



# Gluten Free Self Raising Flour - 5kg Foodservice Bag

<b>Scope</b>	This specification covers industrial packaged <b>Gluten Free Self Raising Flour</b> .	
<b>Purpose</b>	The purpose of this specification is to cover the physical, compositional, handling, transportation, usage, storage and other parameters in relation to this product.	
<b>Product Description</b>	White to off white free flowing powder.	
<b>Composition</b>	<b>Ingredients:</b> rice flour, potato starch, tapioca starch, sugar, raising agents (sodium acid pyrophosphate (450), sodium bicarbonate (500), glucona delta lactone (575), emulsifiers (polyglycerol esters of fatty acids (475), mono and diglycerides of fatty acids(471), sodium stearyl lactylate (481), sea salt, modified tapioca starch (1442), dextrose, vegetable gum (xanthan (415), thickener (466).	
<b>Methods of Preservation</b>	Dry powder product	
<b>Pack Variants</b>	15kg Industrial and foodservice market. 5kg Industrial and foodservice market	
<b>Packaging - Primary</b>	• 405 X 550 X 100mm • 465 X 660 X 120mm • BL70/70/70/HDPE • Multi walled paper sack.	
<b>Packaging - Secondary</b>	• 8 bags to a layer; 8 layers to a pallet = 64 x 15kg per pallet	
<b>Storage Conditions</b>	Ambient. Away from direct sunlight.	
<b>Distribution Method</b>	Ambient food approved vehicle / container	
<b>Shelf Life</b>	18 Months from date of manufacture.	
<b>Customer Preparation</b>	Prepare as per label instructions.	
<b>Certification</b>	• Australian Coeliac Society endorsement • Codex alimentarius (HACCP) / SQF / WQA certified by NCS International	• Halal Certified • Kosher Certified
<b>Country of Origin</b>	Made in Australia from Imported and Local ingredients.	

NUTRITION INFORMATION (average)		DRY MIX
		Qty PER 100 g
<b>ENERGY</b>	kJ	1370
<b>PROTEIN</b>	g	3.4
<b>FAT</b>	TOTAL g	1.4
	Saturated g Trans Fat g	1.2 <0.1
<b>Carbohydrate</b>	TOTAL g	82.9
	Sugars g Fructose g	7.9 <0.1
<b>SODIUM</b>	mg	1129
<b>Gluten</b>	mg	Not detected

Nutritional information provided is theoretical only and has been calculated from information obtained from suppliers' specifications and food composition tables. All information is offered in good faith, without guarantee or obligation for the accuracy or sufficiency thereof.

## Allergen Declaration

ALLERGEN	YES/NO	DESCRIPTION (if yes)
Cereals containing gluten and their products	No	Limit of detection: 5ppm
Yeast and derivatives	No	
Crustacea and their products	No	
Egg and egg products	No	
Fish and fish products	No	

Milk and milk products	No	
Nuts, sesame seeds and their products	No	
Peanuts, soybeans and their products	No	
Added sulphites > 10/mg/kg	No	<10mg/kg
Bee pollen	No	
Propolis	No	
Royal jelly present as a food or royal jelly present in food	No	

## Other Sensitive Substances

PARAMETER	YES/NO	DESCRIPTION (if yes)
Corn and derivatives	No	
Antioxidants BHA, BHT, tocopherols	No	
Flavour enhancers including MSG	No	
Artificial sweetener	No	
Preservative (s)	No	
Antioxidant (s)	No	
Hydrolysed Vegetable protein	No	
Herbs and Spice extracts	No	
Allium Genus (onion, spring onion, leek, garlic, other)	No	
Allium derivatives	No	
Legumes (beans, peas, lentils, bean sprouts)	No	
Animal and derivatives (animal flesh, bone stock, animal fat, gelatine, protein)	No	

## Dietary status

Free from added MSG	Yes	Lacto-ovo	Yes
Free from artificial colour	Yes	Lacto-	Yes
Free from artificial flavouring	Yes	Vegan	Yes
Vegetarian	Yes	Suitable for coeliacs / gluten intolerant	Yes

## Other Status

Kosher	Certified
Halal	Certified
Genetically modified	Non GMO
Irradiation	Not treated
Ethylene oxide	Not treated



Version 9.1	Date Issued: 26 April 2014	Approved by: Mark Tunchon, Technical Director
-------------	----------------------------	---

F: 03 9798 1580

E: enquiries@wellandgoodfoodservice.com.au

Contact us for all your gluten free food service requirements