

BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Manufacturer Product Name: **Vital Wheat Gluten 75**
BFFM Code/Name: **FL-GL25 Gluten 25kg**

Specification Details:

Product Code GLUTEN7500 Product Vital Wheat Gluten 75
CAS Number 93384-22-6 Shelf Life 1,095 Day
Pack Size 25kg net bags

Specifications:

Description	Unit	Typical	Guaranteed
SENSORY:			
Appearance cream-coloured powder			Conforms
Odour, pure, characteristic			Conforms
CHEMICAL-PHYSICAL:			
Drying Loss	%		Max 8.0
Protein Content, N x 57, in dry substance	%		Min 75.0
# SO2	mg/kg	Less than 10	
# Guaranteed but not reported each batch			
MICROBIOLOGICAL:			
Total Viable Count	cfu/g		Max 10,000
Yeast	cfu/g		Max 500
Mould	cfu/g		Max 500
Enterobacteriaceae	cfu/g	1,000	To be reported
Salmonella (25g)			Negative
Vital wheat gluten also complies fully with the requirements for purity and identity stipulated by the joint FAO/WHO Expert Committee on Food Additives			
Country of Origin:	Product of China		
Allergens:	Gluten (from Wheat)		
GMO:	To the best of our knowledge this product is manufactured from GMO free raw materials		

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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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. The recommended shelf life for this product is 3 years from the date of manufacture 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.

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

As the use of the products described in this document is outside the control of Ben Furney Flour Mills, we make no representation or warranty concerning the suitability or fitness of those products for any purpose. It is your sole responsibility to ensure that the products will have the qualities and attributes that will make them fit for any ordinary or special purpose required of them, even if that purpose is made known to us at any time. This includes responsibility on your part to conduct in a timely manner all appropriate tests and quality checks on the products and any goods made from them. We disclaim any liability if any products are not suitable or fit for any such purpose.

Issue Date: 21/10/2020

Current issue supersedes all previous specifications

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