

BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Product Name: **Farina "00" Flour 25kg**

Code: **FL-FA0025**

General Description:

A premium low ash flour produced from a selected blend of Australian wheats using low extraction milling techniques. This results in an extremely fine and natural white flour popular for pizza and other products where a very bright appearance is desired. The actual protein level may vary as this product is produced to European Ash classification not to an Australian protein standard. This product is not fortified with Thiamine or Folic Acid therefore this should be added if used for commercial bread or pizza applications.

Ingredient: Wheat Flour **Contains Wheat, Gluten**

Product Characteristics: A fine free flowing bright white powder free of foreign material, offensive taste & odour.

Typical Chemical Properties:

Moisture 14% maximum
Ash Typical 0.38%
Protein (as is basis) 9.0% minimum – actual level not specified and dependent on season and grain availability

Genetic Modification:

To the best of our knowledge, this product is not produced from genetically modified grain or other materials. No GM labelling is required.

Country of Origin:

Product of Australia (100%).

Nutritional Information (Typical only)

Compiled from raw material specifications and panel calculators. As this product is manufactured from a natural raw material, actual results may differ from that listed due to grain and seasonal influence.

Serve size dependent on usage or application	Approximate per 100g
Energy	1423 kJ
Protein	9.0 g
Fat, total	1.2 g
- saturated	0.2 g
Carbohydrate, total	72 g
- sugars	1.2 g
Sodium	2 mg

Packaging:

Pack size: 25kg Bag style: Block bottom, folded and glued top
Bag colour: White multiwall paper with Red / Green / Black print and markings Pallet: 48 bags – 1,200kg

Transport Conditions:

To be transported in food grade vehicles at ambient temperatures away from moisture and strong odours. Avoid exposure to direct sunlight as this may create temperature fluctuation and product sweating.

Batch Identification / Traceability:

Batch equals Best Before date in reverse format YYYYMMDD printed along one side of each bag as below.

Batch / Best Before date

Individual bag number

Time packed

BEST BEFORE 20241123

52668

14:26

Read as Batch 20241123; Best Before date 23/11/2024 (Manufacture date 23/05/2024)

Big enough to matter, small enough to care...



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ABN 23 605 455 445

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Shelf Life:

To preserve product quality, cool dry storage at ambient temperature avoiding temperature fluctuations where possible with regular inspection and stock rotation is recommended. As flour and grain related products are attractive to a range of insects and rodents, effective pest control and GMP are required as post delivery storage is outside the control of Ben Furney Flour Mills. Our recommended shelf life for this product is 6 months under these recommended conditions, however no responsibility will be accepted for infestation or mould once product has been accepted into customer storage if not reported at or within 7 days of receipt.

Microbiology Guidelines:

Raw flour is a minimally processed agricultural ingredient and as such is not a "Ready-to-Eat" food. It is therefore not intended to be eaten raw and as such complies with general food microbiology standards only. No specific standard applies to this product. Microbiology is monitored on a HACCP random validation basis only not by batch.

Metal detection:

Metal detection post pack.

Sensitivity calibration (spherical test piece dimension):

Ferrous	3.5 mm
Non-Ferrous & Stainless Steel	4.0 mm

Valid Certification or Product Claim

	<i>Suitable</i>	<i>Certificate available</i>
HACCP	Yes	Yes
Kosher	Yes	Yes - Pareve (No Kosher symbol required)
Halal	Yes	Yes
Vegan	Yes	No
Organic	No	No

Disclaimer

Whilst every endeavor has been made to provide accurate information Ben Furney Flour Mills makes no warranty and accepts no liability either written or inferred that the results will be free from error, or if used, will ensure compliance with the relevant requirements of the Food Standards Code or other legislation. You should carefully evaluate the accuracy, completeness and relevance to your own purposes.

In addition, as this is a minimally processed product manufactured from a naturally variable raw material, and may be used in varying applications or for purposes different from what may be considered typical, [the](#) Customer must satisfy itself that the product is fit for the Customers purpose. Ben Furney Flour Mills gives no warranty as to the fitness of the product for any particular purpose other than its compliance to this product specification.

Issue Date: 05/03/2024

Current issue supersedes all previous specifications

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