

PRODUCT SPECIFICATIONS

Medium White Filler Crumbs

This product is manufactured entirely from 100% Australian grain, under human consumption food standards conforming with Food & Health Regulations in Australia.

Shape	Medium irregular crumb	
Colour	Off white	
Organoleptic	Light toasted bread flavour (not made from stale bread or day old bread), free from burnt astringent flavour notes, also free from any mouldy, musty or foreign taste and odour, which can be a problem from stale or day old bread.	
Ingredient Declaration	Unbleached Wheat Flour Salt Emulsifier 471	
Sieve Analysis	#8	Max 5%
	#14	Max 12-22%
	#25	Max 40-55%
	#40	Max 15-25%
	#60	Max 5-15%
	Thru	Max 5%
Microbiological	Standard Plate Count	10 000 per gm Max
	Aerobic Thermophiles	250 per gm Max
	Yeasts & Moulds	200 per gm Max
	E Coli	Negative
	Clostridium Perfringens	Negative
Bulk Density	410-490	
Shelf Life	Six months if transported and stored in original unopened packaging and stored in cool dry conditions.	

Medium Bread Crumbs

This product is manufactured entirely from food grade materials under hygienic conditions, is free from extraneous matter and conforms with Food & Health Regulations in Australia

Shape	Medium irregular crumb	
Colour	Off white	
Organoleptic	Light toasted bread flavour. Not made from stale or old bread, which can pose problems with mould and foreign tastes.	
Ingredient Declaration	Unbleached Wheat Flour Salt	
Sieve Analysis	#8	Max 5%
	#14	Max 12-22%
	#25	Max 40-55%
	#40	Max 15-25%
	#60	Max 5-15%
	Thru	Max 5%
Microbiological	Standard Plate Count	10 000 per gm Max
	Aerobic Thermophiles	250 per gm Max
	Yeasts & Moulds	200 per gm Max
	E Coli	Negative
	Clostridium Perfringens	Negative
Bulk Density	410-490	
Packaging	Packed into multi walled paper bags to a net weight of 20kg. Labelling will include: Product Name, Numbered bag tag, Net Weight in kgs, Company name and address, Production Date.	
Shelf Life	Six months if transported and stored in original unopened packaging and stored in cool dry conditions.	

Mandarin Crumb Medium

This product is manufactured entirely from food grade materials under hygienic conditions, is free from extraneous matter and conforms with Food & Health Regulations in Australia

Shape & Colour	Golden yellow in colour and free flowing crumb		
Ingredient Declaration	Wheat Flour, Salt, Spices		
Chemical	Moisture 6-10%, Salt 1-2.2%		
Sieve Analysis	Max 2% retained on 8#mesh 12-22% retained on 14# mesh 40-55% retained on 25# mesh 15-25% retained on 40# mesh 5-15% retained on 60# mesh Max 5% through 60# mesh		
Microbiological	Standard Plate Count	10 000 per gm Max	
	Aerobic Thermophiles	250 per gm Max	
	Yeasts & Moulds	200 per gm Max	
	E Coli	Negative	
	Clostridium Perfringens	Negative	
Packaging	Packed into multi walled paper bags to a net weight of 15kg. Labelling will include: Product Name, Numbered bag tag, Net Weight in kgs, Company name and address, Production Date.		

Bran Straws

This product is manufactured entirely from food grade materials under hygienic conditions, is free from extraneous matter and conforms with Food & Health Regulations in Australia

Ingredient Declaration	Bran		
Physical	Appearance	Tan straw shaped free from infestation or foreign materials	
	Odour/Flavour	Toasted odour, cereal note and free from off odours and flavours	
	Bulk Density	251-369 gm/litre	
Sieve Analysis	# ¼ mesh	nil	
	# mesh	30-50%	
	#20 mesh	50-70%	
	Through 20 mesh	max 1%	
Microbiological	Total Plate Count	less than 10 000 per g max	
	Total Coliform	10g max	
	Yeasts & Moulds	100 g max	
	E Coli	Neg in 1g	
	Staphylococci	Neg in 1g	
	Salmonella	Neg in 25g	
Analysis	Energy kg/100g	1670	Total Dietary Fibre% 30.9
	Protein g	14.6	Sodium (mg) 10.0
	Fat %	5.6	Potassium (mg) 790
	Carbohydrate Total%	71.4	
	Sugars %	11.1	
Packaging	Packed into multi walled paper bags to a net weight of 20kg. Labelling will include: Product Name, Numbered bag tag, Net Weight in kgs, Company name and address, Production Date		

Simulated Bacon Flavoured Sprinkles and Chips

This product is manufactured entirely from food grade materials under hygienic conditions, is free from extraneous matter and conforms with Food & Health Regulations in Australia

Appearance	Textured soy protein, red to brown			
Ingredient Declaration	Textured soy flour, Vegetable oil, Salt, Flavours, Colour-129, Whey powder			
Mesh Analysis	On ½ # 0.1% On ¼ # 40-70% On 6 # 25-55% Through 6 # 0.8%			
Nutritional Information (per 100g)	Protein	42.0g	Bacteriological	SPC 160
	Dietary Fibre	9.1g		Presumptive coliform Negative in 1 g
	Energy	2230kj		Yeast and Moulds Less than 20 per g
	Fat	7.8% Bulk		Thermopailles & Flat sours Less than 100 per g
	Carbohydrates total%	37.0g		Salmonella Not detected
	Sugar	1.0g		
	Cholesterol	8.0g		
	Sodium	3.5%		
	Potassium	86.0mg		
Functionality	Odour	Smokey Bacon		
	Flavour	Smokey Bacon Taste		
	Structural Integrity	Shape maintained in boiling water		
	Density	304 to 369 g/l		
Storage	Moisture in product may vary according to storage conditions. Adverse transport or rough handling may generate fine materials. Please store product in clean dry area, free from extremes of heat and humidity and away from sources of rodent or infestation contamination. Store goods away from toxic materials.			
Shelf Life	6 months from date of packaging, if stored in correct conditions.			
Packaging	Packed into multi walled paper bags to a net weight of 15kg.			