

BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Product Name: **Crossing Mix 5kg**

Code: **PR-CRM15**

General Description:

A mix of soft & farina 00 flours with added ingredients formulated to allow easy application and a clear white line after baking for use with traditional hot cross buns.

Ingredient: Wheat flour, Mineral Salts (450), Sugar, Iodised Salt, Canola Oil

Contains Wheat, Gluten

Product Characteristics:

Cream coloured free flowing powder

Typical Chemical Properties:

Moisture 14% maximum

Basic Recipe:

500g Crossing Mix

505ml Cold water (or sufficient water to give desired piping consistency)

1. Place cold water and crossing mix in bowl
2. Whisk until a smooth paste is formed
3. Pipe onto buns after proofing

Recommended use only – actual quantities may vary depending on individual process or usage requirement. One 5kg bag of crossing mix should make sufficient mix for 500 x 80g buns depending on application method, paste consistency and application volume.

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:



Made in Australia (min 90%)

Packaging:

Pack size 5kg

Bag style Multiwall paper bag / sewn top

Pallet Generally sold by individual bag

Nutritional Information (Typical only)

Compiled from raw material specifications and panel calculators. As this product is a natural raw material, actual results may differ from that listed due to grain variety and seasonal influence. Levels not specified.

Serve size dependent on usage or application	Approximate per 100g
Energy	1480 kJ
Protein	10.8 g
Fat, total	1.2 g
- saturated	0.2 g
Carbohydrate, total	72.1 g
- sugars	5.3 g
Sodium	705 mg

Batch Identification / Traceability:

Batch equals Best Before date in reverse format YYYYMMDD printed on each bag as below.

20241016 Read as Batch 20241016; Best Before date 16/10/2024 (Manufacture date 16/04/2024)

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

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.

Microbiology Guidelines:

This product is a minimally processed agricultural ingredient based product 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:

Magnets in-line 10,000 Gauss

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 the major ingredients are minimally processed products manufactured from naturally variable raw materials, and may be used in 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 with this product specification.

Issue Date: 08/03/2024

Current issue supersedes all previous specifications

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