



# PRODUCT SPECIFICATION

Issued by: **QA**

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Revision: **003**

**PS-C-08-10**

<b>Product Name:</b>	<b>ALLGRAIN POLLARD</b>
<b>Product Description:</b>	A medium / fine, dark coloured by-product of milling clean, sound, Australian wheats.
<b>Intended Use:</b>	Only for the use in the manufacture of food products which are cooked / baked.
<b>Pack Size:</b>	20kg x 50 on a standard Chep pallet 1,000kg Bulka-Bag on a standard Chep pallet
<b>Packaging:</b>	Paper Open mouth bag with Crepe over sewn top Polypropylene Bulk Bag
<b>Ingredients:</b>	Australian Wheats
<b>Physical Properties:</b>	100% By-Product of milling process Moisture 13.5% Maximum Protein (N x 5.7) 14.0% Minimum Total Fat 4.5% Maximum Ash Content 1.8% Maximum Sodium 0.2% Maximum
<b>Traceability:</b>	Invoice No. / Docket No.
<b>Shelf-life:</b>	6 months under recommended cool, dry storage conditions at the customer.
<b>Recommended Storage Conditions:</b>	Ideally, store away from extremes of heat (<25°C) and humidity, away from sources of infestation and contamination.
<b>Genetic Modifications:</b>	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)
<b>Allergens:</b>	Wheat Gluten



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