

## **PRODUCT SPECIFICATION**





www.glutenfreewholesalers.com



3/6 John Duncan Court, Varsity Lakes QLD 4227



info@glutenfreewholesalers.com

PRODUCT	BREADCRU	MBS   OF	RGRAN GF CRISPI I	RICE CRUMBS	CRBC8OF
Dun dunt Du			Dura damunaka 1 Oua	una CE Criani Bian Crumaha	
Product Description			ran GF Crispi Rice Crumbs		
Primary Country of Origin				rom 100% Australian ingre	edients
Ingredients		Brown Rice Flour (1	100%)		
Allergens Present			None		
GMO			☑ No / GMO Free	☐ Yes	
Certificatio	_		Kosher		
Production	Statement				
Suitability	☐ Halal	✓K	osher	☑ Vegan	☐ Organic
Saltability					
		I⊠G	luten Free	☑ Lacto-vegetarian	☑ Ovo-lacto-vegetarian
	☐ Biodynamic	✓G	luten Free	☑ Lacto-vegetarian	☑ Ovo-lacto-vegetarian
	,	<b>☑</b> G	luten Free	☑ Lacto-vegetarian	'
NUTRITION	,	☑ G	luten Free	☑ Lacto-vegetarian	'
NUTRITION	,	☑ G	luten Free	☑ Lacto-vegetarian	'
	,	☑ G	luten Free		'
NUTRITION  Energy Protein	,	☑ G	156	9 kJ	'
Energy	,	☑ G	156: 6.2 ;	9 kJ	'
Energy Protein Fat Total	,	☑ G	156: 6.2 g 2.1 g	9 kJ g	'
Energy Protein Fat Total	IAL DATA	☑ G	156: 6.2 ;	9 kJ g	'
Energy Protein Fat Total - Sat Cholestero	IAL DATA  turated	☑ G	156: 6.2 g 2.1 g 0.2 g	9 kJ g g	'
Energy Protein Fat Total - Sat Cholestero Carbohydra	turated	☑ G	156: 6.2 g 2.1 g 0.2 g	9 kJ g g g	'
Energy Protein Fat Total - Sar Cholestero Carbohydra - Su	IAL DATA  turated	☑ G	156: 6.2 g 2.1 g 0.2 g 77.4 1.2 g	9 kJ g g g	'
Energy Protein Fat Total - Sat Cholestero Carbohydra - Su - Sta	turated I ates gars	☑ G	156: 6.2 g 2.1 g 0.2 g	9 kJ g g g g	'
Energy Protein Fat Total - Sat Cholestero Carbohydra - Su - Sta	turated I ates gars arch		156: 6.2 g 2.1 g 0.2 g 77.4 1.2 g 76.2	9 kJ g g g g g	'
Energy Protein Fat Total - Sat Cholestero Carbohydra - Su - Sta - Die	turated I ates gars arch		156: 6.2 g 2.1 g 0.2 g 77.4 1.2 g 76.2 g	9 kJ g g g g g	☑ Ovo-lacto-vegetarian  Typical Analysis Per 100g

## **ANALYTICAL SPECIFICATIONS**

Organoleptic	Colour	Cream colour
	Odour	Slight rice aroma, free from objectionable odours.
	Appearance	Free flowing coarsely granulated powder, cream in colour.
	Mouthfeel	Crisp/ crunchy.
	Flavour	Typical of crumbs, absorbing the flavour of the product it is used to
		coat with slight rice undertones, free from objectionable flavours.

Physical	Texture	Coarsely granulated free flowing powder	Chemical	

Microbiological	Bacillus cereus	< 100 cfu/g
	Coliforms	< 100 cfu/g
	Escherichia coli	< 10 cfu/g
	Salmonella	Not detected per 25g
	Standard Plate Count	< 100,000 cfu/g
	Yeast	< 1000 cfu/g
	Moulds	< 1000 cfu/g

Sulphates	None	
Quarantine Treatments	None	

## STORAGE / SHIPPING

Shelf Life	14 months from time of manufacture
Storage	Store in a cool, dry area.
Packaging	15 kg bag
Units Per Pallet	
Pallet Weight	

Approved by

Y. Ryan – Version 2. 01/2023

