

Product Data Sheet

(Product Group: SE)



Ben Furney Flour Mills offers you a real, independent alternative for all your milling needs. With generations of experience in the flour and agricultural industries, this family owned and operated business prides itself on the family's involvement in all aspects of the business and are proud of the resultant high quality finished products.

Being located in the middle of prime wheat country is ideal to enable the careful blending of wheat varieties and protein ranges to achieve balanced and consistent flour products. Our modern computerised pneumatic mill enables us to provide the highest quality bakery, food service and manufacturing flours, premixes, meals, and grain mixes, as well as manufactured crumb and textured vegetable protein products.

We have the ability to blend to our client's precise specifications and produce specialty flours, premixes and grain mixes for your individual and specific needs.

Talk to one of our friendly sales staff on 1800 684 343 to experience real customer service and ask about how Ben Furney's can assist you in your business.

For technical details on this product our QA department will be happy to assist.

Product Name: Semolina 25kg

Issued: 12/08/2016

Product Code: SE-SE25

A medium grade semolina milled from prime Australian Hard Wheat

Ingredients: Wheat semolina

Allergens: Gluten

Typical Chemical Analysis: Actual analysis may vary due to seasonal grain variation

Moisture: 14%

Min. Protein: Range 10.0% - 12.0%

NUTRITION INFORMATION :		
(Compiled from raw material specification & panel calculators)		
<i>NOTE: As this product is manufactured from a natural raw material actual results may differ slightly due to seasonal influence</i>		
Serving size: 100g		Servings per package: 250
	Quantity per Serving	Quantity per 100g
Energy	1350kJ	1350kJ
Protein	10.7g	10.7g
Fat - total	1.2g	1.2g
Fat - saturated	0.2g	0.2g
Carbohydrate	86.2g	86.2g
Sugars	0g	0g
Sodium	2mg	2mg

Country of Origin: Australia (100%)

HACCP: Certified

Kosher: Certified

Halal: Certified

Organic: Not certified

Genetic Modification:
Product requires no GM labeling

Irradiated Ingredients:
Requires no irradiation labeling

Consumer Preparation / Intended Use: To be used as an ingredient in products that are to be further processed.

Sensitive Populations: Nil - intended for general consumption.

Ingredient: As gluten is a natural component gluten sensitive consumers should avoid this product.

Facility: Products containing gluten are produced on the same production line. Gluten sensitive consumers should avoid this product

Packaging, Size & Labeling: 25kg multiwall paper bag

Batch Identification: Best Before date, consecutive bag number and pack time printed on side of bag. Best Before in format YYYYMMDD.(e.g. BEST BEFORE 20170812 38654 15:30)

Storage Life & Conditions: In order to ensure the integrity of our product, it must be stored in a cool and dry location. No responsibility is taken for humid, hot, dusty or infested storage conditions off site. Our recommended shelf life for this product is 6 months, but will accept no responsibility for infestation once product has been received into customers storage facilities if not reported at receipt or within 7 days.

Transport Conditions: To be transported at ambient temperatures away from moisture and strong odours.

Disclaimer: Whilst every endeavour has been made to provide accurate information Ben Furney Flour Mills makes no warranty and accepts no liability that the results will be free from error, or if used, will ensure compliance with the relevant requirements of the Food Standards Code. You should carefully evaluate the accuracy, completeness and relevance to your own purposes.

