

## Red Sorghum Flour

### Product Description:

Red Sorghum Flour is a natural ingredient, made in Australia from locally grown sorghum that is free of any genetic modification. High in protein and other nutritional components, it is an environmentally friendly, healthy, and cost-effective alternative to other commercially available flours.

### Product Value Benefits:

Red Sorghum Flour provides food manufacturers the opportunity to incorporate a cost-effective source of high protein flour into innovative and healthy food products.

### Product Use & Application:

Red Sorghum Flour can be incorporated into processed foods to enhance nutritional properties and/or serve as a functional ingredient. Product flavour and aroma are not affected by the use or incorporation of Red Sorghum Flour.

### Pack Size:

Product is available in the following pack sizes:

- 800kg bulk bags
- 20kg multi-walled, paper bags

### Storage Conditions & Shelf Life:

12 months from date of manufacture (store in cool & dry conditions)

### Country of Origin:

Australia.

### Nutrition Analysis per 100g quantity

Sorghum Flour	per 100g
Analytical data	Result
Energy	1559kJ
Protein	12.3g
Dietary Fibre	6.6g
Fat - total	4.1g
- Saturated	<1g
- Monounsaturated	1.6g
- Polyunsaturated	1.8g
- Trans	<0.01g
Carbohydrate	67.4g
- Sugars	1.6g
Ash	1.2g
Moisture	8.4g
Sodium	<5mg
Gluten	<5ppm
Particle Size <200 micron	>75%

### Allergens:

Product does not contain any of the mandated allergens under the Australian Food Standards Code.

### Claims & Benefits:

Sorghrain red sorghum flour offers a range of key benefits, including:

- **Non GMO**
- **Ancient Grain**
- **100% natural**
- **Wholegrain**

