

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

Product Name:	ALLGRAIN PLAIN FLOUR												
Product Description:	A fine, creamy coloured powder is the product of milling all the endosperm from clean, sound, wheats.												
Intended Use:	Only for the use in the manufacture of food products which are cooked/baked.												
Pack Size:	25kg x 48 on a standard Chep pallet 1,200kg Bulka-Bag on a standard Chep pallet Up to 38te Bulk Tanker Loads												
Packaging:	Paper Open mouth bag with Crepe over sewn top Polypropylene Bulk Bag												
Ingredients:	Australian Standard Wheats												
Physical Properties:	Plain Flour, milled less than 200 micron												
	<table> <tr> <td>Moisture %</td> <td>14.0% Maximum</td> </tr> <tr> <td>Protein (N x 5.7)%</td> <td>10.50% - 11.50%</td> </tr> <tr> <td>Water Absorption</td> <td>60.0% Minimum</td> </tr> <tr> <td>Development Time</td> <td>3.5 – 4.5 minutes</td> </tr> <tr> <td>Ash Content</td> <td>0.60% Maximum</td> </tr> <tr> <td>Wet Gluten</td> <td>28.00% Minimum</td> </tr> </table>	Moisture %	14.0% Maximum	Protein (N x 5.7)%	10.50% - 11.50%	Water Absorption	60.0% Minimum	Development Time	3.5 – 4.5 minutes	Ash Content	0.60% Maximum	Wet Gluten	28.00% Minimum
Moisture %	14.0% Maximum												
Protein (N x 5.7)%	10.50% - 11.50%												
Water Absorption	60.0% Minimum												
Development Time	3.5 – 4.5 minutes												
Ash Content	0.60% Maximum												
Wet Gluten	28.00% 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:	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)

/volumes/documents/fpm tamworth/fpm documents/2022 documents/8. product specification/allgrain/ps-c-08-03 allgrain plain flour.docx

