



PRODUCT SPECIFICATION

Issued by: **QA**

Effective Date: **01/01/2022**

Revision: **003**

PS-C-08-08

Product Name:	ALLGRAIN FINAWHEAT CONCENTRATE
Product Description:	A fine, golden coloured wheatmeal powder is the product of cold milling the endosperm, bran layers and germ embryo from clean, sound wheats.
Intended Use:	Only for use in the manufacture of food products which are cooked/baked.
Pack Size:	20kg x 50 on a standard Chep pallet 1,000kg Bulka-Bag on a standard Chep pallet
Packaging:	Paper Open mouth bag with Crepe over sewn top Polypropylene Bulk Bag
Ingredients:	Mixture of Australian Hard White Wheats
Physical Properties:	100% Wheatmeal Flour, milled less than 500 micron Moisture % 10.0% Maximum Protein (N x 5.7)% 17.5% Minimum Sieving over 315 micron 5.0% Maximum
Traceability:	Invoice No. / Docket No. / Product Date No.
Shelf-life:	6 months under recommended cool, dry storage conditions at the customer premises.
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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Nutritional Information:

Component	‘FinaWheat’ Concentrate
Protein (%)	17.5
Moisture (%)	8.5
Fat (%)	4.0
Total Dietary Fibre (%)	45.6
Ash (%)	2.4
Carbohydrate (%)	22.0
Energy (kJ/100g)	1389
Calcium (mg/100g)	120
Iron (mg/100g)	10.9
Sodium (mg/100g)	<6.0
Zinc (mg/100g)	0.53
Vitamin E (mg/100g)	1.42

FinaWheat Concentrate™ recommended addition levels:

Product	FinaWheat	Flour	Flour Protein	Gluten
Wholegrain (51%) Bread	12.50 %	87.50%	10.5% - 12.0%	0 - 2%
Wholegrain (100%) Bread	17.50%	82.50%	10.5% - 12.0%	2 - 4%

These general addition rates will apply to most applications, however if particular claims are not required, **FinaWheat Concentrate™** can be added at any level to give the required product characteristics.

Water absorption will be typically between 6 - 8% higher than white flour.

Being a genuine wholegrain concentrate, a reduction in mixing time of up to 10% is possible.

FinaWheat Concentrate™ provides excellent flavour and sheeting properties for a range of flat bread products and pizzas when used at 3 - 10% and is versatile enough to be added to any baked or extruded product.



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