

BEN FURNEY FLOUR MILLS PTY LTD

PRODUCT SPECIFICATION



Ben Furney flour mills

Product Name: **Semolina 12.5kg**

Code: **SE-SE12.5**

General Description:

Milled from premium hard Australian wheat, semolina is extracted from the early stages of the milling process. Ideal for pasta, pizza bases and an essential ingredient in European and artisan style breads providing the desired crust, flavour and texture.

Ingredient:

Wheat semolina

Contains Wheat, Gluten

Product Characteristics:

Free flowing off-white medium sized particulate powder free of foreign material, offensive taste and odour.

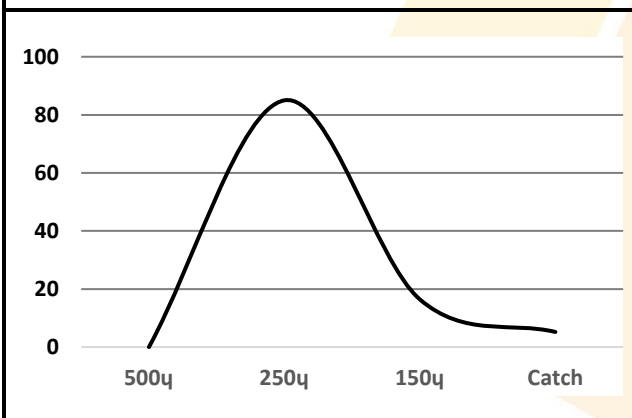
Typical Chemical Properties:

Moisture 14% maximum

Protein (as is basis) 10.0% minimum – actual level not specified

Physical Properties:

Sieve analysis – typical distribution
% on screen



Nutritional Information (Typical only)

Compiled from raw material specifications and panel calculators. As this product is manufactured from a natural raw material, actual results may differ from that listed due to grain and seasonal influence.

Serve size dependent on usage or application	Approximate per 100g
Energy	1462 kJ
Protein	10.0 g
Fat, total	1.2 g
- saturated	0.2 g
Carbohydrate, total	72 g
- sugars	1.2 g
Sodium	2 mg

Genetic Modification:

To the best of our knowledge, this product is not produced from genetically modified grain or other materials. No GM labelling is required.

Country of Origin:



Product of Australia (100%).

Mandatory fortification is at ppm levels therefore not utilised in Origin statement (Source USA)

Packaging:

Pack size 12.5kg
Bag style Block bottom, folded and sewn top
Bag colour Gravure product specific printed bag
Pallet 90 bags – 1,125kg

Big enough to matter, small enough to care...



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www.benfurney.com

ABN 23 605 455 445

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Batch Identification / Traceability:

Batch equals Best Before date in reverse format YYYYMMDD stamped on base of each bag as below.

20241016 Read as Batch 20241016; Best Before date 16/10/2024 (Manufacture date 16/04/2024)

Shelf Life:

To preserve product quality, cool dry storage at ambient temperature avoiding temperature fluctuations where possible with regular inspection and stock rotation is recommended. As flour and grain related products are attractive to a range of insects and rodents, effective pest control and GMP are required as post delivery storage is outside the control of Ben Furney Flour Mills.. Our recommended shelf life for this product is 6 months under these recommended conditions, however no responsibility will be accepted for infestation or mould once product has been accepted into customer storage if not reported at or within 7 days of receipt.

Transport Conditions:

To be transported in food grade vehicles at ambient temperatures away from moisture and strong odours. Avoid exposure to direct sunlight as this may create temperature fluctuation and product sweating.

Microbiology Guidelines:

Raw semolina is a minimally processed agricultural ingredient and as such is not a "Ready-to-Eat" food. It is therefore not intended to be eaten raw and as such complies with general food microbiology standards only. No specific standard applies to this product. Microbiology is monitored on a HACCP random validation basis only not by batch.

Metal detection:

Magnets in line - 10,000 Gauss

Valid Certification or Product Claim

	<i>Suitable</i>	<i>Certificate available</i>
HACCP	Yes	Yes
Kosher	Yes	Yes - Pareve (No Kosher symbol required)
Halal	Yes	Yes
Vegan	Yes	No
Organic	No	No

Disclaimer

Whilst every endeavor has been made to provide accurate information Ben Furney Flour Mills makes no warranty and accepts no liability either written or inferred that the results will be free from error, or if used, will ensure compliance with the relevant requirements of the Food Standards Code or other legislation. You should carefully evaluate the accuracy, completeness and relevance to your own purposes.

In addition, as this is a minimally processed product manufactured from a naturally variable raw material, and may be used in applications or purposes different from what may be considered typical, the Customer must satisfy itself that the product is fit for the Customer's purpose. Ben Furney Flour Mills gives no warranty as to the fitness of the product for any particular purpose other than its compliance to this product specification

Issue Date: 09/01/2024

Current issue supersedes all previous specifications

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