

PRODUCT SPECIFICATION





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PRODUCT		BESAN FLOUR - F	BSFF20M				
Product Des	scription		Besan Flour - Fine	Besan Flour - Fine			
Primary Cou	untry of Origin		Australia				
Ingredients			Chana Dahl 100% (cl	hickpeas)			
Allergens Present		None					
GMO		☑ No / GMO Free ☐ Yes					
Certifications		Halal, Kosher					
Production Statement		Chana Dhal is processed into Besan Flour using modern stone grinding					
		technology, no additives are used, tested for Gluten and product is then packed as per customer specifications.					
Suitability	☑ Halal	☑ Ko	osher	☑ Vegan	☐ Organic		
	☐ Biodynamic	☑ Gluten Free		☑ Lacto-vegetarian	☑ Ovo-lacto-vegetarian		

Energy	1619 kJ
Protein	22.39 g
Fat Total	6.69 g
- Saturated	0.693 g
- Transfat	
- Polyunsaturated	2.983 g
- Monounsaturated	1.504 g
Cholesterol	0 mg
Carbohydrates	57.82 g
- Sugars	10.85 g
- Dietary fibre, total	10.8 g
Sodium	64 mg
Potassium	846 mg
Gluten	#ND

Typical Analysis Per 100g

NUTRITIONAL DATA

ANALYTICAL SPECIFICATIONS

Organoleptic	Colour	Dull yellow
	Odour	Typical - free from off or objectionable odours
	Appearance Free flowing flour	
	Texture	Typical
	Flavour	Typical - free from off or objectionable flavours

Physical	Foreign Material CRITICAL - glass, wood, stones, hard plastic, nuts, infestation, rodent droppings	Absent	Chemical	
	Foreign Material MAJOR - plastic, fibres, strings	Absent		
	Foreign Material MINOR - extraneous vegetable matter	Absent		
	Foreign Material CRITICAL - Metal	Absent		
	Particale Size	300 Micron - 100% passed through		

Microbiological	E.coli	<10cfu/g
	Salmonella	ND in 25g

Sulphates	None	
Quarantine Treatments	None	

STORAGE / SHIPPING

Shelf Life	18 months from time of manufacture
Storage	
Packaging	20kg bag
Units Per Pallet	
Pallet Weight	

Approved by

Y. Ryan – Version 2. 03/2023

