

BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Ben Furney flour mills

Product Name: **Mandarin Crumb Medium 15kg**

Code: **CR-MAME15**

General Description:

A medium irregular yellow/orange coloured crumb with a lightly toasted cereal flavour suitable for a range of crumb applications.. As this is an extruded crumb, it is free of any mouldy, musty or foreign taste or odour which can be a problem with traditional crumb produced from stale bread

Ingredient:

Wheat flour, Salt, Colour (100, 160b), Emulsifier (471) - used as an extrusion aid only with no known final product functionality

Allergens:

Ingredient: Gluten Facility: Soy

Wheat based (gluten) crumb products and Soy based TVP products are produced on the same production line.

VITAL is not accurate due to the particulate nature of affected products.

Typical Properties (actual analysis may vary due to seasonal raw material or process variation):

Moisture: max 7% Bulk Density: 410 - 490g/L

Screen Size	#8	#14	#25	#40	#60	Catch
% on Screen	<5	12 - 22	40 - 55	15 - 25	5 - 15	Max 5

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 (minimum 99%).

Packaging:

Pack size 15kg
Bag style Multiwall paper bag, sewn top
Pallet 48 bags – 720kg

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	10.9 g
Fat, total	2.3 g
- saturated	0.9 g
Carbohydrate, total	68.2 g
- sugars	0.9 g
Sodium	417 mg

Batch Identification / Traceability:

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

20231123 Read as Batch 20231123; Best Before date 23/11/2023 (Manufacture date 23/05/2023)

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.

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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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 not a "Ready-to-Eat" food and is therefore not intended to be eaten raw. As such it 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.

Typical microbiological analysis

Coliforms	max 100 -cfu/g	E.coli	<3 MPN/g
Salmonella	Not detected in 25g	Listeria	Not detected in 25g

Metal detection:

Metal Detector Post Pack – sensitivity Fe 3.5mm, Non Fe 4.0mm, Stainless Steel 4.0mm

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

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.

Issue Date: 13/02/2023

Current issue supersedes all previous specifications

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