

BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Ben Furney flour mills

Product Name: **Soy-Linseed Premix 12.5kg**

Code: **PR-SOLIPR12.5**

General Description:

A premix which creates a great tasting loaf, high in dietary fibre and health benefits requiring only the addition of yeast and water. Suitable for the manufacture of a range of breads and rolls.

Ingredient:

Wheaten Flour, Linseed, **Soybeans**, Canola Oil, Sugar, Iodised Salt, Bread Improver (**wheaten flour**, mineral salt (170), **soy flour**, flour treatment agents (300), emulsifier (481, 472), Thiamine, Folic Acid.

Contains Wheat, Gluten, Soy

Common facility: Milk, Eggs

Typical Chemical Properties:

Moisture 14% maximum

Protein: 14.6% typical

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 95%).

Packaging:

Pack size 12.5kg

Bag style Multiwall paper bag, sewn top

Pallet 96 bags – 1,200kg

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	1600 kJ
Protein	14.6 g
Fat, total	9.2 g
- saturated	1.0 g
Carbohydrate, total	55.5 g
- sugars	2.3 g
Sodium	500 mg

Batch Identification / Traceability:

Batch equals Best Before date in reverse format YYYYMMDD stamped on base of each bag as below.

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

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.

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



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ABN 23 605 455 445

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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 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

Metal detector pre pack – sensitivity Fe 0.8mm, Aluminium 1.5mm, Brass 1.5mm, Stainless Steel 2.0mm

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

Recipe/Usage:

As flour characteristics and bakery conditions can vary, for a basic bread dough the following ratios are typical only.

Premix	Water	Dry Yeast
1kg	630g	13g
12.5kg	7.87kg	163g

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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