

PRODUCT SPECIFICATION

DESCRIPTION

NAME: **Organic Spelt Flour**
 COUNTRY ORIGIN: **Australia**
 INGREDIENTS: **Organic Spelt Wheat**
 KPF PRODUCT CODE: **SPF**
 MANUFACTURING METHOD: **Flour Mill (Wheat)**

TYPICAL PRODUCT ANALYSIS

COLOUR: **White Colour**
 FLAVOUR: **Full Spelt Wheat Flavour**
 SIEVE: **132 micron screen**
 MOISTURE: **12% maximum**

ORGANIC STANDARDS

Product is sourced from Australian growers who have declared their crops to be free of genetically modified organisms and must meet Kialla Pure Foods strict receival standards. Kialla Pure Foods products are certified by **ACO P41**, **USDA NOP 4086PNOP***, **OFC 0456** and **HACCP FSAU02/915** and are free from infestation and mould.

*USDA may not be applicable to some batches of this product.

PACKING AND PALLET CONFIGURATON

20kg, (Paper bag), 5kg (Calico), 2kg (Paper)

54 x 20 kg bags to a pallet
 210 x 5kg to a pallet
 60 x 6 x 2kg cartons to a pallet

ALLERGENS – This product contains gluten

Kialla Pure Foods Spelt Flour contains no egg and egg products, crustacean and their products, fish and fish products, peanut and soybeans and their products, tree nut and sesame seeds and their products, milk and milk products, meat and their products, birds and their products, fruit and their products, mollusc and their products, yam and their products, mustard and it's products, added sulphites, preservatives, flavours or colouring.

SAFETY AND STORAGE DATA

There are no known risks associated with the handling or processing of this product. Post harvest grain is cooled by night aeration for 14 days in silos then fumigated with Carbon Dioxide to a level of 37.5% for mimimum 10 days. Once the grain is cleaned, processed and packaged it is stored in cool rooms at a maximum temperature of 11 degrees celsius. These rooms are dry and free from toxic chemicals, odours, insects and rodent infestation. It is recommended that product be stored under constant cool, dry conditions to maintain optimum freshness. No responsibility is taken for product if stored in humid, hot, dusty or infested storage. Our recommended shelf life for this product is 12 months after the production date but we will accept no responsibility for infestation once product has been accepted into the customers's storage facility.

DISCLAIMER

Information in this specification is reliable to the best of our knowledge and belief, but it is the user's responsibility to determine in the user's application and conditions the suitability of any material for a specific purpose, including consumption, and to adopt any precautions as are necessary prior to use. This product is milled in a factory which also mills products containing gluten.

<u>NUTRITIONAL INFORMATION</u>	
<u>per 100g serving</u>	
Energy	1520kj (389cal)
Protein	12.93g
Fat, total	1.27g
-saturated	0.24g
Carbohydrate, total	72.21g
-sugars	0.2g
Dietary Fibre	3.6g
Sodium	18mg

This analysis may alter slightly depending on growing and climatic conditions. Other testing available at buyers expense.

