



Shepcote Distributors Ltd  
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## Product Specification

### BRADSHAW'S VANGUARD FLOUR

#### Core Details

Product Description	A white flour produced by the roller milling of a blend of UK and EU wheats for Short and Sweet Pastry recipes
Legal Name	Fortified Wheat Flour
Ingredient Declaration	Fortified <b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamin)
Allergen Declaration	For Allergens including Cereals Gluten, see product declaration in <b>BOLD</b>
Precautionary Allergen Labelling	None
Additional Compliance Comments	<p>Statutory Additives (Fortificant blend) are added to comply with UK Bread &amp; Flour Regulations 1998, and to match minimum 15% NRV requisites and E170 grade Calcium Carbonate for EC No. 1925/2006 &amp; EC1169/2011 requirements. Includes updates for The Bread and Flour (Amendment) Regulations 2024 for the addition of Folic Acid inclusion at 0.25mg/kg in non-wholemeal Flour as applicable.</p> <p>Addition rates are calculated to consider naturally occurring base levels in raw materials as declared in published information [McCance &amp; Widdowson dataset].</p> <p>Statutory Additives provide no technological, processing aid or functional characteristics to the finished product, and are to supplement the nutritional requirements only.</p> <p>Flour is a Raw Ingredient and must be cooked or baked before eating</p>

#### Analytical Specification

Aspect	Min	Target	Max	Method	Frequency
Moisture %	13.5	14.0	14.5	NIR / CCAT 14	Every Milling
Protein % (N x 5.7 as is)	9	9.5	10	NIR / CCAT 14	Every Milling
Flour Colour (Tristimulus – L*-b*)	75	85	95	NIR / CCAT 25	Every Milling
Hagberg Falling Number (Secs)	250	300	400	CCAT 06	Every Milling
Water Absorption %	56	57	58	NIR / CCAT 04	Every Milling
Starch Damage % / UCD				NIR / CCAT 24	Every Milling
Gluten (g)				CCAT 13	Every Milling

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#### Analytical Specification

SDS / Zeleny (mm)				NIR / CCAT 10	As Req.
Viscosity (Secs)					As Req.
Carbon Dioxide Volume (mm)				EBB M13	As Req.
Ascorbic Acid (presence)	Neg			CCAT 02	As Req.

#### Rheological Characteristics

Development Time (Mins)	1:00-1:30	Farinograph	Trending as Req
Peak Time (Mins)	1:00-1:30	Farinograph	Trending as Req
Softening (BU)	80-160	Farinograph	Trending as Req
Stability (Mins)	1:00-2:00	Farinograph	Trending as Req
Resistance (BU)	240-300	Extensograph	Trending as Req
Extensibility (MM)	120-160	Extensograph	Trending as Req
Area Under Curve (CM2)	50-80	Extensograph	Trending as Req

#### Ingredients

Ingredient Name	Compound	% In Compound	% In Product QUID	% In Final Production	Country of Origin
Wheat Flour		0	99.62	99.62	UK
Fortificant Blend		0	0.38	0	
Calcium Carbonate (E170)	Fortificant Blend	98.587	0	0.3746	France
Niacin	Fortificant Blend	0.53	0	0.002	India / China
Iron	Fortificant Blend	0.49	0	0.0019	India
Folic Acid	Fortificant Blend	0.35	0	0.0013	China / Switzerland
Thiamine	Fortificant Blend	0.043	0	0.0002	India / China

#### Nutrition

Typical Values	Per 100g
Energy (kJ)	1450
Energy (Kcal)	341

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### Nutrition

Fat (g)	1.3
- Of Which Saturates (g)	0.2
- Of which Mono-unsaturates (g)	0.1
- Of which Poly-unsaturates (g)	0.6
Carbohydrates (g)	77.7
- Of which Sugars (g)	1.5
- Of which Starch (g)	76.2
Fibre (g) AOAC	3.4
Protein (g)	9.5
Sodium (g)	0.003
Salt (g)	0.0075

Information source: McCance & Widdowson Composition of Food Integrated Dataset 2021

### Vitamins

Aspect	Average Value	Unit	Aspect	Average Value	Unit
Vitamin A (Retinol)		mg	Vitamin B1 (Thiamine)	0.24	mg
Vitamin B2 (Riboflavin)	0.03	mg	Vitamin B3 (Niacin)	2.4	mg
Vitamin B5 (Pantothenate)	0.3	mg	Vitamin B6 (Pyridine)	0.15	mg
Vitamin B7 (Biotin)		µg	Vitamin B9 (Folic Acid)	0.25	mg
Vitamin C (Ascorbic Acid)	0	mg	Vitamin D (Calciferol)	0	µg
Vitamin E (Alpha-tocopherol)	0.3	mg	Vitamin K (Phytonadione)		µg

### Minerals

Aspect	Average Value	Unit	Aspect	Average Value	Unit
Salt		g	Sodium	3	g

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#### Minerals

Chloride		g	Potassium	150	mg
Calcium	140	mg	Magnesium	20	mg
Iron	2.1	mg	Phosphorus	110	mg
Zinc	0.6	mg	Iodine	10	µg
Selenium	2	µg	Copper	0.6	µg
Manganese	0.6	µg	Chromium		µg
Molybdenum		µg			

#### Organoleptic Appraisal Standards

Green: Acceptable

Red: Unacceptable

#### Texture & Appearance

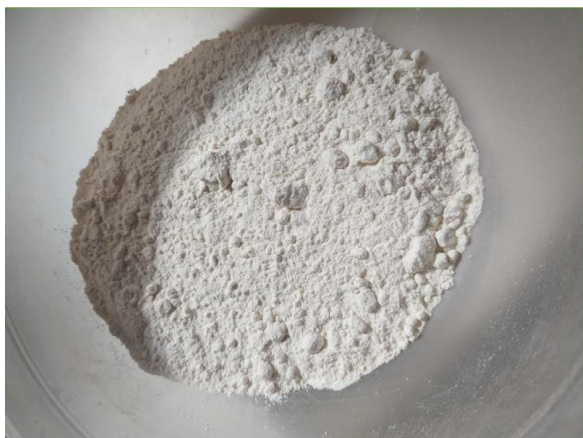
Fine Free Flowing powder, white to off-white flour free from Bran contamination

Clumping, off-white with heavy bran contamination

#### Flavour & Odour

Characteristic bland odour & taste. Free from musty, rancid or any other off odours or flavours

Any Rancid, musty, or off odours or flavours





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#### Food Allergen Information

For Allergens including Cereals Gluten, see product declaration in **BOLD**

Raw Material	Contains				Comments
	Used as an Ingredient Yes / No	As a contaminant		Present on manufacturing site Yes / No	
		In the process Yes / No	In the raw material Yes / No		
Cereals containing gluten & derivatives (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains)	Yes	Yes	Yes	Yes	Wheat Gluten
Celery & derivatives	No	No	No	No	
Crustaceans & derivatives	No	No	No	No	
Eggs & derivatives	No	No	No	No	
Fish & derivatives	No	No	No	No	
Lupin & Derivatives	No	No	No	No	
Milk & derivatives	No	No	No	No	
Molluscs & derivatives	No	No	No	No	
Mustard & derivatives	No	No	No	No	
Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, brazils, pistachios, macadamia nuts, queensland nuts)	No	No	No	No	Nut & Sesame Free Site
Peanuts & derivatives	No	No	No	No	Nut & Sesame Free Site
Sesame & derivatives	No	No	No	No	Nut & Sesame Free Site
Soya & derivatives	No	<u>No *</u>	<u>No *</u>	Yes #	# Present in B.I.G products * Risk in Supply Chain
Sulphur Dioxide & Sulphites (>10mg/kg SO <sub>2</sub> )	No	No	No	No	
	No	No	No	No	

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Gluten endemic in product [Wheat grain] and as an additive [Gluten]. Identified low risk item in HACCP plan for Unintentional cross contamination or introduction of allergens due to previous incompatible loads, Other Farm Crops [e.g. Barley, OSR, Spelt etc] and/or adventitious soya contamination considered as admixture. See HACCP Plan PF1 S1 for further details.

\*Produced without the addition of soya, in a mill which does not process soya, but within a supply chain which handles soya. See additional Adventitious Soya Statement for further guidance.

#Soya presence in some Brought In Goods [B.I.G.]. These are bagged products kept segregated in dedicated bays and clearly labelled in warehouse. These do not present a cross contamination risk with bulk or bagged flours. Allergen spill cleaning kit available in warehouse area.

#### Dietary - Sensitivities & Intolerance Information

Item	Contains Y / N	Item	Contains Y / N
Azo & Cool tar dyes	No	A Source of Phenylalanine	No
Added Flavours	No	Added Preservatives	No
Added Salt	No	Added Sugar	No
Animal Products (including fats & derivatives e.g gelatine)	No	Artificial / Nature Identical Flavours	No
Artificial Sweeteners (polyols)	No	Antioxidants	No
Aspartame	No	Benzoates	No
BHA /BHT	No	Colours - Artificial	No
Colours – Natural	No	Colours – Nature Identical	No
Fruit & derivatives	No	GM/GMO & derivatives	No
Glutamates	No	Herbs	No
Hydrolysed Vegetable Protein (HVP)	No	Irradiation / Irradiated Material	No
Monosodium Glutamates (MSG)	No	Natural Flavours	No
Naturally Occurring Prohibited Substances (NOPs e.g. Caffeine)	No	Other Animal Products	No
Palm & derivatives	No	Poppy Seeds	No
Salt Substitute (Potassium Chloride)	No	Spices	No
Source of Histamine	No	Stabilizers	No

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#### Dietary - Sensitivities & Intolerance Information

Thickeners	No	Vegetables & derivatives (excl. oils)	No
Yeast & derivatives	No		

#### Suitability Information

Is the product suitable for?	Yes / No	Comments
Vegetarians	Yes	
Ovo-Lacto Vegetarian	Yes	
Pescatarian	Yes	
Vegans	Yes	
Coeliacs	No	Contains Wheat & Gluten
Lactose Intolerant	Yes	
Kosher	Yes	Certified by Kosher London Beth Din, KLBD
Halal	Yes	Certified by Halal Monitoring Committee, HMC

#### Microbial Analysis

Organism / family	Unit	Value	Organism / family	Unit	Value
Total Viable Count	Cfu/g	1000000	Coliforms	Cfu/g	50000
E. coli	Cfu/g	<10	Bacillus Cereus	Cfu/g	<20
Clostridium Perfringens	Cfu/g	<10	Lactic Acid bacteria	Cfu/g	<100
Mesophilic Spores	Cfu/g	<100	Yeast	Cfu/g	10000
Moulds	Cfu/g	10000	Salmonella	+/- in 25g	Absent
Listeria	+/- in 25g	Absent			

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The milling process does not allow for the control of micro standards in flour. We consider the product to be low risk microbiologically; therefore, products are not manufactured to a micro specification. These figures are for guidance only as the condition of the wheat berry is dependent on agronomic variables including the weather during the growing season and at harvest. Micro testing is carried out as part of an industry survey and routine trend testing. Samples are random selection and are representative of milled products. Flour is not positively released. Risk assessments have identified that the product should pass through a validated heat process before final consumption and should not be consumed raw as there is NO thermal kill step in the milling process.

#### Contaminant Monitoring

Aspect	Frequency	Comments	Limit
Pesticide Residue Testing [Agrichemicals]	Quarterly	ADHB / UKFM Contaminants project & External UKAS Lab	Not greater than UK/EU MRLs [i.e EX no 1107/2009]
Mycotoxins [DON, ZON, Och A, Alatoxins B1, B2, G1, G2]	Quarterly	ADHB / UKFM Contaminants project & External UKAS Lab	Not greater than UK/EU MRLs [i.e EX no 1881/2006]
Heavy Metals [Cadmium, Lead, Mercury, Arsenic, Nickel]	Annual	ADHB / UKFM Contaminants project & External UKAS Lab	Not greater than UK/EU MRLs [i.e S.I. 2013 no 2196]
Allergen [Soya]	Annual	Surveillance Risk Assessment - Adventitious Soya	Trending / Detection & Vital 3.0
Statutory Additives	Annual	Annual for Purity and Levels	UK Bread Regs 1998 & EU No. 1925/2006 & EC1169/2011

#### Shelf-Life & Storage Information

Shelf-Life from Date of Manufacture [DoM]	9 Months (~270 Days)
Minimum Life on Receipt [MLOR]	3 Months (~90 Days)
Shelf Life after Opening	1 Month (~30 Days) *
Storage Conditions	Cool, Dry and Pest Free Environment

BBE/Coding Information

BBE: MMM/YY L: Julian Code / Sequential Number e.g. BBE Aug 25 L4311 / 0799 = 799th Bag packed on 7th Nov 24

Comments:

Comments: Shelf-life Risk Assessments available upon request.

\*Shelf Life after opening is subject to potential increase in risk for insect attraction/contamination post processing and quality degradation due to drying out. Cool = ambient temperature, ideally <20°C

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### Product Protection & Foreign Body Control

Magnets, Metal Detection and Sieves are used at several stages throughout the manufacturing process

HACCP Process Flow(s): PF1, PF2, PF4, PF6, PF8

CCP: 1.1mm LeCoq Sieve Screen

### Weight & Packaging Information

#### Sack Packing [Sizes 16kg Min Weight]

Aspect	Primary Packaging	Secondary Packaging	Tertiary Packaging
Material Type	2 Ply Virgin Kraft Paper Sack	Stretch Wrap & Base Sheet	GKN Wood Pallet or Plastic Pallet [as req.]
Dimensions	770x405x70mm	970 x 1190mm [Base]	1000 x 1200mm
Weight	~250g Sack, ~30g Cotton Stitching Thread	~500g Wrap & ~300g Base	Wood ~18kg, Plastic ~13kg
Closure	Cross Paste top, Stitched bottom (Stitch/Filler Cord)	N/A	N/A

Sacks /Layers	5 [+4 on top layer]
Layers / Pallet	12 [+1]
Total Sack Count	64

Pattern	<p>The diagram illustrates the sack arrangement on a pallet. It shows a top-down view of a 1200mm wide by 1000mm deep pallet. The sacks are arranged in a 4x3 grid. A side view shows the stack height is 1300mm.</p>
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### Traceability

Sack	Quote Product Name, Julian Code, BBE and Sequential Sack numbers ink-jetted onto bags. BBE: MMM/YY L: Julian Code / Sequential Number e.g. BBE Aug 25 L4311 / 0799 = 799th Bag packed on 7th Nov 24
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### Product Specification

Customer		Signature	Date
Name	Position	Signature	Date

Please sign and return a copy of this specification within two weeks of receipt. Failure to do so will be deemed as customer acceptance

Signed for and on behalf of Shepcote Distributors Ltd			
Name	Position	Signature	Date
Jurate Junduliene	Quality Manager		05.05.26