

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Product Code:	MUST224 MUST224-01
	MUSTARD FLOUR LB	Issue No:	AFGC-S-1
		Change Notice No:	0
		Date Issued:	29/05/2024

Product Identification	
Product Name	Mustard Flour LB
Country of Origin	Product of Canada.
Description	Mustard flour is milled from 50/50 of yellow mustard seed and oriental mustard seed (50/50 of Sinapis Alba and Brassica Juncea), from which the bran has been mostly removed. Yellow to gold in colour with a typical pungent flavour.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Mustard Seed (100%).

Personal Diet & Regulations	
Allergens due to ingredient nature	Mustard Flour LB contains no known allergens, and/or derivatives thereof.
Allergen cross-contact statement	Product may contain gluten due to farming practices. The batch is released after testing a representative sample by a rapid gluten testing kits with LOR 3ppm.
GMO statement	Mustard Flour LB is a non GM product.
Halal accreditation	Mustard Flour LB is Halal suitable (validation means: Certified).
Kosher accreditation	Mustard Flour LB is Kosher suitable (validation means: Certified).

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		4.33	%
Moisture		5.27	%
Energy		2130	kJ
Protein		26.1	g
Fat	Total	36.2	g
	Saturated	1.99	g
Carbohydrate	Total	15.9	g
	Sugars	6.79	g
Dietary Fibre		12.2	g
Sodium		13	mg

Data from theoretical source (FSANZ, USDA, Supplier Database. Average values subject to seasonal variation.).

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Yellow to gold
Flavour	Hot, clean, typical of mustard
Aroma	Typical of mustard

Physical Specification(s)		
Test / Parameter	Specification	Units
Extraneous Matter	≤ 0.1	%
Particle Size	≥ 90 % through 500µm	N/A
Bulk Index	90 - 120	g/250mL

Microbiological Specification(s)		
Test / Parameter	Specification	Units
E. Coli	≤ 10	cfu/g
Salmonella	Not Detected	/25g
Total Plate Count	≤ 100 000	cfu/g
Yeast	≤ 1 000	cfu/g
Mould	≤ 1 000	cfu/g
Coliforms	≤ 100	cfu/g

Chemical Specification(s)		
Test / Parameter	Specification	Units
Moisture	≤ 6	%
Water Activity	≤ 0.69	N/A

Packaging description:	Multi-wall paper bag with inner polyethylene liner and sewn closure or blue high density polybag (20 KG), or plastic/foil pouch (1 KG). No staples, wire closure or castrating rings to be used.
Traceability comments:	
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	20 or 1kg
Storage and shelf life:	Before opening, the product should be stored in ambient conditions. Additionally, store in a cool, dry place, away from direct sunlight. If stored as advised, the shelf life in original, unopened packaging should be 24 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: George Yik	Signature: GY	Date: 29/05/2024
Authorised by: Liviu Gorgos	Signature: LG	Date: 29/05/2024