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kiallafoods.com.au Kialla Pure Foods Pty Ltd ACN 097 693 644 ABN 24 097 693 644

PRODUCT SPECIFICATION

NAME: Organic White Sorghum Flour
COUNTRY OF ORIGIN: Australia
INGREDIENTS: 100% Organic Sorghum Grain (White)
KPF PRODUCT CODE: SOWF
MANUFACTURING METHOD: Flour Milling System
SHELF LIFE (Months): 18

TYPICAL PRODUCT ANALYSIS

Colour:	Creamy Colour
Flavour:	Sorghum Flavour
Moisture:	max. 13%
Screenings:	n/a
Sieve:	max. 3% over 600 micron screen
Ash:	n/a

NUTRITIONAL INFORMATION

	Avg Qty per Serve	Avg Qty per 100g
Energy:	3800kJ	1520kJ
Protein:	29.0g	11.6g
Fat, Total:	8.0g	3.2g
- Saturated:	1.0g	0.4g
Carbohydrate, Total:	171.3g	68.5g
- Sugars:	1.0g	0.4g
Sodium:	<5.0mg	<2.0mg
Dietary Fibre:	12.3g	4.9g

Serving Size: 250g

ALLERGEN LABELLING: May be present: buckwheat, egg, gluten, milk, soy and wheat

ALLERGENS ON SITE: Buckwheat, Egg, Gluten, Milk, Soy and Wheat.

Allergens on site may or may not be subject to cross contaminate the product, this is dependent on processing lines and product segregation. Kialla Pure Foods **does not** make any 'Allergen Free' claims.

PACKAGING: Available in various sizes including 1 tonne, 20kg and retail sizes. All packaging meets Australian Food Safety Standards and material safety data sheets are available on request.

CERTIFICATION: This product meets Australian Certified Organic Standards (ACOS) Operation certificate 41. EU, JAS, National Standards, NOP, Korean, Chinese, KAMUT®, Halal and Kosher certification may not be applicable to some batches of this product. All single ingredient products are manufactured using 100% Organic Parent Grain. Product is manufactured in a SQF certified facility.

ORGANIC PRACTICES: Our products are certified organic in accordance with the Australian Certified Organic Standards and the National Standards for Organic and Biodynamic Produce v3.7. Under Australian Certified Organic Standard 2021, Item 4.2.12 **GMO** products and GE processes are prohibited in all aspects of organic production systems and products. Additionally the organic standards also prohibit the use of artificial fertilisers and synthetic chemicals. The use of glyphosate is therefore a prohibited practice.

STORAGE: Refrigerated storage is recommended at 15 degrees Celsius or below. Refrigerated storage is a pest management method that Kialla Pure Foods (who will henceforth be referred to as KPF) uses due to the absence of chemicals.

SAFETY AND PROCESSING DATA: There are no known risks associated with the handling or processing of this product. Post harvest grain is cooled by night aeration in silos then treated with Carbon Dioxide to a minimum level of 40% targeting 60% for approximately 14 days. Once the grain is cleaned, processed and packaged it is stored in cool rooms at a maximum temperature of 15 degrees Celsius. These rooms are dry and free from toxic chemicals, odours, insects and rodent infestation. No responsibility is taken for product if stored by the customer in humid, hot, dusty, unrefrigerated or infested storage. We will accept no responsibility for infestation once product has

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been accepted into the customers' storage facility.

This product is not considered to be either a hazardous substance or classed as a dangerous goods, therefore KPF is not required to supply a MSDS.

TESTING: All incoming grain types are annually tested for multi chemical residues and glyphosate randomly. KPF's imported products are tested for multi chemical residues randomly on an annual basis. This is to assure our clients that all imported products sold under the KPF brand meet the organic regulatory standards. Further random testing is completed on finished product to ensure that the microbiological and chemical limits meet the Foods Safety Australia and New Zealand (FSANZ) standards 1.4.1, 1.4.2, and 1.6.1. The Australian Organic Standards on residue limits uses guidelines set based upon a percentage of the maximum residue limit (MRL) declared by FSANZ. Agrichemical residues should be in normal instances less than the level of reporting and no greater than 10% of the MRL in food for a given food type. These tests are completed by a third party NATA accredited laboratory. Other testing is available at buyer's expense.

All our production areas complete in-house testing on our products to ensure the end product meets the correct specification. A comprehensive clean down of our processing equipment is completed to ensure a high level of hygiene and to minimise any possible cross contamination. KPF does not guarantee allergen free products. Internal testing kits are used on site and these results will be shown on our Certificate of Conformity as one of the following; Gluten <10ppm (being less than 10ppm), Gluten >10ppm (being greater than 10ppm), Soy <2ppm (being less than 2ppm), Soy >2ppm (being greater than 2ppm) or Prior Product Not An Allergen.

SPROUTING – WHOLE GRAIN PRODUCTS ONLY: KPF has a range of organic grains which are viable for sprouting. These grains have undergone germination testing to ensure that germination will occur. Sprouting of organic grains requires ideal conditions and techniques, which vary depending on the organic grain. Sprouting grain is sold on the understanding that the end client is familiar with sprouting practices and it is up to them to ensure the correct methods are used. No responsibility will be taken for any loss or lack of sprouting as these conditions are outside KPF's control.

DISCLAIMER: Information in this specification is reliable to the best of our knowledge and belief, but it is the user's responsibility to determine if 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 analysis may alter slightly depending on growing and climatic conditions.

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