

PRODUCT SPECIFICATION

PRODUCT NAME: Soya Flour

Common Name	Soya Flour		
Ingredients	Soya Bean		
Microbiological Specifications	Total Plate Count <50 000 cfu/g E Coli <10 MPN/g Salmonella – Not detected in 25 grams. Yeast & Moulds <2000 cfu per gram		
Nutritional Panel Information	Nutrition Information Servings per package: package weight) Serving Size: 100 gm		
	301 VIII 9 0120. 100 9111	Average Quantity per	
		100 g	
	Energy	1717kJ	
	Protein	40g	
	Fat, total	20g	
	- saturated	3g	
	Carbohydrate	10.3g	
	- sugars	7.5g	
	Sodium	15mg	
Genetically modified foods present	GMO Free		
Potential Allergens	Product: Soy Bean		
(product or processing)	Gluten Free		
Physical Appearance	Coloured – Pale yellow Shape- Free flowing powder Texture – Powder Flavour – Characteristic of Soy		
Weight(s)	25kg		
Type of Packaging	Valve paper bags		



PRODUCT SPECIFICATION

Standard In Packaging for Delivery	In sealed packaging		
Storage Conditions	Keep cool and dry between 20-26 degrees Celsius. Keep away from other food that may harbour insects and strong odours.		
Shelf Life (packaged 12 product)	12 months under recommended storage conditions		
Country of Origin (List % if >1 A	Australia		
Where sold Re	Retail shops, manufactures, supermarkets, distributors, food service		
Target Groups G	General population		
Customer N Preparation	None required.		
Sensitive So	Soybean		
Labelling Lo Requirements	abelled in accordance with the FSANZ Food Standards Code		
_	Delivery vehicle at ambient temperature stored separately from chemicals or other substances that may present potential for cross contamination.		
Special Distribution N Controls (if any)	1		
Foreign Materials <	<0.05% Stalks and extraneous vegetable matter Charge Sign: Danisa Kharge Date: 09.05.2024		

Reviewed By: Denise Khzam Sign: Denise Khzam Date: 09.05.2024