



PRODUCT SPECIFICATION -ORSP25

BLUE LAKE MILLING - ROLLED SPELT

PRODUCT DESCRIPTION

Rolled Spelt is traditionally dehulled spelt grains, that have been steamed and rolled into flat flakes under heavy rollers.

RAW MATERIAL SOURCE

Prime milling oats are a natural grain sourced from growers who have declared their crops to be free of genetically modified organisms.

COUNTRY OF ORIGIN

Product of Australia

INGREDIENT DECLARATION

100% Wholegrain Spelt

RECOMMENDED SHELF LIFE

12 MONTHS from Date of Manufacture

Grain based products are highly susceptible to stored product pests. BLM is unable to accept responsibility for infestation caused as a result of poor handling practices, delayed transit or prolonged storage periods once the agreed terms of delivery have been met.

STORAGE INFORMATION

We recommend storage in cool, dry conditions, protected from the outside environment, strong odours, vermin and cereal grain pests.

NUTRITIONAL INFORMATION

Average Quantity
Per 100g

ENERGY	(kJ)	1455.0
PROTEIN	(g)	14.6
FAT - Total	(g)	2.5
- Saturated	(g)	0.4
- Trans	(g)	<0.1
- Polyunsaturated	(g)	1.4
- Monounsaturated	(g)	0.7
CARBOHYDRATES	(g)	61.0
- Sugars	(g)	0.4
TOTAL DIETARY FIBRE	(g)	9.5
SODIUM	(mg)	1.5

* This analysis may alter slightly depending on growing & climatic conditions

SENSORY INFORMATION

Typical oaten flavour, colour and aroma, free of preservatives and additives.

PACKAGING INFORMATION

As agreed.

PALLET TYPE

As agreed.

SAFETY INFORMATION

There are no known risks associated with handling or processing this product.

ANALYTICAL CRITERIA

Physical Parameters	count per 100g
Bulk Density	42.20 - 46.00 kg/hl
Sieve 3.35mm	70 - 100 %
Sieve 2.00mm	0 - 15 %
Sieve 1.7mm	0 - 5 %
Sieve 1.18mm	0 - 5 %
TRAY	0 - 5 %
Flake Thickness	0.70 - 1.06 mm
Husk	3 Count
Slivers	2 Count
Natural Grasses	2 Count
Other Cereal Grains	5 Count
Other Grains	1 Count

Comprehensive metal extraction and detection systems form an integral part of our manufacturing process

Infestation	target level nil
Foreign Matter	target level nil

Chemical Parameters

Moisture	0.0 - 12.5%
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Microbiological Parameters

(Verification process only)

Total Plate Count	<500 cfu per gram
Yeast	<100 cfu per gram
Mould	<100 cfu per gram
Bacillus Cereus	<100 cfu per gram
E.coli	<3 cfu per gram
Salmonella	not detected in 25g
Coliform	<10 cfu per gram

DATE CODING


Best Before DD MMM YYYY

ALLERGEN DECLARATION

Contains: Gluten (Spelt)

MAY BE PRESENT WHEAT AND OTHER GLUTEN CEREALS

BLM grain based products will conform to the relevant sections of the Australia New Zealand Food Standards Code (including Standard 1.4.1 Contaminants and Natural Toxicants and Standard 1.4.2 Maximum Residue Limits). The buyer is responsible to ensure that the product meets the full legislative requirements of its application and /or the importing country to which it will be sold.

Authorised By: Quality Manager		Accepted by: _____	Signature: _____
Approval Date: 18/08/2023		Company Name: _____	Date: _____

Disclaimer: This uncontrolled specification is correct at time of printing. This product is agricultural and as such some variance may occur; buyers are encouraged to carry out independent testing to determine product suitability for specific applications.

Controlled Copy

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