

## 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>Organic Corn Flour (Starch)</b>
<b>PRODUCT CODE:</b>	FLR135
<b>DESCRIPTION:</b>	Organic corn flour, produced by mashing, washing and drying of organic corn
<b>COUNTRY OF ORIGIN:</b>	Austria
<b>PACKAGING:</b>	Food grade multi-wall paper sacks
<b>STORAGE CONDITIONS:</b>	Store in cool, dry, hygienic conditions
<b>PHYSICAL &amp; CHEMICAL PARAMETERS:</b>	<p><b>Moisture:</b> 13.0% max</p> <p><b>Raw protein:</b> 0.6% i.s. (in substance) max</p> <p><b>Raw fat:</b> 0.1% max i.s.</p> <p><b>Ash (555°C):</b> 0.2% (in dry substance) max</p> <p><b>pH – value:</b> 4.5 – 7.0</p> <p><b>Bulk density:</b> 450 – 550 g/L</p> <p><b>SO<sub>2</sub>:</b> Nil</p>
<b>MICROBIOLOGICAL ANALYSIS:</b>	<p><b>Total plate count:</b> 10,000 /g max</p> <p><b>Coliforms:</b> 10 /g max</p> <p><b>E. Coli:</b> Absent /g</p> <p><b>Yeasts:</b> 100 /g max</p> <p><b>Moulds:</b> 250 /g max</p> <p><b>Salmonella:</b> Absent in 50g</p>
<b>ORGANOLEPTIC PROPERTIES:</b>	<p><b>Appearance:</b> White to Yellowish</p> <p><b>Texture:</b> Floury powder</p> <p><b>Odour / Taste:</b> Pure, specific</p>
<b>INGREDIENTS:</b>	Organic Corn
<b>SHELF LIFE:</b>	60 months from production if stored in correct conditions
<b>LAST UPDATED:</b>	October 2009
<b>REFERENCE NO:</b>	A051

<b>Allergen</b>	<b><i>Contains Yes / No</i></b>	<b>Comments</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	

**AUTHORISATION**

For Queenswood Natural Foods:		For Queenswood Customer .....	
Name	M Tasker	Name	
Position	Quality Manager	Position	
Signature	<i>M Tasker</i>	Signature	
Date		Date	

Customer – Please complete box above and return signed to  
Fax 01278 726624