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|---------------|---------------------------|----------------------|-------------------|--------------|------|
| TITLE | COARSE 11 SEMOLINA | | PRODUCT No | 48510 | |
| STATUS | APPROVED | DATE OF ISSUE | 03 March 2009 | ISSUE | 7/09 |

SECTION 1

DESCRIPTION:

- A free flowing pale cream coloured granular powder milled from 100% durum wheat.
- Wheat countries of origin: potentially sourced from France, UK, Canada & Spain (other countries may be used according to availability). Semolina manufactured in UK.
- Available in 25 kg paper sack units.

SECTION 2

GENERAL QUALITY REQUIREMENTS:

1. All preparation, processing, packaging and handling must be carried out according to Good Manufacturing Practice.
2. To be free from foreign matter and substantially free from black specks.
3. To comply with all current UK and EU Food Regulations and appropriate European Food Directives.
4. To be free from materials produced by irradiation, genetic modification or recombinant DNA technology.

SECTION 3

SPECIFIC QUALITY REQUIREMENTS:

Chemical:

| | | |
|--------------------|----------------------------------|-----------------|
| Moisture: | Target 14.5% Range 14 – 15.2% | (See method 1) |
| Protein (n x 5.7): | 10.7% minimum (Dry weight basis) | |
| Falling number: | 250 seconds minimum. | (Standard Test) |
| Gluten: | Wet 32 g minimum | (See method 3) |
| | Dry 12 g minimum | |
| | Index 80 minimum | |
| Ash: | 0.80 % max. (Dry weight basis) | (See method 2) |

Physical:

Particle size distribution: (See method 4)
 Coarse 11 Semolina is milled to produce a particle size range between 425 µ and 150 µ.
 Particles outside this range are permissible to the limits shown below:

| | |
|-------------|------------|
| >500 micron | 15 – 20% |
| >425 micron | 25 – 35% |
| >300 micron | 35 – 50% |
| <150 micron | 2% maximum |

| | | |
|--------------|-------------------------------|----------------|
| Speck count: | 10 maximum | (See method 5) |
| Colour: | L* 78 - 90 B* 30 minimum | (See method 6) |

SECTION 4

MICROBIOLOGICAL:

Regular microbiological testing is carried out to a defined audit regime and records exist to demonstrate our compliance.
 Individual loads will therefore not be checked. Semolina produced at Waveney Mills complies with the following microbiological standards.

| TEST | FREQUENCY OF TESTING | Target | Reject |
|--|----------------------|------------------|------------------|
| Total Viable Count | Once per week | <40,000 cfu/g | >100,000 cfu/g |
| Coliform (<i>Presumptive</i>) | Once per week | <50 cfu/g | >100 cfu/g |
| Escherichia coli | Once per week | Negative/g | Positive/g |
| Staphylococcus aureus | Once per week | <300 cfu/g | >500 cfu/g |
| Clostridium perfringens (<i>Presumptive</i>) | Once per week | <20 cfu/g | >30 cfu/g |
| Bacillus cereus (<i>Presumptive</i>) | Once per week | <100 cfu/g | >100 cfu/g |
| Salmonella (<i>Test contracted out to Premier Analytical Services</i>) | Once per week | Negative in 250g | Positive in 250g |
| Yeasts & Moulds | Daily | <2000 cfu/g | >5000 cfu/g |

SECTION 5

NUTRITION INFORMATION

100g of this product typically contains (corrected to 14% moisture)

| Parameter | Coarse 11 Semolina |
|--------------------------------------|--------------------|
| Energy | kJ / 100g |
| | 1446 |
| | kcal / 100g |
| | 341 |
| Protein g/100g (nx6.25) | 13.4 |
| Available Carbohydrate g/100g | 68.3 |
| of which sugars g/100g | 2.3 |
| of which starch g/100g | 66.0 |
| Fat g/100g | 1.5 |
| of which saturates g/100g | 0.4 |
| of which monounsaturates g/100g | 0.2 |
| of which polyunsaturates g/100g | 0.8 |
| of which trans fatty acids g/100g | 0.0 |
| Dietary Fibre g/100g (AOAC) | 2.8 |
| Sodium g/ 100g | <0.01 |

The minerals and vitamins are typically below 5% RDA