

PRODUCT SPECIFICATION

Effective Date: 01/01/2022 Revision: 003 Issued by: **QA** PS-C-08-07

ALLGRAIN H.C. BRAN (Human Consumption) **Product Name:**

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: 30 x 20kg on a standard Chep pallet

1 x 400kg Bulka-Bag on a standard Chep pallet

Packaging: Polypropylene Bulk Bag

Polypropylene Open mouth bag with over sewn top

Ingredients: Australian Wheats

Physical Properties: 100% By-Product of milling process

> Moisture 14.0% Maximum Protein (N x 5.7) 14.0% Minimum

Sieving Analysis: 50 – 60% thru 1000um

Invoice No. / Docket No. **Traceability:**

Shelf-life: 6 months under recommended cool, dry storage conditions at the

customer.

Recommended Storage Ideally, store away from extremes of heat (<25°c) and

Conditions: 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)

Wheat Gluten **Allergens:**



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: @fpmcerealmilling (Instagram), FPM Cereal Milling (Facebook)

