

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

Product Name:	ALLGRAIN SPELT WHITE FLOUR
Product Description:	A fine, creamy coloured powder is the product of milling all the endosperm from clean, sound spelt.
Intended Use:	Only for the use in the manufacture of food products which are cooked or baked.
Pack Size:	20kg x 54 on a standard Chep pallet
Packaging:	Paper Open mouth bag with Crepe over sewn top
Ingredients:	Australian Spelt
Physical Properties:	100% Spelt White Flour, milled less than 400 micron Moisture % 13.5% Maximum Protein (N x 5.7)% 11.5% 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)
Allergen:	Spelt Gluten



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