

BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Product Name: **Bakers Flour 25kg**

Code: **FL-BABE25**

General Description:

A mid-protein flour milled from a selected blend of Australian Premium and Hard wheats ideal for a wide range of breads, rolls, buns, flat breads, pizzas and pastries. To comply with mandatory legislation this product is fortified with Thiamine and Folic Acid as required for flour that is used in bread making applications.

Ingredient: Wheat flour, (Mandatory vitamin fortification - Thiamine, Folic Acid)

Contains: Wheat, Gluten

Product Characteristics: Free flowing off-white powder free of foreign material, offensive taste and odour.

Typical Chemical Properties:

Protein (as is basis) 10.0% minimum
actual level dependent on season & grain availability

Moisture 14% maximum

Ash Typical 0.60%

Country of Origin:

Product of Australia (100%).

Mandatory fortification is at ppm levels therefore not utilised in Origin statement (Source USA)



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 | 1431 kJ |
| Protein | 10.0 g |
| Fat, total | 1.2 g |
| - saturated | 0.2 g |
| Carbohydrate, total | 72 g |
| - sugars | 1.2 g |
| Sodium | 2 mg |

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.

Packaging:

Pack size 25kg: Bag style: Block bottom, folded and glued top
Bag colour Brown multiwall paper with Green / Blue print and background
Pallet: 48 bags – 1,200kg

Metal detection:

Metal detection post pack. Ferrous 3.5 mm
Sensitivity calibration (spherical test piece dimension): Non-Ferrous & Stainless Steel 4.0 mm

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.

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



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www.benfurney.com

ABN 23 605 455 445

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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)

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.

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: 08/03/2024

Current issue supersedes all previous specifications

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