



MANILDRA GROUP OF COMPANIES

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PRODUCT DATA SHEET

DOC No: FL - PDS - 0120

REVISION No: 1.0.0

ISSUE DATE: 05-Jun-2020

PRODUCT:

PROTEIN ENRICHED FLOUR

DESCRIPTION:

Wheat flour milled from high protein Australian wheat

USE:

Baking Industry applications for high protein bread

TYPICAL ANALYSIS

PROTEIN (as is)%:	13.3 min
MOISTURE w/w%:	14.0 max
ASH % w/w :	0.63 max
COLOUR:	White to off white
WATER ABSORPTION %:	61.0 – 68.0
EXTENSOGRAPH (Typical)	
45 min pull	H250 - 500 E20.0-25.0
DEVELOPMENT	5 – 8 mins
FALLING NUMBER	250 min

MICROBIOLOGICAL

TOTAL PLATE COUNT:	50000 cfu/g max
YEAST& MOULD:	2000 cfu/g max
E. COLI.	Not detected in 0.1g
SALMONELLA:	Not detected in 25g

NUTRITIONAL (Quantity / 100g)

ENERGY kJ:	1453	CARBOHYDRATE:	66.8 g
ENERGY Cals:	347	Sugars::	2.3 g
PROTEIN:	13.5 g	DIETARY FIBRE:	3.5 g
FAT, Total:	1.6 g	SODIUM:	2 mg
Saturated:	0.2 g	POTASSIUM:	130 mg
Trans:	<0.1 g		

PACKAGING

12.5kg, 25kg paper bags, bulk bags, bulk tankers

MINIMUM DURABLE LIFE:

12 months
minimum under
controlled
conditions.

Effective stock rotation
systems are advised to
provide optimum
product performance.

Extensive QA/QC testing is
performed on all product
prior to release.

This product has been manufactured according to certified ISO 9001 Management Systems and SQF/HACCP Food Safety and Quality Management Systems. This product is declared GMO free, Halal and Kosher certified.

Information contained in this technical bulletin is believed to be accurate and is offered in good faith for the benefit of the user. We, however, cannot assume any guarantee against patent infringements, liabilities or risk involved from the use of these products.



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SUPPLEMENTARY INFORMATION

ALLERGEN INFORMATION (As per FSANZ guidelines)

ALLERGEN	PRESENT	ABSENT
Cereals containing gluten and their products: wheat, rye, barley, oats, spelt & hybrid strains other than (A) where these substances are present in beer or spirits or (B) glucose syrups that are made from wheat starch and that (1) have been subject to the lowest level that is reasonably achievable and (2) have a gluten content that does not exceed 20mg/kg or (C) alcohol distilled from wheat	√	
Crustacea		√
Egg		√
Fish, except for isinglass derived from swim bladders and used as a clarifying agent in beer or wine		√
Lupin and Lupin products		√
Milk, other than alcohol distilled from whey		√
Peanuts		√
Soybeans other than (A) soybean oil that has been degummed, neutralised, bleached and deoderised or (B) soybean derivatives that are a tocopherol or a phytosterol		√
Sesame seeds		√
Tree nuts, other than coconut from the fruit of the palm <i>Cocos nucifera</i>		√
Sulphite in concentrates of 10mg/kg or more		√
Royal jelly presented as a food or royal jelly present in a food		√
Bee pollen		√
Propolis		√
WARNING STATEMENT	Wheat derivative	

CERTIFICATIONS

ISO 9001, HACCP, SQF, Kosher & Halal

DIETARY

Suitable for Vegans, Lacto Vegetarians & Lacto – Ovo Vegetarians

Ingredient Listing:	Wheat Flour, Thiamine, Folic Acid
Date Coding:	DATE, BATCH No, BEST BEFORE DATE
Labelling Information:	Wheat derivative product
Country of origin:	Made in Australia from at least 99% Australian Ingredients

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PRODUCT SAFETY DATA

Metal detection:	3.0mm SS	2.5mm FE	3.0mm Non Fe
Magnetic separation:	10,000 gauss		

AUTHORISED FOR ISSUE:

DATE: 5 June 2020

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