

## Product Specification

### Date

31 January 2022

### Physical Properties

This product is a free flowing, pale yellow, fine breadcrumb with a cereal flavour and aroma.

### Ingredient Declaration

Breadcrumb [Rice Flour (50-60%), Maize Flour (40-50%), Starch (1-5%), Salt (1-5%), Dextrose (<1%)].

### Additives and Processing aids

Additive	Source and Function
E535 (Sodium Ferrocyanide)	Anti-caking Agent in Salt
Rapeseed Oil	Processing Aid in Breadcrumb
E220 (Sulphur Dioxide)	Processing Aid/Carry Over in Dextrose & Starch
E471 (Glycerol Monostearate)	Emulsifier/Processing Aid in Breadcrumb

### Country of Origin

Ingredient	Country of Origin
Breadcrumb	UK
Rice Flour	Argentina, Australia, Brazil, Cambodia, Egypt, France, Greece, Guyana, India, Italy, Kazakhstan, Myanmar, Pakistan, Paraguay, Portugal, Puerto Rico, Russia, Spain, Thailand, Turkey, Uruguay, Vietnam
Maize Flour	France, Spain
Starch	France, Germany, Hungary, United States
Salt	China, United Kingdom
Dextrose	Bulgaria, Serbia

### Country of Manufacture

UK

### Conformance

Allergen	Limit
Gluten	<5ppm (not detected)
Beta Lacto Globulin	<1.5ppm (not detected)
Caesin	<2.5ppm (not detected)
Egg	<0.5ppm (not detected)

**Product Name: Crumb Gluten Free**

**Analytical data**

Up to 2-3% of the darker/harder particles can be found in the finished product as a natural process of browning during the manufacturing process

Analysis	Figure	
Moisture	4-8%	
Sieve Analysis	2800µm	Max 5%
	1700 µm	Max 12%
	710 µm	50-80%
	250 µm	10-40%
	Thrus	Max 12%
Density	510 – 590g/L	
Visual and Organoleptic	Matches previously accepted sample	

**Allergen Information**

	Present in the Product?		Present in the manufacturing site?		Present on the manufacturing line?		Comments
	Yes	No	Yes	No	Yes	No	
Cereals containing Gluten & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<5ppm (not detected)
Milk & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Egg & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur Dioxide (SO2) and Sulphites >10mg/Kg	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<10ppm in Breadcrumbs (10ppm max in Starch, 10ppm max in Dextrose)
Soy & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupins & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Peanuts & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Please see statement attached
Nuts & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Please see statement attached

**Nutritional Information**

	Typical Values per 100g*
Energy kJ	1502.7
Energy kcal	352.3
Protein (g)	7.3
Total Carbohydrates (g)	75.1
Carbohydrates of which starch (g)	73.4
Carbohydrates of which sugar (g)	1.7
Fat (g)	2.4
Fat of which Saturates (g)	0.9
Fat of which Mono-unsaturates (g)	0.4
Fat of which Poly-unsaturates (g)	0.2
Fat of which Trans Fatty Acid (g)	0.0
Salt (g) (Calculated from sodium level)	2.0
Added Salt (g)	2.0
Sodium (mg)	793.4
Added Sugar (g)	0.0
Dietary Fibre (g)	2.4
Alcohol (g)	0.0
Moisture (g)	13.3

\*Please note that the nutritional figures given are calculated based on supplier information. The above product is not analysed.

**Suitable For**

	Yes	No	Comments
Suitable for Coeliacs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Halal Certified	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Halal Suitable	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Kosher Certified	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kosher Suitable	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Organic	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Suitable for Vegans	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not certified
Suitable for Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Not certified

**Typical Microbiological Values, which may change due to changes in harvest conditions**

Parameter	Typical/Target Microbiological Level
TVC	<10,000/g
Yeast and Moulds	<1,000/g
Coliforms	<3,000/g
E Coli	<10/g
Salmonella	Absent in 25g

**Labelling**

CB829 + BB date

**Recommended Storage Conditions and Shelf Life**

12 months if kept cool, dry and ambient  
Best used on day of opening

**GMO**

Bowman Ingredients Ltd can confirm that all finished products including their raw materials and subcomponents are not produced from GMO. Referring to the requirements laid down in EU directives 1829/2003 and 1830/2003, we herewith declare that there is no requirement to label this product as GMO. Please see our GMO policy for further details.

**Warranty**

This product is guaranteed to comply with all relevant UK food legislation in force at the time of delivery. This document is valid without signature.