PRODUCTION SPECIFICATION
SORG-PREME BINDER

Ingredient List
100% Australian white sorghum

Description
Sorg-preme Binder is a gluten free binder made from clean white sorghum by the process of dehulling, cracking, heat treating by dry extrusion and then milled to obtain a free flowing slightly speckled white flour of high quality. The heat treatment of the flour reduces enzyme activity, enhances water holding and fat binding functionalities. This product is free from all contamination, infestation and foreign objects/flavours/odours.

The product is process using Good Manufacturing Practices (GMP) and complies with the Food Standard Code.

Application and Uses
Manufactured meat small goods. It is a versatile product for the individuals living with Celiac disease and intolerance to gluten grain foods.

Pack Size
25kg

Traceability
Batch number and best before date.

Shelf Life
12 months under recommended cool dry storage conditions.

Recommended Storage
Store in a cool, dry environment at temperature <20°C, avoiding flavours and high humidity and away from sources of infestation and contamination.

Allergens

Origin Statement
Product of Australia

Packaging Specification
Multiwall Paper Bags

Manufacturing Site
Toowoomba, Queensland, Australia

Physical and Micro Characteristics
Particle Size
Overtails 500 micron - 15% max

Microbiological
Aerobic Plate Count  50 000 cfu/g
Yeast and Moulds    <2000 cfu/g
E.Coli              <3 cfu/g
Salmonella          ND/25g
Rope Spores         <100 cfu/g
Note < is less than cfu is colony forming units
ND is Not Detected

Average Nutrition Information (per 100g)

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture</td>
<td>10.3g</td>
</tr>
<tr>
<td>Energy</td>
<td>1502kJ</td>
</tr>
<tr>
<td>Protein</td>
<td>9.8g</td>
</tr>
<tr>
<td>Fat Total</td>
<td>2.5g</td>
</tr>
<tr>
<td>Saturated</td>
<td>0.4g</td>
</tr>
<tr>
<td>Monounsaturated</td>
<td>0.9g</td>
</tr>
<tr>
<td>Polyunsaturated</td>
<td>1.2g</td>
</tr>
<tr>
<td>Trans</td>
<td>less than 0.01g</td>
</tr>
<tr>
<td>Fibre – dietary</td>
<td>6.2g</td>
</tr>
<tr>
<td>Carbohydrates</td>
<td>70.2g</td>
</tr>
<tr>
<td>Sugars</td>
<td>1.2g</td>
</tr>
<tr>
<td>Sodium</td>
<td>&lt;5mg</td>
</tr>
</tbody>
</table>

DISCLAIMER
Information in this specification is accurate and reliable to the best of our knowledge and belief and is subject to seasonal climatic conditions, but it is the user's responsibility to determine for own applications conditions, the suitability of any material for a specific purpose and to adopt any precautions as may be necessary.