

PRODUCT SPECIFICATION

DESCRIPTION

NAME: **Organic Wholemeal Spelt Flour**  
COUNTRY ORIGIN: **Canada**  
INGREDIENTS: **Organic Spelt Wheat**  
KPF PRODUCT CODE: **SPFSGIM20**  
MANUFACTURING METHOD: **Flour Mill (Wheat)**

TYPICAL PRODUCT ANALYSIS

COLOUR: **Sandy / Beige Colour**  
FLAVOUR: **Full Spelt Wheat Flavour**  
MOISTURE: **13.5% maximum**

ORGANIC STANDARDS

Product is sourced from International suppliers whose growers have declared their crops to be free of genetically modified organisms and must meet Kialla Pure Foods certification standards. Kialla Pure Foods products are certified by **ACO P41**, **USDA NOP 4086PNOP\***, **OFC 0456** and **HACCP FSAU02/915** and are free from infestation and mould.

\*USDA may not be applicable to some batches of this product

PACKING AND PALLET CONFIGURATON

20kg, (Paper bag), 5kg (Calico),

54 x 20 kg bags to a pallet  
210 x 5kg to a pallet

ALLERGENS – This product contains gluten

Kialla Pure Foods Wholemeal Spelt Flour contains no egg and egg products, crustacean and their products, fish and fish products, peanut and soybeans and their products, tree nut and sesame seeds and their products, milk and milk products, meat and their products, birds and their products, fruit and their products, mollusc and their products, yam and their products, mustard and it's products, added sulphites, preservatives, flavours or colouring.

SAFETY AND STORAGE DATA

There are no known risks associated with the handling or processing of this product. Once the product has been received into Kialla Pure Foods Pty Ltd it is stored in cool rooms at a maximum temperature of 11 degrees celsius. These rooms are dry and free from toxic chemicals, odours, insects and rodent infestation. It is recommended that product be stored under constant cool, dry conditions to maintain optimum freshness. No responsibility is taken for product if stored in humid, hot, dusty or infested storage. Our recommended shelf life for this product is 12 months after the production date but we will accept no responsibility for infestation once product has been accepted into the customers's storage facility.

DISCLAIMER

Information in this specification is reliable to the best of our knowledge and belief, but it is the user's responsibility to determine in the user's application and conditions the suitability of any material for a specific purpose, including consumption, and to adopt any precautions as are necessary prior to use. This product is milled in a factory which also mills products containing gluten.

NUTRITIONAL INFORMATION

per 100g serving

Energy	1420kj
Protein	14.26g
Fat, total	2.16g
-saturated	0.4g
Carbohydrate, total	60.07g
-sugars	1.11g
Dietary Fibre	9.3g
Sodium	1.72mg

*This analysis may alter slightly depending on growing and climatic conditions. Other testing available at buyers expense.*

