

SEMOLINA PRODUCT SPECIFICATIONS

COARSE SEMOLINA

Milled from clean wheat using latest technology of best commercial practice. Free flowing coarse particles of endosperm obtained during the early stages of the milling process, prior to the reduction system.

Nutrition Information	Energy	1360kg (330 cal)
	Carbohydrate	66g
	Sugars	nil
	Fat	1.2g
	Dietary Fibre	3.0g
	Sodium	2.0mg
	Potassium	122.0mg

Analysis	Moisture	9.0-10.5%
	Protein (Nx5.7)	14% max
	Ash	0.45% max

Sieving Analysis	Overtails	500 0%
		425 max 90%
	Thru	425 max

Packaging 25kg poly sewn top bags or 1 ton bulk bags. Labelling will consist of Product Name, Net Weight and Production Date

Shelf Life/Storage 6 months from date of manufacture when stored in clean dry area, free from extremes of heat and humidity, and away from sources of rodent or infestation contamination.

FINE SEMOLINA

Milled from clean wheat using latest technology of best commercial practice. Free flowing fine particles of endosperm obtained during the early stages of the milling process, prior to the reduction system.

Nutrition Information	Energy	1360kg (330 cal)
	Carbohydrate	66g
	Sugars	nil
	Fat	1.2g
	Dietary Fibre	3.0g
	Sodium	2.0mg
	Potassium	122.0mg

Analysis	Moisture	10.5% - 12.5%
	Protein (Nx5.7)	14% max
	Ash	0.45% max

Sieving Analysis	Overtails	644 3% max
	Overtails	418 80-90%
	Thru	418 10% max

Microbiological	Total Plate Count	Less than 10,000g max
	Total Coliform	10g max
	Yeast & Moulds	100g max
	E Coli	Neg in 1g
	Staphylococci	Neg in 1g
	Salmonella	Neg in 25g

Packaging 25kg bags – 48 bags per pallet – 480 bags to 20' container.

Shelf Life/Storage 6 months from date of manufacture when stored in clean dry area, free from extremes of heat and humidity, and away from sources of rodent or infestation contamination.