

BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Product Name: **Full Fat Soy Flour 20kg (Resale)**

Code: **SP-FUSO20**

General Description:

A fine, dry and free flowing powder milled from cleaned, graded and dehulled Australian soybeans.

Ingredient:

Soybeans (Glycine max)

Allergens:

Ingredient Soy;
Common facility Gluten

Product Characteristics:

Fine natural cream to fawn coloured powder with odour typical of soybeans.

Typical Chemical Properties:

Moisture 8 - 12% max Protein: 36 - 46% 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:



Product of Australia (100%)

Packaging:

Pack size 20kg
Bag style Brown multiwall paper bag with sewn top
Pallet 42 bags – 840kg

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	1772 kJ
Protein	38 g
Fat, total	21.4 g
- saturated	3.4 g
Carbohydrate, total	12.8 g
- sugars	5.5 g
Sodium	<5 mg

Batch Identification / Traceability:

Attached label &/or ink printed on front or base of bag. Batch number and use by date in format 000555 1JULY 2020

Shelf Life:

Due to the high fat content in soy flour, it may develop rancid odours during storage if in hot or moist conditions therefore 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 12 months under these recommended conditions however no responsibility will be accepted for rancidity, 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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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

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	No
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: 23/12/19

Current issue supersedes all previous specifications

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