FRUTEX AUSTRALIA WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD | KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511	PRODUCT SPECIFICATION	Product Code:	**FLOU077**
	RICE FLOUR SUPERFINE 25KG	Issue No:	4
		Change Notice No:	3
		Date Issued:	30/08/2024

Product Identification	
Product Name	Rice Flour Superfine 25kg
Country of Origin	Product of Australia.
Description	Rice Flour Superfine is a creamy-white very fine powder with a bland odour and taste that is produced by milling white rice to flour.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	White Rice (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Rice Flour Superfine 25kg contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	No precautionary statement required
GMO statement	Rice Flour Superfine 25kg is a non GM product.
Halal accreditation	Rice Flour Superfine 25kg is Halal suitable (validation means: Certified).
Kosher accreditation	Rice Flour Superfine 25kg is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Rice Flour Superfine 25kg is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		**Average quantity per 100g**	**Units**
Energy		1500	kJ
Protein		7.4	g
Fat	Total	Less than 1	g
	Saturated	Less than 1	g
	Trans	0	g
	Polyunsaturated	Less than 1	g
	Monounsaturated	Less than 1	g
Cholesterol		0	mg
Carbohydrate	Total	78	g
	Sugars	Less than 1	g
Dietary Fibre		Less than 1	g
Sodium		Less than 5	mg
Potassium		100	mg
Data from theoretical source (Information obtained from the supplier).			

Organoleptic Specification(s)	
Test / Parameter	**Specification**
Colour	White to cream coloured
Flavour	Typical of rice with no objectionable flavours
Odour	Typical of rice with no objectionable odours
Appearance	Free flowing powder, fine particles

Physical Specification(s)	
Test / Parameter	**Specification**
Retained on 150 micron	12% maximum
Through 150 micron	88% minimum

Microbiological Specification(s)	
Test / Parameter	**Specification**
Total Plate Count	< 1,000,000cfu/g
B.Cereus	< 100cfu/g
E.coli	< 100cfu/g

Chemical Specification(s)	
Test / Parameter	**Specification**
Moisture	<14.5 %

Packaging description: Traceability comments: Delivery temperature:	Product shall be packed in multi-walled paper bag sewn closed. No staples, wire closure or castrating rings to be used. Best Before Date Delivery temperature is ambient temperature.
Pack size:	25kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store unopened in its original packaging under cool and dry conditions away from direct sunlight and heat sources. Product is insect free when despatched. Insects have a life cycle of 21 to 40 days depending on species and weather conditions. As rice is a cereal it may attract insects and there is nothing in the product or packaging to deter cross contamination If stored as advised, the shelf life in original, unopened packaging should be 12 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Evangeline Theresa	Signature:	Date: 30/08/2024
Authorised by: Liviu Gorgos	Signature:	Date: 30/08/2024