

PRODUCT SPECIFICATION

PRODUCT NAME: Maize Flour

Common Name	Maize Flour		
Ingredients	Maize Flour		
Microbiological Specifications	Standard Plate Count < Coliforms <1000 cfu/g m Yeast & Moulds <10,000	nax	
Nutritional Panel Information	Nutrition Information Servings per package: (varies depending on package weight) Serving Size: 100 gm		
	0017111g 0120. 100 gill	Average Quantity per 100 g	
	Energy	1472kJ	
	¤ Protein	6g	
	Fat, total	<1g	
	- saturated	<1g	
	Carbohydrate	79.3g	
	- sugars	<1g	
	Sodium	16mg	
Genetically modified foods present	GMO Free		
Potential Allergens	Product: Nil		
(product or processing)	Processing: Packed in a facility that has wheat and wheat flour on the same line.		
Physical Appearance	Colour – Light Yellow Shape - Free flowing powder Texture – Soft and Fine Flavour – Typical of Corn		
Weight(s)	25kg		
Type of Packaging	Multiwalled paper bag		



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Intended Use	To be consumed by the general population without further processing.		
Standard Packaging for Delivery	In sealed packaging		
Recommended Storage Conditions	Store in a clean, cool and dry area. Away from direct sunlight. <20 Degrees Celsius with RH of 65% max.		
Shelf Life (packaged product)	6 months under recommended storage conditions		
Country of Origin (List % if >1 country)	Australia		
Where sold	Retail shops, manufactures, supermarkets, distributors, food service		
Target Groups	General population		
Customer Preparation	None required.		
Sensitive Populations	Gluten		
Labelling Requirements	Labelled in accordance with the FSANZ Food Standards Code		
Delivery Methods	Delivery vehicle at ambient temperature stored separately from chemicals or other substances that may present potential for cross contamination.		
Special Distribution Controls (if any)	Nil		
Foreign Materials	(<0.05%) Shell, husk, stone, stick, embedded shell, plastic, metal and glass		
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Reviewed By: Denise Khzam Sign: Denise Khzam Date: 25.01.2024