

	PRODUCT SPECIFICATION		
	Issued by: QA	Effective Date: 01/01/2022	Revision: 003

Product Name:	ALLGRAIN WHOLEMEAL FLOUR
Product Description:	A mealy powder is the product of milling all the endosperm and by-products from clean, sound Australian Prime Hard Wheats.
Intended Use:	Only for the use in the manufacture of food products which are cooked/baked.
Pack Size:	25kg x 48 on a standard Chep pallet 1,200kg Bulka-Bag on a standard Chep pallet
Packaging:	Paper Open mouth bag with Crepe over sewn top Polypropylene Bulk Bag
Ingredients:	Australian Prime Hard Wheats
Physical Properties:	100% wholemeal flour, milled less than 1400 micron Moisture % 13.5% Maximum Protein (N x 5.7) % 13.0 – 14.5% Sieve analysis: retained on a 200m screen: 14% Max
Traceability:	Invoice No. / Docket No.
Shelf-life:	6 months under recommended cool, dry storage conditions at the customer.
Recommended Storage Conditions:	Ideally, store away from extremes of heat (<20°C) and humidity, away from sources of infestation and contamination.
Genetic Modifications:	This product does not require labelling as genetically modified and complies with all requirements in accordance with standard 1.5.2 of the Australian & New Zealand food Standards Code. (Non GM)
Allergens:	Wheat Gluten



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