

<h2>VICTORY FLOUR</h2>																
Product Description	A premium white baker's flour, milled from a selected blend of stronger protein wheat to give uniformity in baking. Used in a wide range of specialised breads, bread sticks buns, pastry products and baked goods.															
Ingredient Declaration	Wheat Flour															
Allergens	Wheat (Gluten)															
Appearance	White Powder															
Country of Origin	Milled in New Zealand															
GM Status	Based on the best advice from our suppliers, we can confirm that this product contains no genetically modified material.															
Shelf Life Information	9 months minimum when stored in the recommended conditions.															
Recommended Storage Conditions	Cool, dry conditions ideally between 10°C to 25°C.															
Packaging Details	Bulk and 20kg multiwall paper bags.															
Palletising	Wooden Pallet , Slip Sheet , Pallet Cover , Shrink Wrapped															
Labelling	Batch Code , Best Before Date															
Analysis	TYPICAL ANALYSIS															
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Nutritional Information	Average Quantity per 100g															
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Issue Date	Issue date: 04/05/06 Issue Number: 1 Page 1 of 1															
Authorisation	Issued by : National Quality Manager Authorised by: National Quality Manager Computer Reference: Y:\AGeneral\MANAGEMENT SYSTEMS\PROCESS MANAGEMENT\ISO Documents\LABORATORY\SPECIFICATIONS\SPECIFICATIONS 2004\Victory 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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