

Product Specification



Product Title: GLUTEN FREE WHITE RICE FLOUR 16KG SACK

Product Code: OC30302

Ingredients: white rice.

Allergy Advice: gluten free, <20ppm.

Organic status and provenance: Ingredients from more than one country. Milled and packed in the UK.

Product Description: a naturally gluten free fine white flour.

Production Process: This product is milled on a dedicated gluten free plant.

Shelf Life: 9 months

Storage Conditions: To keep the flour at its best, roll down the top after use and store in a cool dry place.

Organic certification: not applicable

Dietary & Nutritional Claims: not applicable

Packaging Material: 2 ply paper

Packaging:	Sack colour	Ivory with purple, black & green print
	Marked weight	16kg
	Packaging waste	130g
	Name to print	GLUTEN FREE WHITE RICE FLOUR
	DF trace codes on sack	Sales code, Julian code & Best Before date
	Shelf Life	9 months
	Pallet configuration	5 x 13 layers
	Total per pallet	65

Nutritional Information:	Typical Values	Per 100g
	Energy	1469kJ
(UKAS Accredited laboratory)	Energy	346kcal
	Fat	0.6g
	<i>of which saturates</i>	0.2g
	Carbohydrate	78g
	<i>of which sugars</i>	0.1g
	Fibre	0.5g
	Protein	7.2g
	Salt	0.01g
Special Diet Information	Vegetarian & Vegan	Yes- suitable
	Organic	No
	Coeliac	Yes-Coeliac UK certified
	Kosher	Yes-London Kosher Beth Din certified

GF Flours Microbiological Standards:	Organism	Target cfu/g	Max cfu/g
These ingredients come in pre cleaned. There is no further cleaning on site. Testing frequency as per schedule. This product is intended for further processing prior to consumption.	E.Coli	<10	10
	Salmonella	Absent/25g	Absent/25g
	Enterobacteria	<1 x 10 ³	1 x 10 ⁵
	Yeasts	<20	1 x 10 ²
	Moulds	<20	1 x 10 ³

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Adding
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Allergen Data	Is the allergen present			Unintentionally present		Finished Product	
	Recipe	Production area/line	Onsite Storage	Raw Material	Transport	Segregated	Testing Frequency
Tree Nuts including any possible sources of contamination? (Almonds, Hazelnut, Walnut, Cashew, Pecan Nuts, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nuts)	No	No	No	No	Yes	N/A	N/A
Peanuts & derivatives?	No	No	No	No	Yes	N/A	N/A
Lupin & derivatives?	No	No	No	No	Yes	N/A	N/A
Sesame seeds & derivatives?	No	No	No	No	Yes	N/A	N/A
Milk and Milk derivatives?	No	No	No	No	Yes	N/A	N/A
Egg and Egg derivatives?	No	No	No	No	Yes	N/A	N/A
Cereals containing gluten (ie. Wheat, Rye, Barley, Oats, Spelt) and their derivatives?	No	No	Yes	No	Yes	Yes	See below
Soya & Soya derivatives?	No	No	No	No	Yes	N/A	N/A
Mustard and derivatives?	No	No	No	No	Yes	N/A	N/A
Celery & Celery salts / flavourings?	No	No	No	No	Yes	N/A	N/A
Fish and Fish derivatives?	No	No	No	No	Yes	N/A	N/A
Crustaceans and their derivatives?	No	No	No	No	Yes	N/A	N/A
Molluscs and their derivatives?	No	No	No	No	Yes	N/A	N/A
Sulphur dioxide? (>10ppm)	No	No	No	No	Yes	N/A	N/A
Gluten?	No	No	Yes	No	Yes	Yes	Per run <20ppm

Physical Specification		Min %	Max %
Particle Size:	>850 microns	nil	nil
	>550 microns	nil	nil
	>250 microns	trace	trace
	>150 microns	17.0	29.0
	Thrus	71.0	83.0

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Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 12/01/2022 07:34:56

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