

**SPECIFICATION – GLUTEN FREE PLAIN FLOUR [FLOURGFP, FLOURGFPB]
Uncontrolled Copy – effective 5th March 2004**

PRODUCT DESCRIPTION: a natural composite, low sodium product which is totally free of gluten and wheat and has been formulated to provide a good nutritional balance including reasonable levels of cereal type dietary fibre in which coeliac diets tend to be deficient. None of the ingredients have been irradiated. All ingredients are of non-animal origin. All the ingredients have been selected or specially processed to prevent enzymic, chemical and microbiological reactions occurring within the packaged product.

INGREDIENTS: maize starch, tapioca starch, soy flour, rice flour.

COUNTRY OF ORIGIN: made and conceived in Australia from Australian and imported ingredients.

GMO STATUS: all ingredients are non GMO.

ALLERGEN STATUS: contains soy and inherent soy oil and lecithin. The maize and tapioca starches contain sulfite: preservatives added during their manufacture. Soy Products (Sales) Pty Ltd premises are dedicated gluten free.

REGULATORY STATUS: ANZFA Regulations.

TEST METHODS: A.A.C.C., A.O.A.C. and A.S. methods as per attached schedule.

SAFETY DATA: Attached.

FRESHNESS: All product manufactured fresh to order, with day, month and year of manufacture in a six digit code on 12.5kg and 25kg packs and 'best before' date on 1kg packs.

TRACEABILITY/PRODUCT RECALL: All packaging, raw material and finished products supplied by Soy Products (Sales) Pty Ltd are uniquely identified and can be traced back to individual suppliers and forwards to commercial clients.

GRANULATION: 90-95% through 100 mesh (150 micron).

COLOUR: Light Cream

FLAVOUR & ODOUR: Bland, sweet, no objectionable taints.

FOREIGN MATTER: Nil; free from infestation.

TEXTURE: Fine, free flowing powder with any lumps easily broken by light pressure.

PACKAGING: 1kg laminated pack, 12.5kg and 25kg poly-lined multiwall paper bags.

STORAGE: At least 12 months shelf life from date of manufacture. We recommend that product be used as quickly as possible. Store sealed in dry, cool and odour free conditions. **This product attracts cereal insects and rodents..**

APPLICATIONS: Gluten Free Plain Flour may be used in biscuits, shortbreads, bread, cakes, pastry, batters, pancakes, crepes, sauces, gravies, custard, fresh pasta, as a thickener in soups, stews, casseroles. For further information please refer to our Product Information and Recipe Leaflets.

AVERAGE NUTRITION DATA	Per 100g	MICROBIOLOGICAL ANALYSIS	
ENERGY (kJ)	1550kJ	TOTAL PLATE COUNT	<5000
PROTEIN -Total	8.2g	YEAST & MOULDS	<10/g
-Gluten	NIL	COLIFORMS	<3/g
FAT -Total	3.2g	E.COLI	<3/g

-Saturated	0.5g	COAG. POSITIVE	<100/g
-Trans	NIL	STAPHYLOCOCCI	
-Polyunsaturated	2.1g	SALMONELLA	Not detected
-Mono-unsaturated	0.6g	AFLATOXIN	<4 ppb
-Cholesterol	NIL		
-Lecithin	0.24g		
CARBOHYDRATES	73g	RESIDUES	
-Sugar	3g	Chemicals & Pesticides	<reporting levels
-Lactose	NIL	Silicones	NIL
-Starch	70g	Sulfites	<10ppm (<1mg/100g)
Dietary Fibre	6g		
ASH -Minerals	1.6g	FATS	% of fat
MINERALS & VITAMINS		Polyunsaturated - Linoleic Acid	56.1
Sodium	28mg	- Linolenic Acid	(-Omega 3) 8.7
Calcium	59mg	Mono-unsaturated	
Phosphorous	77mg	- Oleic Acid	19.6
Potassium	320mg		
Iron	2mg	Saturated - Stearic Acid	5.6
		- Palmitic Acid	10.0
Isoflavones (Phytoestrogens)			
-Genistein	10mg		
-Daidzein	7mg		

Meets diabetic criteria: Low sodium; Less than 5% sugars; More than 5% dietary fibre; Less than 5% fat