



INGREDIENT SPECIFICATION MUSTARD FLOUR LB		Spec. Code: MUST224 (20kg) MUST224-25 (25kg)
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PRODUCT

Mustard Flour – origin: Canada

DESCRIPTION

Mustard flour is milled from yellow and oriental mustard seed (*Brassica hirta*, *Brassica juncea*), from which the bran has been mostly removed. Yellow to gold in colour with a typical pungent flavour.

INGREDIENT LISTING

Mustard flour

GMO STATUS

This product is Non GM.

ALLERGEN STATUS

This product does may contain gluten due to farming practices.

HALAL STATUS

Product is Halal certified.

KOSHER STATUS

Product is Kosher certified.

CHEMICAL AND PHYSICAL REQUIREMENTS

Moisture 6% maximum
Bulk Index 90 – 120g / 250mL
Particle size 90% minimum through 500µm
Water activity 0.69 maximum
Extraneous Matter 0.1% w/w maximum

ORGANOLEPTICAL REQUIREMENTS

Colour Yellow to gold, with some seasonal colour variation
Flavour Hot, clean with typical pungent flavour
Aroma Typical of mustard

MICROBIOLOGICAL REQUIREMENTS

Total Plate Count 100 000 cfu/g maximum
Yeast 1 000 cfu/g maximum
Mould 1 000 cfu/g maximum
Coliforms 100 MPN/g maximum
E.coli Not Detected in 1g
Salmonella Not Detected in 25g

NUTRITIONAL INFORMATION

Food Energy (kJ) 2250
Protein (g) 29.4
Fat - Total (g) 39.5
- Saturated (g) 2.0
Carbohydrates - Total (g) 17.2
- Sugar (g) 5.0
Sodium (mg) 3

**Average quantity per 100g (Nutritional Information obtained from FSANZ website, 2017)
Average values subject to seasonal variations*

PACKAGING

Product is packed in multi-wall paper bag with inner polyethylene liner and sewn closure. The bag is marked with net weight, product name and code, batch number and best before date.

PACK SIZE

25kg / 20kg

STORAGE

Cool, dry condirions, away from direct sunlight.

SHELF LIFE

If stored as requested shelf life is twenty-four (24) months from date of packing.