



# SLEAFORD QUALITY FOODS LTD

Woodbridge Road, East Road Industrial Estate, Sleaford, Lincolnshire, NG34 7JX

Tel: 01529 305000 Fax: 01529 413720 e-mail: [sqf@sleafordqf.com](mailto:sqf@sleafordqf.com)

SFQD 37-7  
12/10/14

## PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
COFL25	CORN FLOUR	12	19/03/1997	14/05/2021
<b>Description</b>	Produced by the wet milling of maize followed by washing, concentrating, centrifuging, drying, milling and sifting to give a natural maize starch. Properties include a short gel texture, opaque gel, relatively high viscosity, easy dispersion in cold water and fair resistance to shear forces.			
<b>Ingredients</b>	Maize Starch  <b>Allergy Advice: See Ingredients In Bold</b>			
<b>Allergens</b>	-			
<b>Instructions</b>	Native maize starches are multifunctional ingredients exhibiting properties that can be used in a number of food applications and manufacturing processes: texturising agents, film formers, water binders, fillers and thickeners. The product is applied in food products such as: <ul style="list-style-type: none"><li>- Bakery products</li><li>- Pudding powders</li><li>- Salad dressings</li><li>- Soups and sauces</li><li>- Baby and health foods</li><li>- Meat products (corned beef, ham and shoulders)</li></ul>			
<b>Sensory</b>	Appearance	A white to light cream granular powder.		
	Flavour & Aroma	Distinct flavour and odour of maize starch. Free from foreign odours or taints.		
<b>Analytical</b>	Moisture	13.5% maximum		
	pH Slurry	4.0 - 6.0		
	Protein	0.4% maximum		
	Sulphur Dioxide	10mg/kg maximum		
	Viscosity	Neutral Brab: At 50°C (550 BU minimum) At 95°C (330 BU minimum)		
	Ash	0.1%		
<b>Microbiological</b>	TVC	5,000/g maximum		
	E. coli	Absent in 1g		
	Salmonella	Absent in 25g		
	Yeasts	500/g maximum		
	Moulds	500/g maximum		
<b>Physical</b>	Bulk Density	700g/l		
	Packaging	White Multi-ply Paper Sack Valve Seal		



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Typical Nutritional Information per 100g	Energy	353 kcal
	Energy	1500 kJ
	Fat	0.10 g
	of which: saturates	0.00 g
	Carbohydrate	88.00 g
	of which: sugars	0.00 g
	starch	88.00 g
	Fibre	0.00 g
	Protein	0.30 g
	Salt	0.03 g
	Sodium	10.00 mg

Supplier Source

**Labels** Product name, net weight, batch code and best before date.

**Storage** Store in a cool, dry place, free from the risk of contamination and ingress of moisture.

**Shelf Life** 24 months under correct storage conditions.

**Pack Size** 25kg

**Additional Information** Country of Origin: Germany, Spain, Netherlands, Italy

<b>Approved by:</b>	Julie Simpson
<b>Position:</b>	Technical Services Co-ordinator
<b>Date Printed:</b>	14/05/2021

**CONTROLLED  
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SFQD75-8  
10/03/09

## ALLERGY INFORMATION

**PRODUCT:** CORNFLOUR

**Specification Number:** COFL25

**Allergy Issue Date:** 14/05/2021

**Allergy Issue No.:** 12

Does the product contain any of the following:	Status	Additive or Ingredient Present
Wheat and Wheat Derivatives	No	
Rye	No	
Barley	No	
Oats / Oat Bran	No	
Triticale	No	
Gluten	No	
Maize and Maize Derivatives	Yes	Derived from non-GM waxy maize
Soya / Soya Products	No	
Modified Starches	No	
Egg and Egg Derivatives	No	
Dairy and Dairy Derivatives (incl. lactose)	No	
Beef Products (from all sources)	No	
Beef Products (from UK sources)	No	
Pork Products	No	
Lamb / Mutton Products	No	
Crustacea and Shellfish	No	
Fish	No	
Gelatine	No	
Any other Animal Products	No	
Artificial Colours (incl. azo dyes)	No	
Added Natural Colours	No	
Artificial Flavours	No	
Natural or NI Flavours	No	
BHA / BHT and Other Antioxidants	No	
Benzoates	No	
Sulphites >10mg/kg	No	
Other Preservatives	No	



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Added MSG	No	
Glutamates	No	
Other Additives	No	
Yeast / Yeast Extract	No	
HVP / TVP	No	
Aspartame	No	
Caffeine	No	
Phenylalanine	No	
Peanuts / Peanut Derivatives	No	
Other Nuts / Nut Derivatives	No	
Nut Oil / Nut Oil Derivatives	No	
Sesame / Sesame Seed Derivatives	No	
Poppy Seeds	No	
Mustard	No	
Other Seeds	No	
Vegetable Oil / Seed Oil	No	
Legumes (or derivatives of)	No	
Celery	No	
Garlic	No	
Lupin	No	
Molluscs	No	
Added Salt	No	
Added Sugar	No	



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Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)	Yes	
Kosher Certified	Yes	
Muslim Diet (Halal)	Yes	
Halal Certified	Yes	

Is the product:	Status	Details
Free from Genetically Modified ingredients.	Yes	

<b>Approved by:</b>	Julie Simpson
<b>Position:</b>	Technical Services Co-ordinator
<b>Date:</b>	14/05/2021