

Food Product Specification

Status: Active

Code: FX063, FX035

Review date: 01/09/25

Product title

Wheat Germ

Product legal name

Wheat Germ

Weight / Volume

5kg, 500g e

Case size

1 x 5kg, 6 x 500g

Economic Nationality

EU. May be sourced from non-EU suppliers during poor crop seasons.

Last processed/made in

Germany

Ingredients

Wheat Germ

Allergen statement

Allergy advice: For allergens, including cereals containing gluten, see ingredients in **bold**. Also, may contain other cereals containing gluten, milk, nuts, peanuts, sesame, soybeans and sulphur dioxide/sulphites.

Legally required statements

n/a

Nutritional information

Nutrient		Per 100g/ml as sold	Per Serving
Energy	kJ	1646	
Energy	kcal	391	
Fat	g	8.4	
of which Saturates	g	1.1	
Carbohydrate	g	44.7	
of which Sugars	g	16.0	
Fibre	g	13.9	
Protein	g	27.3	
Salt	g	0.01	

Source of data

This document is uncontrolled when used outside Suma

Please contact gc@suma.coop to verify that this is the correct version before use

McCance & Widdowson, Composition of Foods

Nutrition – additional statements

n/a

Storage conditions unopened

Storage: Store in a cool, dry place.

Shelf life unopened

9 months from production

Storage conditions once open

Storage: Store in a cool, dry place.

Shelf life once open

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Durability coding

Best Before

Location of durability code

5kg FOP Label, 500g Back of pack

Batch / lot code format and location of code on pack

5-digit code on packaging

Certification/endorsements/claims

Vegetarian Society, Vegan Society

Instructions for use/preparation/cooking

Mildly nutty in flavour, you can add wheat germ to cake and cookie recipes using a ratio of 1/2 wheat germ to 1/2 flour. It can also be used as an alternative to bread crumbs.

Cautions/warnings

n/a

Manufacturing process

Wheatgerm is the rolled and flaked germ of the wheat after removal of the bran and first crushing the grain. Stabilised wheatgerm has been briefly heated to lower the moisture to about 4%.

Organoleptic Standards

Parameter	Standard			
Appearance:	Yellow/brown flakes	Yellow/brown flakes		
Flavour:	Characteristic of wheatgerm without rancidity	Characteristic of wheatgerm without rancidity		
Aroma:	Characteristic with no off odours			
Texture:	Flaky in texture			

Physical/Chemical Standards

Parameter	Target	Tolerance + / -	Method	Frequency of test
Moisture	6%			

Microbiological Standards

Parameter	Target	Maximum	Frequency of test
TVC cfu/g	<1 000 000		
E.Coli cfu/g	<100		
Salmonella/25g	Absent		
Enterobacteriaceae cfu/g	1 000 000		
Moulds cfu/g	<10 000		
Bacillus cereus	< 1000		
Staphylococci	< 1000		

Supplier spec (dated 22/01/20)

Allergen Information

Suma is a vegetarian company. All Suma products are carefully sourced to ensure that they do not contain any meat, fish, crustaceans or molluscs.

Allergen	P,C	Comments
Gluten containing cereals & derivatives:	P	Wheat
Wheat, rye, barley, oats, spelt, kamut		
Eggs & derivatives	-	
Peanuts & derivatives	С	
Soybeans & derivatives	С	
Milk & derivatives	С	
Nuts & derivatives (almond, hazelnut,	С	
walnut, cashew, pecan, Brazil,		
pistachio, macadamia, Queensland)		
Celery & derivatives (celery stick and	-	
celeriac)		
Mustard & derivatives	-	
Sesame seeds & derivatives	С	
Lupin & derivatives	-	
Sulphur Dioxide and sulphites (levels	С	
above 10mg/kg)		
Fish, shellfish, crustaceans, molluscs	-	
(NB: All Suma products must be free of		
these allergens and their derivatives)		

P= Present

C= Possible cross contamination in transport, packing or production

Suitable for Vegans

Yes

Vegetarian Society approved?

Yes

Halal approved?

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Kosher approved?

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Packaging

Product code	Pack format	Packer	Packaging description	Packaging component specification (Material, dimensions, recycled content)	Recycling statement (s)
FX063	1 x 5Kg	Whittakers	Heat sealed bag with label	Bag: Polythene Label: Paper	Bag: Check local recycling
FX035	6 x 500g	Country Products	Sealed bags within outer case	Bag: Paper Carton: Cardboard	Bag: Recycled Carton: Widely recycled

Artwork code

AWC0120A

Additional information

GMO Free

Conditions of Sale

All sales are made under the Suma Foods Conditions of Sale: all specifications herein shall not contradict the same.

Review date

01/09/25

Revision date	Revised by	Reason for revision	
19/06/22	Gerard Greenough / Pippa	Update to new specification	
	Thornham	template and rebrand updates	
01/09/22	Gerard Greenough	Removed bulk product	