

Product Indicative Specification

Date: 11th July 2013

To: Whom It May Concern

Product: Purpleberry Wholegrain Blend (PWPC)

Raw Material : 37% Anthograin Flour
: 63% Purple Corn Flour

Parameter	Unit	Specification
a) Physical		
Flavour		Typical Purple Corn Blend Flavour
Odour		Typical Purple Corn Blend Odour
Colour		Typical Purple Corn Blend Colour
b) Chemical		
Moisture	%	15.0 Max
Protein	%	10.0 Max
Ash	%	2.5 Max
Fineness (%) >1000um	%	2.0 Max
c) Microbiological		
Salmonella in 25g	Cfu/g	Negative
Coliform (cfu/g)	Cfu/g	Negative
Total Plate Count (cfu/g)	Cfu/g	80000 Max
Yeast & Mould (cfu/g)	Cfu/g	2000 Max

Remarks: Enrich Mix Sdn Bhd will not liable or guarantee for the final product specification due to raw material nature

Purpleberry Flour Preparation (PWPC) is suitable for human consumption for a period 1 year from manufacturing date in original packing. Storage shall under recommendation condition i.e free from infestation, cool (ambient temperature) area, away from sunlight and foreign odour.

Prepared BY:



Siti Rohani Kamjiran
Ass. QA Manager