



MANILDRA GROUP OF COMPANIES

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PRODUCT DATA SHEET

DOC No: FL – PDS – 0070

REVISION No: 1.0.Z

ISSUE DATE: 18/10/2023

PRODUCT: **BAKERS FLOUR**

DESCRIPTION: Flour milled from hard wheat suitable for bread baking and general food use.

USE: Baking applications.

TYPICAL ANALYSIS

PROTEIN %: 10.3 – 11.1
MOISTURE %: 14.0 max
ASH %: 0.63 max
WATER ABSORPTION %: 61 - 68
DEVELOPMENT TIME (mins) 4 - 8
FALLING NUMBER: 250 sec min
EXTENSOGRAPH H 250 - 400BU
45" pull E 20 – 25 cm

MICROBIOLOGICAL

TOTAL PLATE COUNT: 50000 cfu/g max
YEAST & MOULD: 2000 cfu/g max
E. COLI: Not detected in 0.1g
SALMONELLA: Not detected in 25g

NUTRITIONAL (Quantity / 100g)

ENERGY kJ:	1470	CARBOHYDRATE:	70.7 g
ENERGY Cals:	351	Sugars:	1.9 g
PROTEIN:	10.7 g	DIETARY FIBRE:	3.5 g
FAT, Total:	1.6 g	SODIUM:	1 mg
Saturated:	0.2 g	POTASSIUM:	150 mg
Trans:	<0.1 g		

PACKAGING: 1kg, 2kg, 5kg, 12.5kg & 25kg paper bags, bulk bags, bulk tankers

MINIMUM DURABLE LIFE: 12 months minimum under correct conditions

Effective stock rotation systems are advised to provide optimum product performance

Extensive QA/QC testing is performed on all product prior to release.

This product has been manufactured according to certified ISO 9001 Management Systems and SQF/HACCP Food Safety and Quality Management Systems. This product is declared GMO free, Halal and Kosher certified.



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SUPPLEMENTARY INFORMATION

ALLERGEN INFORMATION (As per FSANZ guidelines)

ALLERGEN	PRESENT	ABSENT
Wheat (including its hybridised strain) irrespective of whether it contains gluten except (a) the wheat or its hybridised strain that is present in beer or spirits; (b) glucose syrups that are made from wheat starch and that (1) have been subject to a refining process that has removed gluten protein content to the lowest level that is reasonably achievable; and (2) have a gluten content that does not exceed 20mg/kg or (c) alcohol distilled from wheat; and gluten if gluten is present	✓	
Cereals (including hybridised strains thereof) if they contain gluten: barley, oats & rye. Except the cereal or its hybridised strain that is present in beer or spirits		✓
Crustacea		✓
Egg		✓
Fish except isinglass derived from fish swim bladders and used as a clarifying agent in beer or wine		✓
Lupin		✓
Milk except alcohol distilled from whey		✓
Peanut		✓
Mollusc		✓
Sesame Seed		✓
Soybean except (a) soybean oil that has been degummed, neutralised, bleached and deodorised; (b) soybean derivatives that are tocopherol or phytosterol		✓
Tree nuts, specify (almond, Brazil nut, cashew, hazelnut, macadamia, pecan, pine nut, pistachio, or walnut)		✓
Added sulphites in concentrations of 10mg/kg or more		✓

Ingredients:	Wheat flour, thiamin, folate.
Contains	wheat, gluten.
May be present	N/A
Dietary:	Suitable for Vegans, Lacto Vegetarians, Lacto / Ovo Vegetarians.
Certifications:	HACCP, SQF, Kosher, Halal.
Date Coding:	Production Date, Batch Number, Packer Number, Best Before Date, Packed Time, Bag No.
GMO Status:	This product can be declared as GMO free.
Country of origin:	Made in Australia from at least 99% Australian Ingredients.

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Information contained in this technical bulletin is believed to be accurate and is offered in good faith for the benefit of the user. We, however, cannot assume any guarantee against patent infringements, liabilities or risk involved from the use of these products.



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PRODUCT SAFETY DATA

Metal detection:	3.0mm SS	2.5mm Fe	3.0mm Non Fe
Magnetic separation:	10,000 gauss		

AUTHORISED FOR ISSUE:

DATE: ***18/10/2023***

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