

# **WHEAT FLOUR**

## **OCEANIA IMPEX AUSTRALIA PTY LTD**

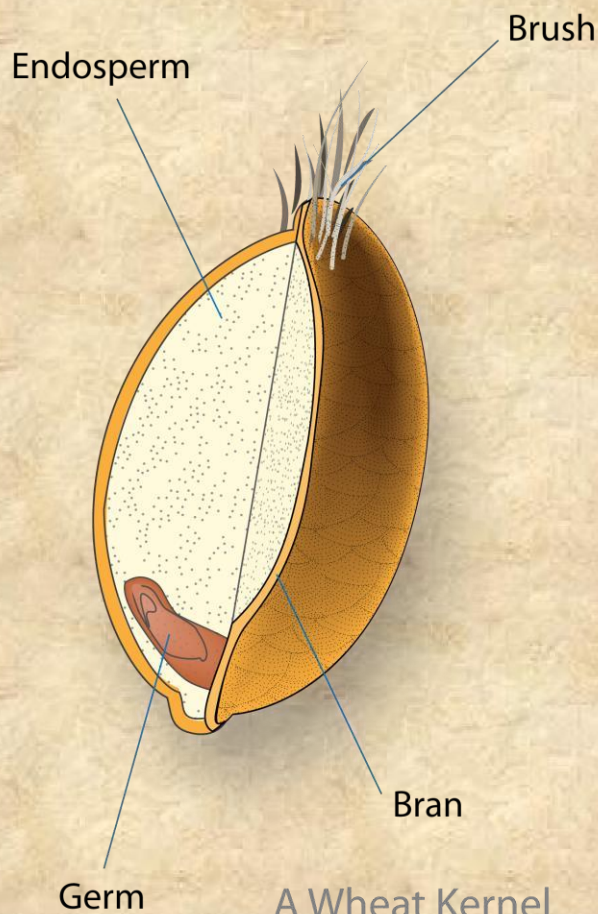


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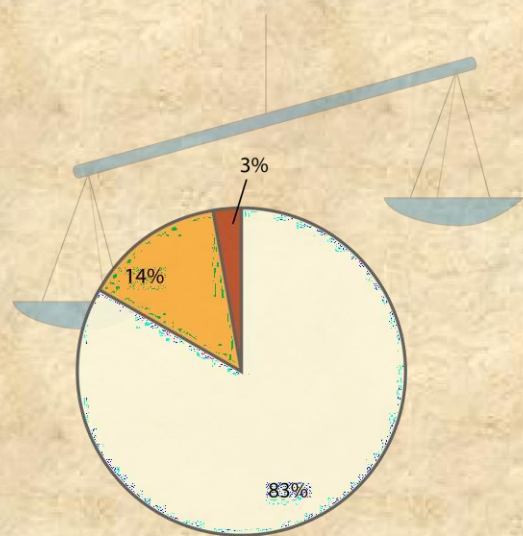
Flour is the product obtained by grinding wheat kernels or "berries." The kernel consists of three distinct parts: bran, the outer covering of the grain; germ, the embryo contained inside the kernel; and endosperm, the part of the kernel that makes white flour. During milling, the three parts are separated and recombined accordingly to achieve different types of flours.






# A WHEAT KERNEL AND ITS NUTRITIONAL VALUE



A Wheat Kernel



Composition by weight

	Carb./g	Protein/g	Fat/g	Fiber/g	Iron (% daily req.)	Others
 <b>Bran</b>	63	16	3	43	59	vitamin Bs
 <b>Endosperm</b>	79	7	0	4	7	
 <b>Germ</b>	52	23	10	14	35	vitamin Bs omega-3/6 lipids

Nutritional Value (per 100g)

By Wheat-kernel\_nutrition.svg: Jkwchuideivative work: Jon C (talk) - Wheat-kernel\_nutrition.svg. Data sources Illustration and composition of wheat kernel is based on (and simplified from) Berghoff (1998), cited by muehlenchemie, as well as other sources on the internet. Nutritional value: Endosperm Germ Bran Berghoff W, 1998. Längsschnitt durch ein Getreidekorn. aid infodienst Verbraucherschutz Ernährung, Bonn.



## ALL PURPOSE FLOUR

As the name suggests, all-purpose flour is suitable for most purposes and is perhaps the most commonly used wheat flour for general baking and cooking. It is produced from a combination of high protein bread flour and low protein cake flour. The bread flour is milled from a variety of hard wheat, which contains high levels of gluten. This is a necessary component for baked items to rise properly.

The cake flour is milled from a variety of soft wheat, which is lighter, contains lower levels of gluten, and results in baked items that are tender and less dense. The combination of the flours gives the all-purpose flour just the right balance for most baked goods.

## QUALITY OF THE PRODUCTS

As an industry leader that strives to produce only the highest quality wheat flour products and ingredients, our manufacturer from Germany understands the key to continued success is maintaining a clear vision for the future.

## CUSTOMISED BRANDING OPTIONS

Customised Branding options are also available at competitive pricing. Please feel free to enquire on this. We can use your package design, with your brand name, logo and details to create the wheat flour package as per your preference. Should you require samples to test we can always arrange the samples. Minimum Order Quantity 1X20 FT, 1X40 FT OR 1X40 HQ.

## PACKAGING SIZES AVAILABLE

Available in 1Kg, 2Kg and 5Kg.

Bulk packs available on request. 10Kg, 15Kg, 25Kg, 500Kg and 1000Kg.





## PRODUCT SPECIFICATIONS – ALL PURPOSE WHEAT FLOUR

### General description

This product is obtained by cleaning, milling and sifting wheat kernels, in compliance to DIN-Standard 10355

### Country of production

Germany (source raw grain: Deutschland/EU)

### Organoleptic characteristics

Property	Value
Appearance, Colour	white - cream
Smell	characteristic
Taste	characteristic
Structure	powder

### Physical- chemical / technical quality criteria

Criteria	Quality Specification
Moisture (%)	Max. 15,0
Ash content (% i. Tr.)	0,51 – 0,63
Wet gluten %	29,0 – 33,0
Protein content (Nx5,7)(% i. Tr.)	12,8 – 13,5
Falling number (s)	min. 280
Water absorption %	58,0 – 61,0
Stability (Min.)	min. 6,0
Energy (cm <sup>2</sup> )	min. 130
Ratio	4 – 6
Rapid-mix-test (ml/100g)	ca. 700

### Nutrition value: in 100g contain (calculated)

Calorific value [kJ]/kcal]	1454 / 343	Carbohydrates [g]	68,37
Fat [g]	1,130	Sugar [g]	1,082
Saturated fatty acid [g]	0,165	Fibre [g]	3,5
Protein [g]	13,0	Sodium [g]	0,002

### Microbiological quality parameters:

The product is in compliance with the guidance and warning levels of the German Society for Hygiene and Microbiology.

### Purity

The product is free from foreign bodies, impurities and insects respecting state of technology

**Material Declaration:** Wheat Flour  
Type 550/74



**Application:**

Suitable for human consumption. Not suitable for people with allergic reaction to the protein fraction gluten.

**Legal requirements:**

The goods are corresponding with the regulations of the European Community and the German Food Law.

**Storage Conditions:**

At cool and dry places ( $< 20^{\circ}\text{C}$  /  $< 65\%$  relative humidity), 12 months

**Packaging:****Packaging unit: paper bags 25kg**

Palett: 80x120x16 (cm)

Palett-height: 140 (cm)

Number of Bags in a row: 3

Number of rows: 10

**Packaging unit: paper bags 50kg**

Palett: 80x120x16 (cm)

Palett-height: 160 (cm)

Number of Bags on a palett: 19

Lose / bulk

**Declaration of Genetic Modified Organism's (GMO)**

A duty of declaration in mean of EU-Regulation No. 1829/2003 and 1830/2003 about the declaration and traceability of GMO produced food or feed occurs, if products are directly produced from GMO or contain additives produced from GMO, even though the DNA is no longer detectable.

Our manufacturer's milling products and the delivered raw materials are, depending on today's state of knowledge is neither produced from GMO nor contain any GMO-produced additives.

Our manufacturer's milling products do not have to be declared in the mean of the EU-regulation.

By reason of the global occurrence of GMO, the absence of minor tracks of GMO-materials could not be guaranteed because of cross-contamination.

**Allergens:** see page 6



# Allergens

Allergens	Positive	Negative
<i>Cereals containing gluten products thereof (like wheat and Khorasan-wheat, spelt, rye, barley, oat)</i>	X	
<i>Crustaceans products thereof</i>		X
<i>Eggs and products thereof</i>		X
<i>Fish and products thereof</i>		X
<i>Peanuts and products thereof</i>		X
<i>Soybeans and products thereof</i>		X
<i>Milk and products thereof (including lactose)</i>		X
<i>Nuts and products thereof</i>		X
<i>Celery and products thereof</i>		X
<i>Mustard and products thereof</i>		X
<i>Sesame seeds and products thereof</i>		X
<i>Sulfur dioxide and sulphides at concentrations of more than 10 mg / kg or 10 mg / l as SO<sub>2</sub></i>		X
<i>Lupin and products thereof</i>		X
<i>Molluscan and products thereof</i>		X
Additional Allergens in accordance with ALBA list	Positive	Negative
<i>Cocoa</i>		X
<i>Glutamate (except naturally occurring glutamic acid)</i>		X
<i>Chicken</i>		X
<i>Coriander</i>		X
<i>Corn (except glucose and malt corn syrup, and maltodextrins, dextrose and derived products such as Iso-Ascorbate and sweeteners)</i>		X
<i>Legumes (except Gum Arabic, guar gum, locust bean gum)</i>		X
<i>Beef</i>		X
<i>Pork</i>		X
<i>Carrot</i>		X