Linseed

Variety: Linum usitatissimum

Product Code: LINSEE/15

Physical Description: cleaned and graded linseed suitable for baking applications.

Ingredients: linseed

Country of origin: Australia

Packaging: 15 kg woven Polypropylene bags.

Shelf life – Unopened: 2 years. Storage: a cool dry place out of direct sunlight.

Shelf life – Opened: 2 months. Storage: a paper bag, at ambient temperature.

Physical Parameters:

	Parameter	Limits	Test Method
	Colour	Honey amber to reddish brown	Visual
	Flavour and Texture	Sweetish and crunchy	Organoleptic
X	Purity	99.9 % min	Measurement
X	Extraneous matter: Plant Matter	0.1 % max	Measurement
X	Foreign seeds	0.1 % max	Measurement
	Insects dead or alive	Nil	Measurement
	Moisture	9 % max	AOAC 934.06

Chemical Parameters: Not applicable

Microbiological Parameters:

	Parameter	Limits	Test Method
X	E.coli	< 3 cfu/g	AS 5013.15
X	Salmonella	Not detected in 25g	AS 5013.10

X Mandatory information required on certificates of analysis**.**

Note: this is an unprocessed agricultural product. Therefore at times, parameters such as shape, size, colour and moisture level may vary from typical values. While every endeavour is made to supply a consistent product, in years of extreme weather allowances may have to be made.

Purchasers are encouraged to utilise their own quality assurance programs to ensure they can manage any “natural” variations in the product, and also confirm the product’s suitability for its intended use

Nutrition Information: typical analysis only.

	Per 100g
Energy	2234 kJ
Protein	18.3 g
Fat, total	42.2 g
- saturated	3.7 g
- trans fatty acids	< 0.1 g
Carbohydrate	29g
- sugar	1.6 g
Dietary Fibre	27.3 g
Ash	3.7 g
Sodium	30 mg
Potassium	813 mg

Source: USDA National Analytical Laboratory.
Average values quoted as a guide only.

ALLERGENS:

Allergen Statement: the presence or absence of allergens is defined according to the following ranking:

1. **Present-naturally found or deliberately added to the food.**
2. **Substance may be present in trace amounts due to potential cross contamination as item is packed on the same production line*.**
3. **Completely absent.**
4. **Refined from a potential allergen but all protein removed during refining.**
5. **Substance is packed within the same production facility as the product, may be present in trace amounts due to potential cross contamination*.**

HACCP and GMP are in place and all precautions are taken to prevent such contamination.

Allergenic Substance	Rank	Comments/Controls
Added sulphites >10mg per kg	3	
Allergenic oils: peanut, soy, sesame, nut, fish.	3	
Bee products: royal jelly, bee pollen, propolis	3	
Cereals containing gluten and their products inc wheat, rye barley, oats, spelt & their hybridised strains	3	
Crustacea and their products	3	
Egg and egg products	3	
Fish and fish products	3	
Lupin	3	
Milk and milk products	3	
Nuts and nut products	3	
Peanuts and peanut products	3	
Sesame seed and sesame products	3	
Soya beans and soya products	3	

Other sensitive substances	Rank	Comments
Antioxidants BHA, BHT, tocopherols	3	
Aspartame	3	
BSE - bovine spongiform encephalitis	3	
Caffeine	3	
Celery	3	
Chloropropanols (3-MCPD or 1,3 DCP)	3	
Flavour enhancers inc MSG	3	
Garlic and Onion	3	
Guarana or extracts of guarana	3	
Kola beverages with added caffeine	3	
Legumes/ Pulses other than soya	3	
Maize or maize derivatives	3	
Meat or meat derivatives	3	
Plant sterol esters	3	
Polyols or polydextrose	3	
Preservatives	3	
Quinine	3	
Seeds other than sesame	**1**	**Linseed**
Sweeteners excluding sugar	3	
Yeast	3	

Dietary status:

Free from added MSG	Yes	Lacto-ovo-	Yes
Free from artificial colouring	Yes	Lacto-	Yes
Free from artificial flavouring	Yes	Suitable for coeliacs	Yes
Vegetarian	Yes	Kosher	Suitable but not certified
Vegan	Yes	Halal	Suitable but not certified

Other status:

Genetically Modified	Non GMO	Irradiation	Not Treated
Ethylene Oxide	Not Treated		

Packaging:

Primary

Bag Tare Weight kg	**0.055 – 0.060**	Material / Colour	**Polypropylene/White Sewn with red twine**
Bag Gross Weight kg	**15.055 – 15.060**	Dimensions OD: mm	**L-550 x W-360 x D-150**
Batch Coding	**FT Batch number**	Barcode: TUN	Not applicable
Print Colours	**Blue**		
Packing/ Date Coding	**FTM Batch code, Tracking Date**		
Note: Packaging is Food Grade approved			

Palletising:

Units per pallet	**66**	Layers x Bags	**11 x 6**	Pallet Pattern	**6U2**
Pallet Type	**Timber**	Pallet Height mm	1250	Pallet Weight kg	**1040**

This product meets the requirements of the FSANZ Food Standards Code.