GFIG FLOUR SELF RAISING 12.5KG

Material Number: 175652

Product Description:

A blend of flour produced from sound, clean wheat and raising agents. Only for use in the manufacture of food products which are cooked/baked.

Ingredients:

Wheat Flour, Raising Agents (339, 341, 450, 500) and wheaten cornflour (**wheat**).

Organoleptic Specifications

Test/Parameter	Specification
Colour	White to Creamy White
Odour	Bland
Appearance	Free Flowing Powder

Physical Specifications

Test/Parameter	Specification
Metal Detection	KE= Fe: 1.5mm; NonFe: 2.0mm and SS: 2.0mm NF= 2.5Fe, 3.0 NFe, 3.5SS
Magnet Strength	KE= NA NF= 8000 gauss
Inline screen size	KE= 2.0mm NF= 1 x 6mm screen

Foreign Matter
Foreign matter detection and removal steps are in place within manufacturing process.

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Version: 3 Approved: 23/11/2022
Issue Date: 23/11/2022
Email: cac@goodmanfielder.com.au Telephone Aus: 1800 025 066 Telephone NZ: 0800 805 255
Goodman Fielder Limited, Locked Bag 2222, North Ryde NSW 2113, Australia
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Chemical Specifications

Test/Parameter	Specification
Protein (N X 5.7)%	8.5 - 12%
Moisture %	14.5% maximum
CO2 %	KE:0.7%-0.97% 0.71 - 0.97%

Microbiological Specifications
The product shall be free of levels of concern of organisms of public health significance of excessive microbiological counts indicating poor hygiene in manufacturing, storage or distribution.

Allergens
Contains wheat, gluten

Genetic Modification
The product is not required to be labelled as 'genetically modified' in accordance with Standard 1.5.2 *Food produced using gene technology* of the Australia & New Zealand Food Standards Code.

Shelf Life and Storage of Unopened Product
Shelf life of Unopened Product: 273 Days from date of manufacture
Storage Temperature: ambient °C
Storage Conditions: Ideally, store away from extremes of heat and humidity, away from sources of light, infestation and contamination.

Country/Countries of Origin:
Made in Australia from at least 92% Australian ingredients.

Packaging Format: KE= Paper Bag, NF= Multiwall Paper Bag

Country of Pallet Configuration	Shippers per Layer	Layers per Pallet	Shippers per Pallet
Australia KE = Kenisngton, VIC NF = North Fremantle, WA	KE=10, NF=8	KE=8, NF=10	KE=80, NF=80

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Other Information:
This product is produced under an approved HACCP based Food Safety System.

Claims Certification/Suitability:

Claims	Suitable?	Certification Available?
Halal	Yes	Yes
Kosher	Yes	No

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