



# PRODUCT SPECIFICATION



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PRODUCT

**RED SORGHUM FLOUR GT**

RSF25M

<b>Product Description</b>	Red Sorghum Flour GT
<b>Primary Country of Origin</b>	Australia
<b>Ingredients</b>	Red Sorghum Seed 100%
<b>Allergens Present</b>	None
<b>GMO</b>	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
<b>Certifications</b>	Halal, Kosher
<b>Production Statement</b>	Red Sorghum Flour produced from Red Sorghum Seed using modern stone grinding technology, tested for Gluten and packed as per customer specifications

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	1467 kJ
Protein, total	11 g
Fat Total	3 g
- Saturated	0.05 g
- Transfat	
- Polyunsaturated fat	1.5 g
- Monounsaturated fat	1 g
Cholesterol	0 mg
Carbohydrates	73 g
- Sugars	1 g
Dietary fibre, total	9 g
Sodium	4 mg
Potassium	0 mg
Gluten	#ND

ANALYTICAL SPECIFICATIONS

<b>Organoleptic</b>	Flavour	Typical - free from off or objectionable flavours
	Appearance	Light pink/light red powder
	Colour	Light pink/light red
	Odour	Typical - free from off or objectionable odours
	Texture	Typical

<b>Physical</b>	Foreign Material CRITICAL - metal, glass, wood, stones, hard plastic, nuts, infestation, rodent droppings	Absent	<b>Chemical</b>	Moisture	13.5% maximum
	Foreign Material MAJOR - plastic, fibres, strings	Absent		Gluten	<5ppm LOQ / Not Detected
	Foreign Material MINOR -extraneous vegetable matter	Absent			
	Foreign Material - CRITICAL - Metal	Absent			
	Purity	99% by weight			

<b>Microbiological</b>	E.coli	<10cfu/g
	Salmonella	Not Detected/25g

<b>Sulphates</b>	None		
<b>Quarantine Treatments</b>	None		

**STORAGE / SHIPPING**

<b>Shelf Life</b>	12 months from time of manufacture, under proper storage control
<b>Storage</b>	Store in a cool dry place
<b>Packaging</b>	25kg bag
<b>Units Per Pallet</b>	42
<b>Pallet Weight</b>	1100 kg

Approved by

Y. Ryan – Version 2. 8/2023

