



Process Heading		Product Specification			
Process Owner		Technical / QA Department			
Reference:	KTC 014 – 7674	Revision:	4	Date:	05/05/2017
Reviewed by:	Aleksandra Rybicka		Approved by:	Polly Day	

Gram Flour

Description *Free flowing flour obtained by grinding Chana Dal*

Ingredients *Yellow Split Peas, Chana Dal*

<i>Ingredient and compound ingredient breakdown</i>	<i>Source: Natural, Animal, Vegetable, Mineral, Synthetic</i>	<i>Country of origin</i>	<i>Level %</i>
Yellow Split Peas	Natural	Australia, Canada	80%
Chana Dal	Natural	Australia, Canada	20%

Additives and Processing Aids

<i>Additive name</i>	<i>E number</i>	<i>Function</i>	<i>Country of origin</i>	<i>Level (mg/kg)</i>
None				

Organoleptic

Appearance	Creamy / pale yellow free flowing fine powder
Aroma	Typically flour and earthy aroma
Flavour	Bitter raw lentil taste
Texture	free flowing fine powdered texture
Colour	Creamy / pale yellow



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Physical and Chemical Data

Parameter	Units	Limits	Method
Particle size	µm	97% through a 710 micron sieve	Sieve tailings

Allergens and sensitive ingredients

Free From	Component(s) and derivatives
Yes	Nuts - (<i>almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut and products thereof</i>)
Yes	Azo Colours
Yes	Celery and products thereof
Yes	Crustaceans and products thereof
Yes	Egg and products thereof
Yes	Fish and products thereof
Yes	Lupin and products thereof
Yes	Milk and dairy products
Yes	Molluscs and products thereof
Yes	Mustard seeds and products thereof.
Yes	Other seeds and products thereof
Yes	Peanuts and products thereof
Yes	Processing aid(s)
Yes	Sesame seeds and products thereof
Yes	Soybeans and products thereof
Yes	Sulphur Dioxide and Sulphites at level above 10mg/kg or litre expressed as SO ₂ .
Yes	Yeast & Yeast derivatives

** Produced in a factory that may handle the following products: gluten, sesame and soybean.*



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Nutrition information

Nutritional Information	Average value in 100g
Energy	1490KJ/352Kcal
Fat	3.2g
of which saturated	0.4g
Carbohydrate	55.0g
of which sugar	5.2g
of which starch	
Proteins	22.2g
Fibre	7.0g
Salt	0.2g



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Microbiological Standards

E.coli	<100cfu/g	>100cfu/g	Each batch
Yeast	<100,000cfu/g	>100,000cfu/g	Each batch
Moulds	<100,000cfu/g	>100,000cfu/g	Each batch
Salmonella	Absent in 50g	Present in 50g	Each batch
Bacillus cereus	<1000cfu/g	>1000cfu/g	Each batch
Clostridium perfringens	<1000cfu/g	>1000cfu/g	Each batch

Food Intolerance Data

Suitable for: **We cannot guarantee this product is gluten free**

- | | |
|--------------------------------|-----------------------|
| People with a nut/seed allergy | Diabetics |
| Lactose intolerance | Vegetarians |
| Vegans | Ovo-lacto vegetarians |

General Information *(please check that all details are correct)*

Shelf Life	18 months from date of production if kept unopened in manufacturers packaging.
Storage Conditions	Cool, hygienic, well ventilated conditions and low RH%, area away from direct sunlight.
Storage condition after opening	Product will remain in good condition if part used bags are kept closed by rolling down the open end
Minimum Durability expressed as	Best Before End: Month Year




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GM Labelling

Product does not contain any genetically modified ingredients.

Approval

Signature of Acceptance for KTC (Edibles) Limited Name: Aleksandra Rybicka Signature:  Date: 05/05/2017	Signature of Acceptance for Customer Name: Signature: Date:
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