

White Sorghum Flour

Product Description:

White 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:

White 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:

White 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 White 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

Puffed Sorghum	per 100g
Analytical data	Result
Energy	1497kJ
Protein	12.3g
Dietary Fibre	10.7g
Fat - total	4.1g
- Saturated	<1g
- Monounsaturated	1.6g
- Polyunsaturated	1.9g
- Trans	<0.01g
Carbohydrate	61.8g
- Sugars	2.1g
Ash	1.2g
Moisture	9.9g
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:

Sorghain white sorghum flour offers a range of key benefits, including:

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

