



PRODUCT SPECIFICATION -OWHT25

BLUE LAKE MILLING - 36 THOU ROLLED WHEAT

PRODUCT DESCRIPTION

Rolled Wheat is traditionally cleaned wheat, that has been steamed and rolled into flat flakes under heavy rollers.

RAW MATERIAL SOURCE

Prime Australian wheat is 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% Wheat

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.

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 | 40.00 - 45.60 kg/hl |
| Sieve 3.35mm | 65 - 100 % |
| Sieve 2.00mm | 0 - 25 % |
| Sieve 1.7mm | 0 - 10 % |
| Sieve 1.18mm | 0 - 5 % |
| TRAY | 0 - 2 % |
| Flake Thickness | 0.90 - 1.18 mm |
| Husk | 3 Count |
| Slivers | 2 Count |
| Natural Grasses | 2 Count |
| Other Cereal Grains | 2 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% |
|----------|-------------|

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 |

NUTRITIONAL INFORMATION

Average Quantity Per 100g

| | (kJ) | 1438.7 |
|---------------------|------|--------|
| ENERGY | (g) | 9.0 |
| PROTEIN | (g) | 1.9 |
| FAT - Total | (g) | 0.4 |
| - Saturated | (g) | <0.1 |
| - Trans | (g) | 1.2 |
| - Polyunsaturated | (g) | 0.3 |
| - Monounsaturated | (g) | 62.1 |
| CARBOHYDRATES | (g) | 1.0 |
| - Sugars | (g) | 11.8 |
| TOTAL DIETARY FIBRE | (mg) | 1.2 |
| SODIUM | | |

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

SENSORY INFORMATION

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

DATE CODING

Best Before DD MMM YY

ALLERGEN DECLARATION

Contains: Gluten(From Wheat)

Contains Gluten from other gluten containing 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: 31/10/2022 | | 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