

## SNOW FLAKE PASTRY FLOUR

<b>Product Description</b>	This flour has a finer particle size than normal flour and a very much whiter colour. Suitable for a wide range of flaky and butter pastry products where exceptional whiteness and appearance is important.		
<b>Ingredient Declaration</b>	Wheat Flour		
<b>Allergens</b>	Wheat (Gluten)		
<b>Appearance</b>	Exceptionally white, fine textured powder.		
<b>Country of Origin</b>	Milled in New Zealand		
<b>GM Status</b>	Based on the best advice from our suppliers, we can confirm that this product contains no genetically modified material.		
<b>Shelf Life Information</b>	9 months when stored in the recommended conditions.		
<b>Recommended Storage Conditions</b>	Cool, dry conditions ideally between 10°C to 25°C.		
<b>Packaging Details</b>	20kg multiwall paper bags.		
<b>Palletising</b>	Wooden Pallet , Slip Sheet , Shrink Wrapped		
<b>Labelling</b>	Batch Code , Best Before Date		
<b>Analysis</b>	<b>TYPICAL ANALYSIS</b>		
	Protein		9.0% minimum
	Moisture		13.0-14.9%
	Falling Number		300 sec minimum
	<b>Farinogram</b> Water Absorption		60.5% minimum
<b>Nutritional Information</b>	<b>Average Quantity per 100g</b>		
	Energy	1458 Kj	Total Carbohydrate 72.5 g
	Protein	10.0 g	- sugars 0.50 g
	Fat - total	1.00 g	Dietary Fibre 2.40 g
	-saturated	0.20 g	Sodium 4.00 mg
<b>Issue Date</b> <b>Authorisation</b>	Issue date: 19/05/04 Issue Number: 1 Page 1 of 1 Issued by : National Quality Manager Authorised by: National Quality Manager Computer Reference: Y:\AGeneral\MANAGEMENT SYSTEMS\PROCESS MANAGEMENT\ISO Documents\LABORATORY\SPECIFICATIONS\SPECIFICATIONS 2004\Snow Flake Pastry Flour.ws.doc		

These recommendations are based on laboratory and technical investigations and provided in the belief that it is accurate within generally accepted standards. They are given in good faith but without guarantee and it is the users responsibility to satisfy themselves as to the suitability of the product for their own particular use.

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