

PRODUCT SPECIFICATION





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| PRODUCT | | BL | JCKWHEAT FLOUR | ORGANIC | BWFOGT25M | | |
|------------------------|-----------------|----|---------------------|----------------------------|---------------------------|--|--|
| | | | | | | | |
| Product Description | | | Buckwheat Flour Or | Buckwheat Flour Organic | | | |
| | untry of Origin | | China | <u> </u> | | | |
| Ingredients | | | Buckwheat kernel 1 | 00% | | | |
| Allergens P | resent | | None | | | | |
| GMO | | | ☑ No / GMO Free | ☐ Yes | | | |
| Certificatio | ns | | Halal, Kosher | | | | |
| Production | Statement | | | imported from China, the | | | |
| | | | | one grinding technology, t | tested for gluten residue | | |
| | | | and packed as per c | ustomer requirements | | | |
| | | | | | | | |
| Suitability | ☑ Halal | ✓K | osher | ☑ Vegan | ☐ Organic | | |
| , | ☐ Biodynamic | ØG | luten Free | ☑ Lacto-vegetarian | ☑ Ovo-lacto-vegetarian | | |
| | , | l. | | | | | |
| NUTDITION | A. DATA | | | | T : A : B 400 | | |
| NUTRITION | AL DATA | | | | Typical Analysis Per 100g | | |
| | | | | | | | |
| Energy | | | 1402 | 1402 kJ | | | |
| Protein | | | 12.62 | 12.62 g | | | |
| Fat Total | | | 3.1 g | 3.1 g | | | |
| - Sat | urated | | 0.67 | 0.677 g | | | |
| - Transfat | | | | | | | |
| - Polyunsaturated | | | 0.949 | 0.949 g | | | |
| - Monounsaturated | | | 0.949 | 0.949 g | | | |
| Cholesterol | | | 0 g | 0 g | | | |
| Carbohydrates | | | 70.59 | 70.59 g | | | |
| - Sugars | | | 2.6 g | 2.6 g | | | |
| - Dietary fibre, total | | | 10 g | 10 g | | | |
| Sodium | | | 11 m | 11 mg | | | |
| Potassium | | | 577 ו | 577 mg | | | |
| Gluten | | | #ND | #ND | | | |
| | | | • | | | | |

ANALYTICAL SPECIFICATIONS

| Organoleptic | Colour | Off white |
|--------------|------------|---|
| | Odour | Typical - free from off or objectionable odours |
| | Appearance | Free flowing flour |

| Texture | 250 micron |
|---------|---|
| Flavour | Typical - free from off or objectionable flavours |

| Physical | Foreign Material CRITICAL - glass, wood, stones, hard plastic, nuts, infectation, rodent droppings | Absent | Chemical | Moisture | 15% maximum |
|----------|--|-----------|----------|----------|---------------|
| | Foreign Matter MAJOR Plastic | Absent | | Visual | 99% by weight |
| | fibres, strings, rope | | | | |
| | Foreign Matter MINOR - | 1% max by | | | |
| | Extraneous vegetable matter | weight | | | |
| | Foreign Matter CRITICAL - metal | Absent | | | |
| | | | | | |
| | | | | _ | |
| | | | | | |

| Microbiological | E.Coli | <10cfu/g |
|-----------------|------------|------------|
| | Salmonella | ND in 25gm |
| | | |
| | | |
| | | |
| | | |

| Sulphates | None | |
|-----------------------|------|--|
| Quarantine Treatments | None | |

STORAGE / SHIPPING

| Shelf Life | 12 months from time of manufacture |
|------------------|------------------------------------|
| Storage | Store in cool dry area |
| Packaging | 25 kg bag |
| Units Per Pallet | 42 |
| Pallet Weight | 1100 |

Approved by

Y. Ryan – Version 2. 01/2023

