



# QUEENSWOOD

## PRODUCT SPECIFICATION

This product shall comply with the requirements of the 1990 Food Safety Act, and other pertinent legislation to ensure the Legality, Safety and Quality of the product

<b>PRODUCT:</b>	Buckwheat Flour																		
<b>PRODUCT CODE:</b>	FLR030																		
<b>DESCRIPTION:</b>	Buckwheat flour																		
<b>COUNTRY OF ORIGIN:</b>	China																		
<b>PACKAGING:</b>	2 ply paper sack																		
<b>STORAGE CONDITIONS:</b>	Store in cool, dry, hygienic conditions																		
<b>PHYSICAL &amp; CHEMICAL PARAMETERS:</b>	<table border="1"> <thead> <tr> <th><u>Particle Size</u></th> <th><u>Minimum%</u></th> <th><u>Maximum%</u></th> </tr> </thead> <tbody> <tr> <td>&gt;850 microns:</td> <td>Nil</td> <td>Nil</td> </tr> <tr> <td>&gt;550 microns:</td> <td>Trace</td> <td>Trace</td> </tr> <tr> <td>&gt;250 microns:</td> <td>1.0</td> <td>5.0</td> </tr> <tr> <td>&gt;150 microns:</td> <td>12.0</td> <td>20.0</td> </tr> <tr> <td><b>Thrus:</b></td> <td>75.0</td> <td>87.0</td> </tr> </tbody> </table>	<u>Particle Size</u>	<u>Minimum%</u>	<u>Maximum%</u>	>850 microns:	Nil	Nil	>550 microns:	Trace	Trace	>250 microns:	1.0	5.0	>150 microns:	12.0	20.0	<b>Thrus:</b>	75.0	87.0
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<b>MICROBIOLOGICAL ANALYSIS:</b>	<p><b>TVC:</b> 100,000</p> <p><b>E.Coli:</b> &lt;10</p> <p><b>Salmonella:</b> Absent</p> <p><b>Yeast:</b> &lt;1000</p> <p><b>Mould:</b> &lt;1000</p>																		
<b>NUTRITIONAL INFO:</b>	<p><b>Typical Values per 100g</b></p> <p><b>Energy (kcal):</b> 335</p> <p><b>Energy (kJ):</b> 1422</p> <p><b>Protein:</b> 11.9g</p> <p><b>Carbohydrates:</b> 65.4g</p> <p><i>Of which sugars:</i> 1.4g</p> <p><b>Fibre:</b> 6.4g</p> <p><b>Fat:</b> 2.9g</p> <p><i>Of which saturated:</i> 0.6g</p> <p><b>Sodium:</b> 0.05g</p> <p><b>Source:</b> Supplier</p>																		
<b>ORGANOLEPTIC PROPERTIES:</b>	<p><b>Appearance:</b> A pale grey/brown flour with brown specks</p> <p><b>Flavour:</b> A natural buckwheat flavour free from rancid, musty and sour flavours</p> <p><b>Texture:</b> Free flowing</p>																		
<b>INGREDIENTS:</b>	Buckwheat																		
<b>SHELF LIFE:</b>	9 months from production if stored in correct conditions																		

<b>LAST UPDATED:</b>	August 2007
<b>REFERENCE NO:</b>	D100

Product: Buckwheat Flour FLR030

Reference: D100

<b><u>Allergen</u></b>	<b><u>Contains Yes / No</u></b>	<b><u>Comments</u></b>
Cereal containing gluten	No	
Crustaceans	No	
Eggs	No	
Fish	No	
Peanuts	No	
Soybeans	No	
Milk or milk derivatives	No	
Nuts / Nut Oil or Nut Derivatives	No	
Celery	No	
Mustard	No	
Sesame Seeds	No	
Sulphur Dioxide (SO <sub>2</sub> ) and sulphites at >10mg/Kg or 10mg/L as expressed as SO <sub>2</sub>	No	
Molluscs	No	
Lupin	No	

Supplier - Queenswood Natural Foods Ltd.

Date 21 03 2007