



Product Name: **Premium Flour 25kg**

Code: **FL-PR25**

General Description:

A food grade high protein flour milled from a selected blend of Australian Premium and Hard wheats. A very popular flour suitable for a wide range of breads, rolls, buns, flat breads and pastries. Due to differences in equipment and processes the suitability of this product for any particular application must however be determined by, and is the responsibility of, the customer or user. 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:

Moisture 14% maximum
Ash: Typical 0.63%
Protein (as is basis) 11.0% minimum – actual level dependent on season and grain availability

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%).
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	1457 kJ
Protein	11.0 g
Fat, total	1.2 g
- saturated	0.2 g
Carbohydrate, total	72 g
- sugars	1.2 g
Sodium	2 mg

Packaging:

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

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.

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...



BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Ben Furney flour mills

Product Name: **Premium Flour 25kg**

Code: **FL-PR25**

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 20261123	52668	14:26

Read as Batch 20261123; Best Before date 23/11/2026 (Manufacture date 23/05/2026)

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:

Metal detection post pack.

Sensitivity calibration (spherical test piece dimension):

Ferrous	3.5 mm
Non-Ferrous & Stainless Steel	4.0 mm

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 Customer's 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: 30/04/2025

Current issue supersedes all previous specifications

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