

	<b>PRODUCT SPECIFICATION</b>		
	Issued by: <b>QA</b>	Effective Date: <b>01/01/2022</b>	Revision: <b>005</b>

<b>Product Name:</b>	<b>ALLGRAIN H.T. FLOUR</b>												
<b>Product Description:</b>	A fine, creamy coloured powder is the product of milling all the endosperm from clean, sound Australian Hard Wheats.												
<b>Intended Use:</b>	Only for the use in the manufacture of food products which are cooked or baked.												
<b>Pack Size:</b>	25kg x 48 on a standard Chep pallet												
<b>Packaging:</b>	Paper Open mouth bag with Crepe over sewn top												
<b>Ingredients:</b>	Australian Prime Hard Wheats												
<b>Physical Properties:</b>	100% Flour, milled less than 200 micron and is heat treated by means of mechanical friction and hot air currents.												
	<table> <tr> <td>Moisture %</td> <td>10.0% Maximum (Avg 9.00%)</td> </tr> <tr> <td>Protein (N x 5.7)%</td> <td>12.0– 13.0%</td> </tr> <tr> <td>Water Absorption</td> <td>70.0% Minimum</td> </tr> <tr> <td>Development Time</td> <td>5.0 – 6.0 minutes</td> </tr> <tr> <td>Ash Content</td> <td>0.70% Maximum</td> </tr> <tr> <td>Wet Gluten</td> <td>32.0% Minimum</td> </tr> </table>	Moisture %	10.0% Maximum (Avg 9.00%)	Protein (N x 5.7)%	12.0– 13.0%	Water Absorption	70.0% Minimum	Development Time	5.0 – 6.0 minutes	Ash Content	0.70% Maximum	Wet Gluten	32.0% Minimum
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<b>Traceability:</b>	Invoice No. / Docket No.												
<b>Shelf-life:</b>	6 months under recommended cool, dry storage conditions at the customer's premises.												
<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>Allergen:</b>	Wheat Gluten												



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