

Product Specification



Product name	Wheaten Cornflour	
Product brand	Edlyn	
Product codes	I00001	I00044
Product pack sizes	1 x 5 kg	1 x 25 kg
Product description	<p>A white free flowing powder that is characteristic of wheat endosperm starch produced from food grade wheat flour by the removal of substantial non-starch fractions.</p> <p>Wheaten Cornflour is used as a thickener or food texture modifier. This product is made in accordance with good manufacturing practices and FSANZ standards.</p>	

Ingredients	Cornflour (Wheat)
Allergens	Gluten

Nutritional Information Panel	Nutrition Information		
	Servings per package:	1000 (5 kg), 5000 (25 kg)	
	Serving size:	5 g	
	Average Quantity	*Per serving	*Per 100 g
	Energy	75 kJ	1490 kJ
	Protein, total	Less than 1 g	Less than 1 g
	Fat, total	Less than 1 g	Less than 1 g
	– saturated	Less than 1 g	Less than 1 g
	Carbohydrate	4.4 g	87.5 g
	– sugars	Less than 1 g	Less than 1 g
Sodium	Less than 5 mg	25 mg	

* All specified values are based on theoretical calculations.

Country of origin	
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Directions for storage	Store in a cool dry, place.
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Shelf life	Unopened packs have 12 months' shelf life from date of manufacture, recorded as Best Before.
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GMO status	Does not contain genetically modified ingredients.
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Certification/ Suitability	<ul style="list-style-type: none"> - Halal - Kosher - Vegan#
	<p>Certified</p> <p>Certified</p> <p>Suitable</p>

based on recipe review

Issued by	Johanna Henderson	Issue Date	07/01/2020	Version number	11
Approved by	Aida Golneshin	Supersedes	28/11/2016, V10		
Reason for change	Updated COOL, NIP, spec template		Specification template version number: 4		

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Preparation instructions	Ready to use.													
Quality specifications	<table border="1"> <thead> <tr> <th colspan="2">Quality test</th> </tr> </thead> <tbody> <tr> <td colspan="2">Visual assessment</td> </tr> </tbody> </table>		Quality test		Visual assessment									
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Packaging	5 kg multiwall bag. 25 kg multiwall bag.													
Distribution	Non-refrigerated transport.													
Palletisation	<p>I00001:</p> <table border="1"> <tbody> <tr> <td>Cartons per Layer</td> <td>20</td> </tr> <tr> <td>Layers per Pallet</td> <td>8</td> </tr> <tr> <td>Cartons per Pallet</td> <td>160</td> </tr> </tbody> </table> <p>I00044:</p> <table border="1"> <tbody> <tr> <td>Cartons per Layer</td> <td>10</td> </tr> <tr> <td>Layers per Pallet</td> <td>4</td> </tr> <tr> <td>Cartons per Pallet</td> <td>40</td> </tr> </tbody> </table>		Cartons per Layer	20	Layers per Pallet	8	Cartons per Pallet	160	Cartons per Layer	10	Layers per Pallet	4	Cartons per Pallet	40
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EAN	<p>I00001 9332216000798</p> <p>I00044 9332216000804</p>													
TUN	<p>I00001 19332216000795</p> <p>I00044 19332216000801</p>													

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.

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