitor any potential contaminants in relation to our core ingredient (Wheat/Flour). We participate in collaborative industry surveys that are organised through a trade association (nabim), in order to provide detailed data on behalf of the milling sector and is representative for the whole country.		
	Contaminant	Limit	
	DON (Deoxynivalenol)	750ppb	
	ZON (Zearalenone)	75ppb	
	OTA (Ochratoxin)	3ppb	
	Cadmium	0.1mg/kg	
	Lead	0.2mg/kg	
Pesticide Residues	Not Exceeding MRL		
NOTES:	<ol style="list-style-type: none"> 1. Material Safety Data Sheet available separately upon request. 2. Flour and flour-based mixes are raw ingredients and therefore it is recommended to undergo further thermal processing (i.e. baking/cooking) before being consumed. 3. As and when required, wheat gluten may be added to flour in order to help meet protein specifications. All wheat gluten is purchased from approved suppliers. It may originate from any of the following countries, UK, Belgium, France or Sweden. 4. All specifications submitted to customers are deemed to be approved after 14 days of submission unless contacted by Customer within this period for further query. 		

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