

Revision No: 3

PRODUCT SPECIFICATION

DARK MALT FLOUR

MDT

PRODUCT DESCRIPTION Dark malt flour is milled

Dark malt flour is milled entirely from roasted barley malt and is used to enhance the colour of wholemeal, wheatmeal, brown or rye breads providing consistency and colour

Date: 08/01/2013

RAW MATERIAL SOURCE

Barley is a natural grain sourced from growers who have declared their crop to be free of genetically modified organisms

COUNTRY OF ORIGIN

Product of Australia

INGREDIENT DECLARATION

100% Barley

RECOMMENDED SHELF LIFE

12 Months from Date of Manufacture

Grain based products are highly susceptible to stored product pests. BLM is unable to accept responsibility for infestation caused as a result of poor handling practices, delayed transit or prolonged storage periods once the agreed terms of delivery have been met

STORAGE INFORMATION

We recommend storage in cool, dry conditions, protected from the outside environment, strong odours, vermin and cereal grain pests

NUTRITIONAL INFORMATION				
		Average Quantity Per 100g		
ENERGY	(kJ)	1468.8		
PROTEIN	(g)	10.4		
FAT -Total	(g)	2.7		
CARBOHYDRATES	(g)	59.9		
-Sugars	(g)	0.7		
Total Dietary Fibre	(g)	21.6		
SODIUM	(mg)	5.9		
This analysis may alter slightly depending on growing & climatic conditions				

SENSORY INFORMATION

Typical dark roasted malt barley flavour, colour and aroma, free of preservatives and additives

PACKAGING INFORMATION
☐ MDT005 - 5kg
☐ MDT010 - 10kg
☐ MDT015 - 15kg
☐ MDT025 - 25kg
Other, please specify:
PALLET TYPE
☐ Chep ☐ Loscam ☐ Export
SAFETY INFORMATION
There are no known risks associated with handling
or processing this product

ANALYTICAL CRITERIA					
Bulk Density	parameter not applicable				
Sieve Size	0.250mm ≤4%				
	tray ≥96%				
	,				
Moisture	maximum 4.0%				
Flake Thickness	parameter not applicable				
Enzyme Activity	parameter not applicable				
Microbiological	yeast & mould <1000 cfu per gram				
Parameters	coliform <1000 cfu per gram e. coli <100 cfu per gram				
Verification Process only	salmonella Not detected in 25g				
	bacillus cereus <100 cfu per gram				
Grain Based	natural grasses 2 pieces per 100 grams				
Impurities	slivers 2 pieces per 100 grams				
Infestation	target level nil				
Foreign Matter	target level nil				
Comprehensive metal extraction and detection					
systems form an integral part of our manufacturing					
process					

DATE CODING Best Before DD MMM YYYY

ALLERGEN DECLARATION				
Contains: Gluten, naturally occurring sulphites				
May Contain: Not Applicable				

Authorised By: Glenda Stewart	Gtorts Seasof	Approval Date: 08/01/2013
Accepted By:	Company Name:	Approval Date:
Title:		/ /
Signature:		