

**Date**

05 November 2024

**Physical Properties**

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

**Ingredient Declaration**

Breadcrumb 100% [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 Starch and in Dextrose
E471 (Glycerol Monostearate)	Emulsifier in Breadcrumb
E900 (Dimethyl Polysiloxane)	Anti-foaming Agent in Rapeseed Oil
E220 (Sulphur Dioxide)	Processing Aid in Starch and Dextrose

**Ingredient Country of Origin & Country of Manufacture**

Ingredient	Country of Origin	Country of Manufacture
Rice Flour	Australia, Argentina, Brazil, Cambodia, Egypt, France, Greece, Guyana, Kazakhstan, Italy, Myanmar, Pakistan, Paraguay, Portugal, Puerto Rico, Spain, Thailand, Turkey, Uruguay, Vietnam	France, United Kingdom
Maize Flour	France	France
Maize Starch	France, Germany, Hungary, United States	Germany, United States
Salt	China, Germany, United Kingdom	Germany, United Kingdom
Rapeseed Oil	Australia, Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, France, Germany, Greece, Hungary, Ireland, Italy, Lithuania, Luxembourg, Netherlands, United Kingdom	United Kingdom
Emulsifier: E471	Denmark	Denmark
Dextrose	Turkey, Bulgaria, Italy	Turkey, Bulgaria

**Product Country of Manufacture**



UK

**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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<5ppm (not detected)
Milk & Derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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	1492.8
Energy kcal	352.4
Protein (g)	7.3
Total Carbohydrates (g)	74.4
Carbohydrates of which starch (g)	73.3
Carbohydrates of which sugars	1.2
Fat (g)	2.3
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)	788.2
Added Sugar (g)	0.0
Dietary Fibre (g)	2.9
Alcohol (g)	0.0
Moisture (g)	14.0

*\*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 checked="" type="checkbox"/>	<input 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"/>	
Suitable for Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Does the product contain palm oil as a direct or indirect ingredient?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

**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

**Food-Contact Packaging**

Food-contact packaging conform to the following EU regulations;

- Commission Regulation (EC) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.
- Commission Regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.
- Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Migration certificates can be made available on request.

**Labelling**

Product Name, Product Code, Batch Number, Date of Manufacture, Net Weight in Kg, Weight, Best Before Date (BBD), Solina Coatings Stock Code

**Recommended Storage Conditions and Shelf Life**

12 months if stored in a cool dry place and out of direct sunlight. Best used on day of opening  
Not suitable for freezing

**Genetically Modified Organisms**

Solina Coatings 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.

**Ionising Radiation**

To the best of our knowledge, the materials supplied have not been treated with ionising radiation and therefore do not require labelling as per Article 6 Directive 1999/2/EC foods and food ingredients treated with ionising radiation” and “Directive 1992/3/EC Community list of foods and food ingredients treated with ionising radiation”. Solina Coatings do not use ionisation methods at any point in our manufacturing process.

**Ready to Cook**

This product has been designed as ‘Ready to Cook’; further thermal preparation or cooking is required before consumption

**Warranty**

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



**Product Code: CB829**

**Product Name: Crumb Gluten Free**

**Commodity Code: 1905903000**

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