

Head Office: Victoria Mills, Wellingborough, Northants. NN8 2DT

Tel: (01933) 441000 Email: enquiries@whitworthbros.ltd.uk Fax: (01933) 222523

Product Information

Name: Granary Flour	Code: FL5839
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Product Description:	Malted brown wheat flour with addition of flaked malted wheat Off-white background with flaked malted wheat. Malty aroma and slightly bitter taste. Relatively free flowing powder with malted wheat flakes
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Ingredient	% in Component	% in Flour	Supplier	Country of Origin
Wheat Flour	n/a	84.245	Approved Merchants	UK
Calcium Carbonate E170	n/a	0.33	OMYA	France
Enhanced Vitamix	n/a	0.025	Lesaffre (LFI)	UK
Of Which:				
- Calcium Sulphate (E516) (Inert Carrier)	87.75	0.0219375		UK
- Niacin	7.0	0.00175		India / China
- Iron	4.3	0.001075		India
- Thiamine	0.95	0.0002375		China
Malted Wheatflakes	n/a	15.0	AB Mauri	UK
Barley Malt Flakes	n/a	0.4	Silver Tweed Cereals	UK

Ingredients Declaration:	<p>Wheat Flour, Calcium carbonate, Niacin, Iron, Thiamine, Flaked Malted Wheat, Malted Barley Flour</p> <p>*For allergens, including cereals containing gluten, see ingredients in bold</p> <p>Note the Food Information Regulation Annex VII (point 6) states ingredients constituting less than 2% of the finished product can be listed in a different order after the other ingredients.</p>
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Calcium Carbonate and Vitamix are added to comply with both the Bread and Flour Regulations 1998 and the minimum 15% of NRV levels as defined in EU regulation. 1169/2011. The addition rates take into account naturally occurring base levels from published data. Calcium Sulphate is non-declarable as an inert carrier. Vital Wheat Gluten may be added to achieve the protein specification and ensure the functional performance of the product. This gluten is non-declarable, but fully traceable through our system.

Analytical Specification	Minimum	Target	Maximum
Moisture (%)	-	-	14.5
Sieving Tails 150 micron	15		27

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Food Intolerance Data			
Does the Product Contain?	Y/N	Is there a risk of Cross-Contamination?	Comment
Additives	Yes	N/A	Statutory nutrients
Artificial Colours	No	No	
Artificial Flavours	No	No	
AZO Colours	No	No	
Benzoates	No	No	
BHA/BHT	No	No	
Caffeine	No	No	
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	Yes	N/A	Barley wheat malt flour
Celery	No	No	
Egg & Egg Derivatives	No	No	
Fish, Crustaceans, Molluscs & Derivatives	No	No	
Fruit & Fruit Derivatives	No	No	
Garlic	No	No	
Gelatine	No	No	
Genetically Modified Ingredients, additives or processing aids.	No	No	
Glutamates	No	No	
Gluten	Yes	N/A	Naturally present in wheat
HVP/TVP	No	No	
Legumes & Pulses	No	No	
Lupins & Derivatives	No	No	

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Food Intolerance Data			
Does the Product Contain?	Y/N	Is there a risk of Cross-Contamination?	Comment
Maize & Maize Derivatives	No	No	
Meat & Meat Products	No	No	
Milk & Milk Derivatives	No	No	
Molluscs & Derivatives	No	No	
Mustard & Mustard Products	No	No	
Nuts & Nut Derivatives	No	No	
Peanuts & Peanut Derivatives	No	No	
Poultry & Poultry Products	No	No	
Preservatives	No	No	
Sesame seeds & Derivatives	No	No	
Soya & Soya Derivatives	No	Yes	<i>Produced without the addition of soya, in a mill which does not process soya, but within a supply chain which handles soya</i>
Sulphur Dioxide (>10mg/kg)	No	No	
Vegetable & Vegetable Derivatives	No	No	
Yeast & Yeast Extract	No	No	

Groups With Specific Dietary Requirements		
Is the product suitable for?	Y/N	Comments
Vegetarians	Yes	
Vegans	Yes	
Lacto-Ovo Vegetarians	Yes	
Lactose Intolerant	Yes	
Coeliacs	No	Gluten is naturally present in wheat
Diabetics	Yes	
Halal	Yes	Certified
Kosher	Yes	Certified

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GMO

It is the policy of Whitworth Bros. Ltd. not to buy, manufacture or use any genetically modified products or ingredients, or any materials made using GM technology. No Commercially grown GM wheat is currently available.

Irradiated Material

Whitworth Bros. Ltd. do not use irradiated material in any products.

Nutritional Information (Per 100g)

Energy (KJ)	1498
Energy (KCal)	352
Total Fat:	1.26
- of which saturates:	0.28
- of which mono-unsaturates:	0.23
- of which poly-unsaturates:	0.39
Carbohydrate:	77.30
- of which sugars:	1.62
- of which starch:	75.68
Fibre(non-starch polysaccharides):	4.38
Protein:	11.3
Sodium:	0.007
Total Salt	0.01
Moisture:	10.9
Information Source:	From published McCance & Widdowson 7 th edition and analytical data

Microbiological Testing

Not manufactured to microbiological specification, levels will reflect those naturally occurring in wheat which will vary from season to season.
Flour is intended for further thermal processing.

Warning

Flour is a raw ingredient and must be cooked or baked before eating.
Always wash hands, all surfaces and utensils after handling raw flour.

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Contaminants Monitoring	
Whitworth Brothers Ltd. operates a surveillance programme for potential contaminants of wheat and flour, much of the testing is carried out as part of collaborative industry surveys, via UK Flour Millers which provide access to more extensive information. The results of this testing demonstrates compliance with the legal limits.	
Contaminant	Limit
DON (Deoxynivalenol)	750ppb
ZON (Zearalenone)	75ppb
OTA (Ochratoxin A)	3ppb
Cadmium	0.1mg/kg
Lead	0.2mg/kg
Pesticide Residues	Not exceeding MRL

Product Protection
Final Redresser: 1mm Screen (base Flour)– bulk and bags
Metal Detection: 2.5mmFe, 3.0mmNFe, 3.0mmSS – Bags only

Storage	
Shelf life	184 days from Production Date
Storage conditions	Cool, dry warehouse or Specialist Bulk Silo.

Packaging			
Bag Unit Size	16kg	25kg	1T Tote Sack
Bag Dimensions:	580x365x90mm	N/A	N/A
Bag Weight empty:	~190g	N/A	N/A
Stack Format:	5x13	N/A	N/A
Pallet Type:	Wood/Plastic – as required	N/A	N/A

Post Production Traceability	
Bagged	Product name, Best Before (BB), Date of Production (DOP) and sequential bag number are printed on face of bag. Please quote these along with order number, if possible for full traceability.
Bulk	Bulk Tanker up to 28T
Tote	Product name, Best Before (BB), Date of Manufacture (DOM) and bag number are printed on pallet label. Please quote these along with order number, if possible for full traceability.
Bulk	Please quote Order number (SLNxxxxxxx) and Delivery date.

Contact Information	
Main Switchboard	01933 441000
Main Fax	01933 222523
24h Emergency Contact	07734 144069
Workshop Switchboard	01909 472216
Workshop Fax	01909 480212

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