

# BEN FURNEY FLOUR MILLS PTY LTD

## PRODUCT SPECIFICATION



Product Name: **Ryemeal 25kg**

Code: **SG-RYME25**

### General Description:

A rye meal milled from selected sound and cleaned rye corn using best commercial practice. This product is not fortified with Thiamine or Folic Acid therefore this should be added if used where mandatory fortification is required.

### Ingredient:

Rye (Secale cereal)

### Allergens:

Gluten

### Product Characteristics:

Free flowing brown to off-white meal with obvious bran particles throughout. Free of foreign material, offensive taste and odour.

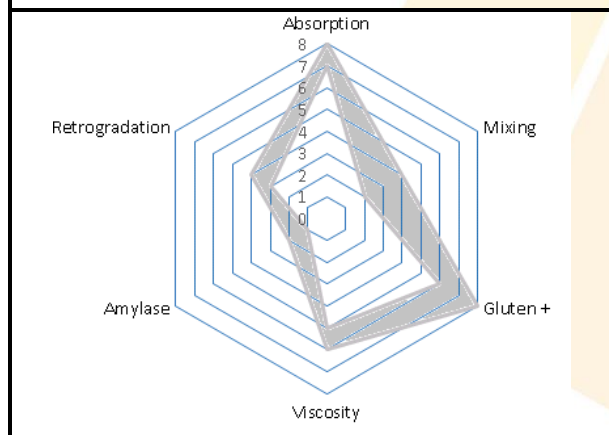
### Typical Chemical Properties:

Moisture 14% maximum

Protein (as is basis) 12.0% typical – actual level dependent on season and grain availability

### Physical Properties:

Typical Mixolab index profile



### 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	1322 kJ
Protein	12 g
Fat, total	2.3 g
- saturated	0.3 g
Carbohydrate, total	55 g
- sugars	1.4 g
Sodium	4 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.

### Country of Origin:



Product of Australia (100%).

### Packaging:

Pack size 25kg

Bag style Block bottom, folded and sewn top

Bag colour Brown multiwall paper with Fawn & blue background and print

Pallet 48 bags – 1,200kg

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



101 Brisbane Street, DUBBO NSW 2830  
P: 1800 684 343 E: enquiries@benfurney.com  
www.benfurney.com

ABN 23 605 455 445

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### Batch Identification / Traceability:

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

**2 0 2 4 1 1 2 3**

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.

### 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:

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:

Magnet in line Strength 10,000 Gauss

### Valid Certification or Product Claim

	<i>Suitable</i>	<i>Certificate available</i>
<b>HACCP</b>	Yes	Yes
<b>Kosher</b>	Yes	Yes - Pareve (No Kosher symbol required)
<b>Halal</b>	Yes	Yes
<b>Vegan</b>	Yes	No
<b>Organic</b>	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: 01/03/2023

Current issue supersedes all previous specifications

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