

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

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

**Product Information**

<b>Name:</b> As You Like It - Bread Flour	<b>Code:</b> FL3305
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<b>Product Description:</b>	White to off-white wheat flour. Bland odour and taste – no taints. Relatively free flowing.
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Ingredient	% in Component	% in Flour	Supplier	Country of Origin
Wheat Flour	n/a	99.645	Approved Merchants	UK
Calcium Carbonate E170	n/a	0.33	OMYA UK	France
Enhanced Vitamix	n/a	0.025	Lesaffre (LFI)	UK
- Calcium Sulphate (E516) (Inert Carrier)	88.0	(0.0219375)		UK
- Niacin	7.0	(0.00175)		India/China
- Iron	4.3	(0.001075)		USA/India
- Thiamine	0.95	(0.0002375)		China

<b>Ingredients Declaration:</b>	<p><b>Wheat</b> Flour, Calcium carbonate, Niacin, Iron, Thiamine. *For allergens, including cereals containing gluten, see ingredients in bold 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
<b>Protein (%)</b>	10.0	10.5	11.0
<b>Moisture (%)</b>	13.9	-	15.0
<b>Water Absorption (%)</b>	57.0	-	60.0
<b>Hagberg (Secs)</b>	250	-	-

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Food Intolerance Data			
Does the Product Contain?	Y/N	Is there a risk of Cross-Contamination?	Comment
<b>Additives</b>	Yes	N/A	Statutory nutrients
<b>Artificial Colours</b>	No	No	
<b>Artificial Flavours</b>	No	No	
<b>AZO Colours</b>	No	No	
<b>Benzoates</b>	No	No	
<b>BHA/BHT</b>	No	No	
<b>Caffeine</b>	No	No	
<b>Cereals containing gluten (wheat) and products thereof</b>	Yes	N/A	Made from wheat
<b>Cereals containing gluten (rye, barley, oats, spelt, kumat or their hybrid strains) and products thereof</b>	No	Yes	Potential cross contamination in supply chain
<b>Celery</b>	No	No	
<b>Egg &amp; Egg Derivatives</b>	No	No	
<b>Fish, Crustaceans, Molluscs &amp; Derivatives</b>	No	No	
<b>Fruit &amp; Fruit Derivatives</b>	No	No	
<b>Garlic</b>	No	No	
<b>Gelatine</b>	No	No	
<b>Genetically Modified Ingredients, additives or processing aids.</b>	No	No	
<b>Glutamates</b>	No	No	
<b>Gluten</b>	Yes	N/A	Naturally present in wheat
<b>HVP/TVP</b>	No	No	
<b>Legumes &amp; Pulses</b>	No	No	
<b>Lupins &amp; Derivatives</b>	No	No	
<b>Maize &amp; Maize Derivatives</b>	No	No	
<b>Meat &amp; Meat Products</b>	No	No	

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<b>Milk &amp; Milk Derivatives</b>	No	No	
<b>Molluscs &amp; Derivatives</b>	No	No	
<b>Mustard &amp; Mustard Products</b>	No	No	
<b>Nuts &amp; Nut Derivatives</b>	No	No	
<b>Peanuts &amp; Peanut Derivatives</b>	No	No	
<b>Poultry &amp; Poultry Products</b>	No	No	
<b>Preservatives</b>	No	No	
<b>Sesame seeds &amp; Derivatives</b>	No	No	
<b>Soya &amp; Soya Derivatives</b>	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>
<b>Sulphur Dioxide (&gt;10mg/kg)</b>	No	No	
<b>Vegetable &amp; Vegetable Derivatives</b>	No	No	
<b>Yeast &amp; Yeast Extract</b>	No	No	

Groups With Specific Dietary Requirements		
Is the product suitable for?	Y/N	Comments
<b>Vegetarians</b>	Yes	
<b>Vegans</b>	Yes	
<b>Lacto-Ovo Vegetarians</b>	Yes	
<b>Lactose Intolerant</b>	Yes	
<b>Coeliacs</b>	No	Gluten is naturally present in wheat
<b>Diabetics</b>	Yes	
<b>Halal</b>	Yes	certified
<b>Kosher</b>	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)	1504
Energy (KCal)	353
Total Fat:	1.2
- of which saturates:	0.3
- of which mono-unsaturates:	0.2
- of which poly-unsaturates:	0.3
Carbohydrate:	79.2
- of which sugars:	0.5
- of which starch:	78.7
Fibre(non-starch polysaccharides):	3.3
Protein:	11.3
Sodium:	0.002
Total Salt	0.005
Moisture:	11.7
Information Source:	McCance and Widdowson's 7 <sup>th</sup> Edition Line 9

**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.

**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 demonstrate 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 – bulk and bags  
Metal Detection: 2.5mmFe, 3.0mmNFe, 3.0mmSS – Bags only

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Storage	
Shelf life	12 months from Production Date
Storage conditions	Cool, dry warehouse or Specialist Bulk Silo.

Packaging			
<b>Bag Unit Size</b>	16kg	25kg	1T Tote Sack
<b>Bag Dimensions:</b>	380mmx75mmx740mm	N/A	N/A
<b>Bag Weight empty:</b>	~110g	N/A	N/A
<b>Stack Format:</b>	5x13	N/A	N/A
<b>Pallet Type:</b>	Wood/Plastic – as required	N/A	N/A

Post Production Traceability	
<b>Bagged</b>	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.
<b>Bulk</b>	Bulk Tanker up to 28 Tonnes
<b>Tote</b>	Product name, Best Before (BB), Date of Production (DOP) and bag number are printed on pallet label. Please quote these along with order number, if possible, for full traceability.
<b>Bulk</b>	Please quote Order number (S000xxxxx), and Delivery date.

Contact Information	
<b>Main Switchboard</b>	01933 441000
<b>Main Fax</b>	01933 222523
<b>24h Emergency Contact</b>	07734 144069
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Document Control	
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