

Product Name:	ALLGRAIN BRAN
Product Description:	A medium / fine, dark coloured by-product of milling clean, sound, Australian wheats.
Intended Use:	Only for the use in the manufacture of food products which are cooked / baked.
Pack Size:	20kg x 25 on a standard Chep pallet 400kg Bulka-Bag on a standard Chep pallet
Packaging:	Paper Open mouth bag with Crepe over sewn top Polypropylene Bulk Bag
Ingredients:	Australian Wheats
Physical Properties:	100% By-Product of milling process Moisture 14.0% Maximum Protein (N x 5.7) 14.0% Minimum
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 (<25°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



FPM CEREAL MILLING SYSTEMS PTY LIMITED

ABN: 93 104 403 027 Tel: +61 417 465 628

Email: accounts@fpmsystems.com.au

Website: www.fpmsystems.com.au

Social Media: [@fpmcereal milling](https://www.instagram.com/fpmcereal milling) (Instagram), [FPM Cereal Milling](https://www.facebook.com/fpmcereal milling) (Facebook)