



## Allied Mills PRODUCT INFORMATION

### AM 2AC (SUPERB) FLOUR

Description	A medium protein patent flour, milled from a blend of clean, sound wheats using best commercial practice.
Intended Use	Only for use in the manufacture of food products which are cooked/baked.
Item Code	<b>36307</b>
Pack Size	25kg
Traceability	Site Code / Best Before Date / Bag No.
Shelf Life	9 months under recommended cool, dry storage conditions.
Recommended Storage Conditions	Ideally, store away from extremes of heat (< 20°C) and humidity, away from sources of infestation and contamination.
Ingredient List	<b>Wheat Flour</b>
GMO Status	Based on receival standards and supplier raw material information, this product is not defined as genetically modified as per Australia New Zealand Food Standards Code 1.5.2
Allergens	<b>Gluten</b>
Origin Statement	Product of Australia

#### **Analytical Specification**

Protein (N x 5.7)%	10.0 – 11.5%	Water Absorption	66.0 - 69.0
Moisture %	12.5 - 13.5%	Development Time	6.0 - 10.0
Amylograph BU	400 min	Stability	14.0 min
Falling Number (seconds)	300 min sec	MTI (BU)	30 max
Colour Grade (KJM)	-2.0 max	E1 (45 mins)	18.0 cm min
Ash	0.30 - 0.42	H1 (45 mins) (BU)	400 min
		Overtails 300 micron	Nil
		Overtails 150 micron	0.3% max
		Overtails 106 micron	2.5% max

#### **Average Nutrition Information (per 100g)**

ENERGY	1470 kJ
PROTEIN	11.0 g
FAT, TOTAL	1.0 g
- saturated	0.2 g
CARBOHYDRATE	72.4 g
- sugars	0.1 g
DIETARY FIBRE	2.2 g
SODIUM	2 mg

#### **Packaging Specification**

Description / Type	Multiwall Paper Bag (Open Mouth or Valve)
Background Colour	Brown
Print Colour	Black
Bar Code	9 329018 000132

**Manufactured At :-** Tennyson

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