



## **PRODUCT DESCRIPTION**

A light-brown coloured stone ground flour

## **TYPICAL ANALYSIS**

### **PHYSICAL**

Particle Size	%
> 600µm	Max 1.0
500 - 600µm	Max 15.0
315 - 500µm	Max 24.0
< 315µm	Min 60.0

### **NUTRIENTS**

	<b><u>Per 100g</u></b>
Protein (N x 5.70)	10 g
Carbohydrates	76 g
Moisture	13 g
Ash	2 g
Dietary Fibre	11 g

Energy 1 430 kJ

### **VITAMINS**

	<b><u>Per 100g</u></b>
B1	0.65 mg
B2	0.12 mg
B6	1.15 mg
Niacin	11.50 mg

### **MINERALS**

	<b><u>Per 100g</u></b>
Magnesium	180.00 mg
Iron	5.00 mg
Calcium	50.00 mg

## **SHELF LIFE**

Stored under dry, ambient conditions (typically not more than 30°C), the product will remain stable for at least 6 months. Avoid exposure to sunlight or excessive changes in temperature, which may lead to condensation and product damage. For further information contact [mail@cerealandmalt.com](mailto:mail@cerealandmalt.com)

## **PACKAGING**

25 kg 3-ply paper bags.

---

*Cereal and Malt*



## **LABELLING**

Each package carries a label indicating the product name, the production batch number, the date of manufacture and the expiry date.

## **CERTIFICATIONS**

The product is certified Halaal and Kosher and is GMO free.

## **DISTRIBUTION**

The product does not require specialized distribution conditions and may be distributed through normal distribution channels.

## **REGULATORY REQUIREMENTS**

The product complies with the requirements of the Foodstuffs, Cosmetics and Disinfectants Act no. 54 of 1972 and regulations promulgated under the Food, Drug and Disinfectants Act no. 13 of 1929.

## **INTENDED USE**

The product is used by food manufacturers mainly in the production of infant food formulations.

## **ALLERGENS**

The product contains Gluten

## **COUNTRY OF ORIGIN**

The product is of South African origin

For further information, contact [mail@cerealandmalt.com](mailto:mail@cerealandmalt.com)

**This document is electronically generated and is therefore valid without signature**

---

*Cereal and Malt*