



# 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>	<b>Carob Flour</b>
<b>PRODUCT CODE:</b>	FLR040
<b>DESCRIPTION:</b>	Toasted pulp of locust beans.
<b>COUNTRY OF ORIGIN:</b>	Spain
<b>PACKAGING:</b>	Multi layer paper sacks
<b>STORAGE CONDITIONS:</b>	Store in cool, dry, hygienic conditions
<b>PHYSICAL &amp; CHEMICAL PARAMETERS:</b>	<b>Average Particle size:</b> 98% through 200 mesh <b>Purity:</b> 100% <b>Moisture:</b> 5% max <b>Metal Detection:</b> 3.0mm Ferrous 4.0mm Non Ferrous
<b>MICROBIOLOGICAL ANALYSIS:</b>	<b>TVC:</b> 10,000 cfu/g <b>Coliforms:</b> Absent <b>Salmonella spp:</b> Absent in 25g <b>Yeasts:</b> 250 cfu/g max <b>Moulds:</b> 250 cfu/g max
<b>NUTRITIONAL INFO:</b>	<b>Typical Values per 100g</b> <b>Energy (kcal):</b> 174 <b>Energy (kJ):</b> 743 <b>Protein:</b> 6.0g <b>Carbohydrates:</b> 40g <b>Fibre (Englyst):</b> 6.0g <b>Fat:</b> 0.9g <b>Sodium:</b> 0.01g <b>Source:</b> Supplier
<b>ORGANOLEPTIC PROPERTIES:</b>	<b>Colour:</b> Brown <b>Flavour:</b> Sweet taste similar to chocolate <b>Texture:</b> Characteristic of a free flowing powder
<b>INGREDIENTS:</b>	Carob Flour
<b>SHELF LIFE:</b>	24 months from production if stored in correct conditions
<b>LAST UPDATED:</b>	July 2007
<b>REFERENCE NO:</b>	C140

<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: 18 07 07