



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

SFQD 37-7
12/10/14

PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
COFL14	CORNFLOUR	5	02/09/2002	28/02/2020
Description	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 resistance to shear forces.			
Ingredients	Maize Starch.			
	Allergy Advice: See Ingredients In Bold			
Allergens	-			
Instructions	Native maize starches are multifunctional ingredients exhibiting properties that can be used in a number of applications and manufacturing processes: texturising agents, film formers, water binders, fillers and thickeners. The product is applied in food products such as: - Bakery products - Pudding powders - Salad dressings - Soups and sauces - Baby and health foods - Meat products (corned beef, ham and shoulders)			
Sensory	Appearance	A white to light cream granular powder.		
	Flavour & Aroma	Distinct flavour and odour of maize starch. Free from foreign odours or taints.		
Analytical	Moisture	13.5% maximum		
	pH	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%		
Microbiological	TVC	5,000/g maximum		
	E. coli	Absent in 1g		
	Salmonella	Absent in 25g		
	Yeasts	500/g maximum		
	Moulds	500/g maximum		
Physical	Bulk Density	700g/l		



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

SFQD 37-7
12/10/14

PRODUCT SPECIFICATION

Specification Number	Product	Issue Number	Original Issue Date	Current Issue Date
COFL14	CORNFLOUR	5	02/09/2002	28/02/2020

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 4x3.5kg

Additional Information Country of Origin: Germany, Spain, Netherlands, Italy
Packed in the UK

Approved by: Natalie Morris
Position: Technical Supply Co-ordinator
Date Printed: 14/09/2020

**CONTROLLED
COPY**

Specification Amendments

Previous Issue	Previous Issue Date	Current Issue	Current Issue Date	Category Changed	Details Changed
4	03/03/2016	5	28/02/2020	Specification Review	Product description and instructions on use updated, sensory, analytical, micro, physical, country of origin and allergen information updated



SLEAFORD QUALITY FOODS LIMITED

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

Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD75-8

10/03/09

ALLERGY INFORMATION

PRODUCT: CORNFLOUR

Specification Number: COFL14

Allergy Issue Date: 28/02/2020

Allergy Issue No.: 5

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	



SLEAFORD QUALITY FOODS LIMITED

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

Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD75-8
10/03/09

ALLERGY INFORMATION

PRODUCT: CORNFLOUR

Specification Number: COFL14

Allergy Issue Date: 28/02/2020

Allergy Issue No.: 5

Does the product contain any of the following:	Status	Additive or Ingredient Present
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	



SLEAFORD QUALITY FOODS LIMITED

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

Tel: 01529 305000 Fax: 01529 413720 e-mail: sqf@sleafordqf.com

SFQD75-8
10/03/09

ALLERGY INFORMATION

PRODUCT: CORNFLOUR

Specification Number: COFL14

Allergy Issue Date: 28/02/2020

Allergy Issue No.: 5

Is the product suitable for:	Status	Comments
Ova-lacto Vegetarians	Yes	
Vegans	Yes	
Orthodox Jewish Diet (Kosher)	Yes	
Kosher Certified	No	
Muslim Diet (Halal)	Yes	
Halal Certified	No	

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

Approved by:	Natalie Morris
Position:	Technical Supply Co-ordinator
Date:	14/09/2020



Sleaford Quality Foods Limited

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

Tel: 01529 305000 Fax: 01529 413720 e-mail sqf@sleafordqf.com

SFQD284-1
24/09/08

Health & Safety Data Sheet

Product	CORNFLOUR
Physical Form	Powder
First Aid	Inhalation: Move people from the exposure to fresh air. Skin Contact: Wash skin with soap and water. Eye Contact: Remove particulates by irrigating with eye wash solution or clean water, holding eyelids apart. Ingestion: Wash mouth and flush throat upto the stomach.
Allergens Present	-
Handling	Use care to minimise dust generation and avoid dispersing the powder in the air.
Fire Hazards	Potential dust explosion hazard.
Extinguishing Medium	Carbon dioxide, dry chemicals, foam, water spray (fog).
Stability	Stable under normal conditions.
Storage	Store in a clean, dry, well ventilated area.
Spillage	Sweep spills into appropriate container for disposal. Avoid making dust. Vacuum with explosion proof vacuum cleaner.
Disposal	Dispose of in accordance with local regulations.

**UNCONTROLLED
DOCUMENT**