

	PRODUCT SPECIFICATION		
	Issued by: QA	Effective Date: 01/01/2022	Revision: 005

Product Name:	ALLGRAIN BAKERS FLOUR												
Product Description:	A fine, creamy coloured powder which is the product of milling all the endosperm from clean, sound Australian wheats.												
Intended Use:	Only for use in the manufacture of food products which are cooked or baked.												
Pack Size:	12.5kg x 96 on a standard Chep pallet 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 Prime Hard Wheats (northern New South Wales)												
Physical Properties:	100% Bakers 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>12.30 – 12.80%</td> </tr> <tr> <td>Water Absorption</td> <td>65.0% Minimum</td> </tr> <tr> <td>Development Time</td> <td>5.0 – 6.0 minutes</td> </tr> <tr> <td>Ash Content</td> <td>0.60% Maximum</td> </tr> <tr> <td>Wet Gluten</td> <td>32.00% Minimum</td> </tr> </table>	Moisture %	14.0% Maximum	Protein (N x 5.7)%	12.30 – 12.80%	Water Absorption	65.0% Minimum	Development Time	5.0 – 6.0 minutes	Ash Content	0.60% Maximum	Wet Gluten	32.00% Minimum
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Traceability:	Invoice No. / Docket No.												
Shelf-life:	6 months under recommended cool, dry storage conditions at the customer's premises												
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)												



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Allergen:

Wheat Gluten

Nutrition Facts

Portion Size **100 g**

	% Daily Value *
Total Fat 2.5g	1.2 g
Saturated Fat 0.4g	.34 g
Sodium 2mg	2 mg
Total Carbohydrate 72g	71.1 g
Dietary Fiber 11g	3.8 g
Sugar 0.4g	
Protein 13g	13 g
Vitamin D 0mcg	0 %
Calcium 34mg	3 %
Iron 3.6mg	20 %
Potassium 363mg	8 %



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