

PRODUCT SPECIFICATION





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PRODUCT				NAME FLO	UR O	RGANIC	MLFORG25HB
Product Description				illet Flour C)rganic		
Primary Country of Origin				nina			
			Oı	rganic mille	t flour	100%	
Allergens P	resent		No	one			
GMO			✓	No / GMO	Free	☐ Yes	
Certificatio	ns		Ko	osher, Orga	nic		
Production	Statement						
Suitability	☐ Halal		☑ Kosh	er		☐ Vegan	✓ Organic
	☐ Biodynamic	;	☑ Glute	en Free		☐ Lacto-vegetarian	☐ Ovo-lacto-vegetarian
NUITRITION	IAL DATA						Turing Augusta Day 100 at
NUTRITION	AL DATA						Typical Analysis Per 100g
Energy					1050	kJ	
Protein					7 g		
Fat Total					2 g		
- Sat	turated				0 g		
- Tra	ansfat						
- Po	lyunsaturated						
- Mo	onounsaturated						
Cholestero							
Carbohydra	ates				50 g		
- Su	gars				0 g		
- Die	etary fibre, total				3 g		
Sodium					4 mg		
Potassium							
Gluten					#ND		
ΔΝΔΙΥΤΙζΑ	L SPECIFICATION	ς					
ANALITICA	LEFICATION	J-					
Organolept	tic .	Colour		Uniform	nalewa	llow colour	
Organiolepi	LIC .	Odour			• •	IIOW COIOUI	
		Taste		Pleasant odour Fresh taste			
		Texture		Uniform consistency; Free flowing			
		rexture		OHIOHIN	COHSIST	ency, riee nowing	

Physical		Chemical	Moisture	Max 14%
			Purity	99.9%
			Foreign matter	<0.1%

Microbiological	Salmonella (Detection/25 gr)	Negative

Sulphates	None	
Quarantine Treatments	None	

STORAGE / SHIPPING

Shelf Life	24 months from time of manufacture
Storage	Store in a cool, dark and dry place. Away from stored product pest. Reseal and store in a cool, dark and dry place.
Packaging	25 kg bag
Units Per Pallet	42
Pallet Weight	1100 kg

Approved by

Y. Ryan – Version 2. 10/2022

