



• GETTING THE BEST OUT OF WHEAT •

**RAW MATERIAL SPECIFICATION – Carr's Brown Flour
Brandee**

Manufacturing Site	Carr's Maldon Mill
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Useful Contacts

Operations Manager	Matthew Chick
Quality Manager	Janet Gurton
Commercial Director	Allan Burns
Group Food Safety Manager	Jenny Buchanan

Site Accreditations

BRC Global Food Safety Standard	
FEMAS	
SEDEX No.	ZC1061406

Reference No.	FPS 018
Version No.	4
Date	07.11.17



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Product Name – CARR'S BROWN FLOUR BRANDEE

Ingredient Declaration	Brown Wheat Flour (calcium, iron, niacin, thiamine) Wheat Gluten, Flour Treatment Agent: Fungal Amylase
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(For allergens including cereals containing gluten, see ingredients in **bold**)

Recipe Breakdown (Note - Wheat country of origin can vary dependant on availability)

Ingredient	Country of Origin	%
Wheat	<i>UK</i>	95.47 – 95.97
Gluten	<i>Uk/France/Germany</i>	4.0 - 4.5
Calcium Carbonate	<i>Uk</i>	0.236
Iron	<i>USA/Sweden</i>	0.00166
Niacin	<i>China/India</i>	0.00160
Thiamin	<i>China</i>	0.00024
Fungal Alpha Amylase	<i>Denmark</i>	0.026

(Note. Gluten % can vary depending on natural wheat proteins)

Processing Aids/Undeclared Ingredients

Ingredient	Country of Origin	Function	%
Calcium Sulphate	UK	Carrier in Fungal Amylase/Vitamins	0.02

Sensory Characteristics

General Appearance	Brown flour milled from cleaned wheat, free flowing and free from infestation or extraneous matter.
Texture	Free flowing fine powder with Bran
Flavour	Neutral cereal flavour
Odour	Neutral cereal odour

Physical and Chemical Standards

TEST	LOWER LIMIT	UPPER LIMIT
Protein (%)	13.8	14.2
%> 475 Micron	8.0	14.0

(Note – Water absorption is an analytical measurement to monitor consistency and may not relate to full scale production)



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Foreign Body Control Checks

Final Redresser	Bulk – 5mm Sieve SS Bagged – 10mm Sieve SS
Metal Detection	Bulk – In line magnets 7000 Gauss Bags – Sensitivity 3mm Fe, 4mm Non Fe, 4mm SS

Note - *Contamination risks identified below are likely adventitious contaminants of flour. Wheat is cleaned before milling by a Screen room designed to remove this contamination but we are unable to guarantee 100% removal if present.

Allergen Status

Allergen	Contains Yes/No	Contamination Risk Yes/No	Comments
Cereals containing gluten (Wheat) and products thereof	Yes	n/a	Made from Wheat
Cereals containing gluten (rye, barley, oats, spelt, kumat or their hybrid strains) and products thereof	No	Yes	*Potential contamination in raw material.
Crustaceans and products thereof	No	No	
Egg and products thereof	No	No	
Fish and products thereof	No	No	
Peanuts and products thereof	No	No	
Soybeans and products thereof	No	Yes	*Potential contamination in raw material.
Milk and products thereof	No	No	
Nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia and Queensland) and products thereof	No	No	
Celery and products thereof	No	No	
Lupin and products thereof	No	No	
Molluscs and products thereof	No	No	



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Mustard and products thereof	No	No	
Sesame seeds and products thereof	No	No	
Sulphur Dioxide and sulphites at concentrations of >10mg/kg or 10mg/l expressed as SO ₂	No	No	

Food Intolerance Information

Food	Contains Yes/No	Contamination Risk Yes/No	Comments
Corn/Maize and products thereof	No	Yes	*Potential contamination in raw material.
Seeds and products thereof	No	Yes	*Potential contamination in raw material.
Fruit and products thereof	No	No	
Vegetable and products thereof	No	No	
Hydrolysed Vegetable Protein	No	No	
Textured Vegetable Protein	No	No	
Yeast	No	No	
Beef and products thereof	No	No	
Pork and products thereof	No	No	
Lamb/Mutton and products thereof	No	No	
Poultry and products thereof	No	No	
AZO and Coal Tar Dyes	No	No	
BHA/BHT	No	No	
Benzoates	No	No	
M.S.G. and Glutamates	No	No	
Caffeine	No	No	
Natural and Artificial Colours	No	No	
Natural and Artificial Flavourings	No	No	
Added Salt	No	No	
Potassium based salt substitute	No	No	
Added Sugar	No	No	
Sweeteners	No	No	
Other Additives	Yes	No	Statutory Nutrients –Calcium Carbonate, Iron, Niacin, Thiamin. Processing Aid - Fungal Amylase
Genetic Modification	No	No	
Irradiation	No	No	


Dietary Requirements

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Coeliac	No – Wheat Gluten present.
Suitable for Phenyl Ketone	Yes – Follow dietary advice
Suitable for Diabetics	Yes – Follow dietary advice
Kosher Certificated	No
Halal Certificated	No
Organic Certificated	No

Nutritional Information

Parameter	Typical Value per 100g	Test Method/Data Source
Energy KJ/Kcals	1491/350	McCance & Widdowson
Protein	15.1	McCance & Widdowson
Total Carbohydrate	72.5	McCance & Widdowson
Of which Sugars	1.0	McCance & Widdowson
Of which Starch	71.5	McCance & Widdowson
Total Fat	2	McCance & Widdowson
Of which Saturates	0.3	McCance & Widdowson
Of which Monounsaturates	0.2	McCance & Widdowson
Of which Polyunsaturates	0.8	McCance & Widdowson
Trans Fatty Acids	TRACE	McCance & Widdowson
Dietary Fibre	7.7	McCance & Widdowson
Sodium	0.002	McCance & Widdowson
Salt	0.005	Calculated

Packaging

Description	2-ply Food grade paper sack with Orange Design/ printing 16kg – 355x150x760mm. Glued at one end and stitched at other. Inkjet printing along bag gusset.	
Shelf Life - Unopened	6 Months from day of packing	
Shelf Life - Opened	If stored as per specified instructions, sealed, dry conditions away from odorous material and free from contaminants this product may be used until the BBE date.	
Storage Conditions	Ambient, dry conditions away from odorous materials.	



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Intended Use	Product must be cooked prior to consumption.
Printing (Coding details required for traceability)	Bagged Flour:- First 3 Digits Batch Code followed by 4 digit sequential bag number, Time & BB Date Bulk Flour:- Vehicle Registration, Delivery Note Number, Delivery Date.
Palletisation	Units per pallet: - 65 Layers per pallet -13 Units per layer – 5 Cardboard pallet liner between pallet and bottom layer of sacks
Bulk Deliveries	Hygienically maintained tanker used only for the transport of flour. Delivery notes shall accompany bulk deliveries for traceability.

Contaminant Monitoring

Parameter	Frequency	Comments
Pesticide Residues	4 Random wheat samples per annum tested for pesticide residues. Participate in industry contaminant monitoring program.	See Pesticide/Mycotoxin Policy. Compliance to Legal Limits.
Mycotoxins	Random flour sample tested 6 monthly for full mycotoxin screening.	
Heavy Metals	Random flour sample tested 6 monthly for heavy metals.	
Microbiology	A random white flour sample is tested monthly for micro analysis.	See Microbiological Policy

(Note – All above tests are carried out by UKAS accredited laboratories).

Warranty

Carr's Flour Mills Ltd. warrants that the product complies with the requirements of relevant legislation in force at the time in the UK and EU, and amendments thereof. These include regulations on Food Safety Act 1990, UK Bread and Flour Regulations 1998, Food Hygiene Regulations, Contaminants and Pesticides.

Our manufacture, primary processing, packaging and storage operations are in accordance with all relevant UK and EU Food Hygiene, Packaging, Weights and Measures, Consumer Protection and Trade Description legislation.

Whilst it is our intention to conform to these parameters, Carr's Flour Mills Ltd. reserves the right to make alterations without prior notice.

Authorised By: Janet Gurton

Position: Quality Manager