



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

PRODUCT:	Organic Soya Flour – Full Fat
PRODUCT CODE:	FLR085
DESCRIPTION:	Full fat, enzyme inactive soya flour, produced from organic toasted soya beans
COUNTRY OF ORIGIN:	Milled in Austria
PACKAGING:	Multi wall paper sacks, usually containing 25kg
STORAGE CONDITIONS:	Cool and Dry, away from direct sunlight and sources of heat
PHYSICAL & CHEMICAL PARAMETERS:	Colour: Light yellow Aroma: Characteristic, typical Taste: Characteristic, pure Appearance: Flour Moisture: 12% approx. Sieve Analysis: >800 μ - 0.1% approx.
MICROBIOLOGICAL ANALYSIS:	TVC: 10000 cfu/g max E.Coli: Negative in 1g Salmonella: Negative in 25g
NUTRITIONAL INFO:	Typical Values per 100g Protein: 35.0g approx. Fat: 18.0g approx. <i>Of which saturates:</i> 2.7g approx. <i>Of which monounsaturated:</i> 3.4g approx. <i>Of which polyunsaturated:</i> 11.5g approx. Fibre: 6.0g approx. Carbohydrate: 14.0g min SOURCE: Supplier
INGREDIENTS:	Soya Flour
SHELF LIFE:	6 months from production
LAST UPDATED:	June 2005
REFERENCE NO:	S312

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

Supplier - Queenswood Natural Foods Ltd.

Date 29 06 05