



MANILDRA GROUP OF COMPANIES

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PRODUCT DATA SHEET

DOC No: ST - PDS - 0890

REVISION No: 1.0.0

ISSUE DATE: 12-Sep-2019

PRODUCT: **WHEATEN CORNFLOUR**

DESCRIPTION: A fine white powder characteristic of wheat endosperm starch produced from food grade wheat flour by the removal of substantial non-starch fractions. It is a fine free flowing powder free from lumps, specks or foreign matter with a neutral flavour and odour.

USE: Cornflour is used in numerous food applications as a thickener and texture modifier and on cook out, provides a smooth opaque paste with short thick texture.

TYPICAL ANALYSIS

MOISTURE %:	13.0 max
PROTEIN % (N x 5.7 dsb):	0.35
pH (10% slurry):	6.0
ASH % (dsb):	0.2
WHITENESS %:	94
SLURRY RESIDUE % on 75 mic:	<1.0
BRABENDER PEAK VISC: @8% solids (dsb) w/w 350cmg head	500 BU min
GRANULATION:	
% retained on 150 micron	6 max
% retained on 250 micron	2 max
BULK DENSITY kg/m ³ :	540

MICROBIOLOGICAL

TOTAL PLATE COUNT:	20000 cfu/g max
YEAST & MOULD:	500 cfu/g max
COLIFORMS:	Not detected in 0.1g
E.COLI:	Not detected in 0.1g
SALMONELLA:	Not detected in 25g

NUTRITIONAL (Quantity /100g)

ENERGY kJ:	1490	CARBOHYDRATE:	87.5 g
ENERGY Cals:	356	Sugars:	<0.1 g
PROTEIN:	0.3 g	SODIUM:	25 mg
FAT, Total:	0.6 g		
Saturated:	0.1 g		

PACKAGING: Bulk Tankers, 900kg & 1000kg Bulk Bags, 25kg multiwall paper bags

MINIMUM DURABLE LIFE: 24 months min when stored under correct conditions

This product has been manufactured according to certified ISO 9001 & ISO 14001 Management Systems and SQF / HACCP Food Safety & Quality Management Systems. This product is declared GMO free, Halal and Kosher certified.

Information contained in this technical bulletin is believed to be accurate and is offered in good faith for the benefit of the user. We, however, cannot assume any guarantee against patent infringements, liabilities or risk involved from the use of these products.



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SUPPLEMENTARY INFORMATION

ALLERGEN INFORMATION (As per FSANZ guidelines)

ALLERGEN	PRESENT	ABSENT
Cereals containing gluten and their products: wheat, rye, barley, oats, spelt & hybrid strains other than (A) where these substances are present in beer or spirits or (B) glucose syrups that are made from wheat starch and that (1) have been subject to the lowest level that is reasonably achievable and (2) have a gluten content that does not exceed 20mg/kg or (C) alcohol distilled from wheat	√	
Crustacea		√
Egg		√
Fish, except for isinglass derived from swim bladders and used as a clarifying agent in beer or wine		√
Lupin and Lupin products		√
Milk, other than alcohol distilled from whey		√
Peanuts		√
Soybeans other than (A) soybean oil that has been degummed, neutralised, bleached and deoderised or (B) soybean derivatives that are a tocopherol or a phytosterol		√
Sesame seeds		√
Tree nuts, other than coconut from the fruit of the palm <i>Cocos nucifera</i>		√
Sulphite in concentrates of 10mg/kg or more		√
Royal jelly presented as a food or royal jelly present in a food		√
Bee pollen		√
Propolis		√
WARNING STATEMENT	Wheat derivative	

CERTIFICATIONS

ISO 9001, ISO 14001, HACCP, SQF, Kosher & Halal

DIETARY

Suitable for Vegans, Lacto Vegetarians & Lacto – Ovo Vegetarians

Ingredient Listing:	WHEAT STARCH
Date Coding:	N MONTH DAY YEAR & BEST BEFORE DATE
Labelling Information:	GMO FREE, WHEAT DERIVATIVE PRODUCT
GMO STATUS:	This product can be declared as GMO free.
Country of origin:	Made in Australia

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PRODUCT SAFETY DATA

Metal detection:	3.0mm SS 2.8mm Fe 2.5mm Non Fe
Magnetic separation:	10,000 gauss

AUTHORISED FOR ISSUE:

DATE: 12 September 2019

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