



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 Semolina																					
PRODUCT CODE:	GR350																					
DESCRIPTION:	Organic Wheat Semolina																					
COUNTRY OF ORIGIN:	UK																					
PACKAGING:	Food grade multi-wall paper sack																					
STORAGE CONDITIONS:	Store in cool, dry, hygienic conditions																					
MICROBIOLOGICAL ANALYSIS:	<table><thead><tr><th></th><th><u>Target</u></th><th><u>Maximum</u></th></tr></thead><tbody><tr><td>T.V.C (30°C):</td><td>< 200,000 cfu/g</td><td>> 300,000 cfu/g</td></tr><tr><td>Coliforms (30°C):</td><td>< 100 cfu/g</td><td>> 1,000 cfu/g</td></tr><tr><td>E. Coli:</td><td>< 10 cfu/g</td><td>> 10 cfu/g</td></tr><tr><td>Staph. Aureus:</td><td>< 50 cfu/g</td><td>> 100 cfu/g</td></tr><tr><td>Yeast & Moulds:</td><td>< 1,500 cfu/g</td><td>> 3,000 cfu/g</td></tr><tr><td>Salmonella:</td><td>Absent in 25g</td><td></td></tr></tbody></table>		<u>Target</u>	<u>Maximum</u>	T.V.C (30°C):	< 200,000 cfu/g	> 300,000 cfu/g	Coliforms (30°C):	< 100 cfu/g	> 1,000 cfu/g	E. Coli:	< 10 cfu/g	> 10 cfu/g	Staph. Aureus:	< 50 cfu/g	> 100 cfu/g	Yeast & Moulds:	< 1,500 cfu/g	> 3,000 cfu/g	Salmonella:	Absent in 25g	
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NUTRITIONAL INFO:	<p><i>Typical Values per 100g</i></p> <p>Energy(kcal): 342 Energy (kJ): 1456 Protein: 12.0g Carbohydrates: 74.10g <i>Of which sugars:</i> 3.30g <i>Of which starch:</i> 70.80g Fibre: 2.90g Fat: 1.80g <i>Of which saturated:</i> 0.20g <i>Of which polyunsaturated:</i> 0.80g Sodium: 3.0g SOURCE: Supplier</p>																					
ORGANOLEPTIC PROPERTIES:	Product specific																					
INGREDIENTS:	Organic Wheat Flour																					
SHELF LIFE:	6 months from production if stored in correct conditions																					
LAST UPDATED:	March 2005																					
REFERENCE NO:	S125																					

