

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

<b>Product Name:</b>	<b>100% STONEGROUND WHOLEMEAL</b>
<b>Product Description:</b>	A mealy powder is the product of Stone Milling Process all the endosperm and all by-products from clean, sound Australian Prime Hard Wheats.
<b>Intended Use:</b>	Only for the use in the manufacture of food products which are cooked/baked.
<b>Pack Size:</b>	25kg x 48 on a standard Chep pallet 1,200kg Bulka-Bag on a standard Chep pallet 1.25kg individual bag
<b>Packaging:</b>	Paper Open mouth bag with Crepe over sewn top Polypropylene Bulk Bag Recycled paper retail bag
<b>Ingredients:</b>	Australian Prime Hard Wheats
<b>Physical Properties:</b>	100% Stone Ground Flour, milled less than 950 micron Moisture % 14.0% Maximum Protein (N x 5.7) % 13.5 – 14.5% Sieve analysis: retained on a 500um screen: 25% Max
<b>Traceability:</b>	Invoice No. / Docket No.
<b>Shelf-life:</b>	6 months under recommended cool, dry storage conditions at the customer.
<b>Recommended Storage Conditions:</b>	Ideally, store away from extremes of heat (<20°C) and humidity, away from sources of infestation and contamination.
<b>Genetic Modifications:</b>	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)
<b>Allergens:</b>	Wheat Gluten



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