

FLOUR REGULATORY COMPLIANCE INFORMATION:

A. Raw Material Description: Grain Millers soft white wheat products are manufactured from pre-selected, sound soft white wheat grown in the northwest regions of North America. The grain is carefully cleaned, tempered, and milled into bran and flour.

B. Ingredient Declaration: 100% WHOLE SOFT WHITE WHEAT

C. Allergens, Sulfites & Gluten: This product contains no Egg or Egg products, Milk or Milk products, Peanuts or Peanut Products, Tree Nuts or Tree Nut products (almond, brazil nut, cashew, chestnut, hazelnut (filbert), macadamia nut, pecan, pine nuts, pistachio, or walnut), Soybeans or Soybean products, Seafood, or Sulfites. **This product contains wheat gluten.**

D. Flavors: NONE ADDED.

E. This product is not irradiated.

F. This product contains no components from an animal source.

G. This product contains no genetically altered plant material

H. Product is produced under the jurisdiction of the FDA and are listed in the CFR-Title21 Subchapter B as "Food For Human Consumption" and are, therefore, classified as non-hazardous materials. As a result, these products are exempt from the 29 CFR 1910.1200 OSHA Hazardous Communication Standard; Material Safety Data Sheets (MSDS) are not required.

Wheat Pastry Flour

PACKAGING

Product is available in 25lb and 50lb 3 Ply Kraft bags (poly lining available), polymesh super sacks and bulk truck or railcar.

SHIPPING AND STORAGE

A. Shipping/Storage: Dry/Ambient 35-95 F (1-35 C)

B. Shelf Life: 12 Months

C. Lot Coding: sjjjy s=shift; jjj = Julian Date; y = last digit of year

E. Special precautions for use: NONE.

PRODUCT CHARACTERISTICS

A. Sensory:

Color: Creamy yellow-white

Flavor: Cooked wheat flavor – no off flavors

Texture: Flour

Odor: Cooked wheat odor - no off odors

B. Physical/Chemical

Property Target Minimum Maximum Units Ref. Method COA

Granulation Yes

U.S. #40 min. 0 2 % 50 grams

U.S. #60 5 0 10 % 5 min.

U.S. #80 10 0 20 % Ro-Tap

U.S. #100 10 0 20 %

Pan 70 50 90 %

Farinograph

Absorption 60 55 65 % AACC 56-40 Yes
Peak Time 1.5 0.5 2.5 min.
Stability 2.5 0.5 4.5 min.
Mixing Tolerance
Index
70 100 130 Brabender units
Moisture 10.5 9.0 12.0 % AACC 44-15A Yes
Protein 8.0 6.0 10.0 % as is AACC 46-30 upon request*
Fat -N/A- 1.0 2.0 % as is AACC 30-20 upon request*
Fat Acidity min. 0.0 0.5 % as is AACC 02-02A upon request*
Total Dietary Fiber -N/A- 3.0 5.0 % as is AACC 32-05 upon request*
Ash 0.60 0.40 0.80 % as is AACC 08-02 upon request*
* COA information provided upon request may require additional costs to the customer.

C. Microbiological

Maximum Reference Method COA

Aerobic Plate Count 100,000/gm max. FDA-BAM Chapter 3 upon request*
Coliform 100/gm max. FDA-BAM Chapter 4 upon request*
E. coli Negative FDA-BAM Chapter 4 upon request*
Salmonella Negative 25 grams FDA-BAM Chapter 5 upon request*
Yeast and Molds 500/gm max. FDA-BAM Chapter 19 upon request*

Organic Wheatflour Type 480 gg

Product:	Organic Wheatflour Type 480 gg
Raw material:	Wheat, controlled organic grown
Condition:	
Appearance:	coarse, white, pure, constant flour
Smell:	own to its kind, pure
Flavour:	own to its kind, pure
Physical-chem. Analysis:	
Water:	< 15 %
Protein:	ca. 11 %
Carbohydrates:	ca. 72 %
Ash:	ca. 0,48 %
Fat:	ca. 1,50 %
Moistgluten:	ca. 28 - 29 %

The above specifications are average and underlie raw material fluctuations.

Organic Wheat Flour Type 480 with Germbud

Product:	Organic Wheatflour Type 480 with Germbud
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Raw material:	Wheat, controlled organic grown
Condition:	
Appearance:	coarse, white, pure, constant flour
Smell:	own to its kind, pure
Flavour:	own to its kind, pure
Physical-chem. Analysis:	
Water:	< 15 %
Protein:	ca. 11 %
Carbohydrates:	ca. 72 %
Ash:	ca. 0,48 %
Fat:	ca. 1,50 %
Moistgluten:	ca. 28 - 29 %

Organic Wheat Flour Type 700

Product:	Organic Wheatflour Type 700
Raw material:	Wheat, controlled organic grown
Condition:	
Appearance:	fine, white, shellfree, smooth flour
Smell:	own to its kind, pure
Flavour:	own to its kind, pure
Physical-chem. Analysis:	
Water:	< 15 %
Protein:	ca. 11 %
Carbohydrates:	ca. 72 %
Ash:	ca. 0,70 %
Fat:	ca. 1,50 %
Moistgluten:	ca. 30 %

The above specifications are average and underlie raw material fluctuations.

The flour does not contain any substances for improving the baking ability as ascorbic acid or amylases.

Organic whole-meal wheat flour

Raw material:	Wheat, controlled organic grown
Production method:	A special milling system (patented).makes it possible to deactivate the fat

splitting enzymes of the grain without demolishing the vitamins.

Physical-chem. Analysis:

Protein:	ca. 13 %
Carbohydrates:	ca. 61 %
Fat:	ca. 2 %
Minerals:	ca. 1,7 - 1,8 %
Dietary fiber:	ca. 10 %
Waterconsistance:	ca. 13 %
Energy content:	100g flour contain on average 1330 kJ (318 kcal)
Sieve analysis:	ca. 65% < 150µ ca. 28% < 250µ ca. 5% < 1000µ ca. 2% < 2000µ
Shelflife:	6 months under dry and suitable conditions
Packing:	in 25 kg paperbags

Product Specification Organic R 960

Product:	Organic Ryeflour Type 960
Raw material:	Rye, controlled organic grown
Condition:	
Appearance:	Fine, light grey-greenish, pure, smooth flour
Smell:	own to its kind, pure
Flavour:	own to its kind, pure
Sieve Analysis:	ca. 30 % < 100µ ca. 50 % < 150µ ca. 20 % < 180µ

Physical-chem. Analysis:

Waterconsistance:	< 15 %
Protein:	ca. 8,00 %
Carbohydrates:	ca. 64 %/TS
Ash:	0,85 % - 0,99 %
Amylogramm:	ca. 400 - 900 AE
Swelling:	ca. 400 - 600
Packing:	in 25 kg paperbags
Shelflife:	max. 4 months under dry and suitable conditions

Organic whole-meal rye flour

Raw material:	Rye, controlled organic grown
Production method:	A special milling system (patented), makes it possible to deactivate the fat splitting enzymes of the grain without demolishing the vitamins.
Physical-chem. Analysis:	
Protein:	ca. 13 %
Carbohydrates:	ca. 61 %
Fat:	ca. 2 %
Minerals:	ca. 1,7 - 1,8 %
Dietary fiber:	ca. 10 %
Waterconsistance:	ca. 12 - 13 %
Energy content:	100 g flour contain on average 1400 kJ ca. 18 g flour = 1 bread unit
Ash:	1900 - 2000 i. TS
Sieve Analysis:	ca. 65% < 150 μ ca. 28% < 250 μ ca. 5% < 1000 μ ca. 2% < 2000 μ
Shelflife:	9 months under dry and suitable conditions
Packing:	in 25 kg paperbags

Organic spelt flour T 700

Raw material:	Spelt - controlled organic grown
Production method:	The spelt is carefully cleaned and scoured and cleaned from dust, micro-organism, etc. Milled by a patented special shortmilling system.
Physical-chem. Analysis:	
Protein:	ca. 15 %
Carbohydrates:	ca. 66 %
Fat:	ca. 2 %
Minerals:	ca. 0,7 - 0,75 %
Dietary fiber:	ca. 2 -3 %
Waterconsistance:	ca. 13 - 14 %
Energy content:	100 g flour contain on average 1450 kJ (347 kcal) ca. 20 g flour = 1 bread unit
Sieve Analysis:	ca. < 150 μ 65 % ca. < 200 μ 35 %
Ash:	ca. 700 - 750 i.TS

Shelflife: 9 months under dry and suitable conditions
Packing: in 25 kg paperbags

Organic whole-meal spelt flour

Raw material: Spelt, controlled organic grown
Production method: The spelt is carefully cleaned and free from dust and micro-organisms, etc. Then milled by the conventional method (roll + pinmill)
Physical-chem. Analysis:
Protein: ca. 12 %
Carbohydrates: ca. 63 %
Fat: ca. 3 %
Minerals: ca. 1,7 - 1,8 %
Dietary fiber: ca. 10 %
Waterconsistence: ca. 12 - 13 %
Energy content: 100 g flour contain on average 1386 kJ (327 kcal)
ca 20 g flour = 1 bread unit
Ash: 1800 - 1900 i.TS
Sieve Analysis: ca < 150 μ 65 %
ca < 250 μ 28 %
ca < 1000 μ 5 %
ca < 2000 μ 2 %
Shelflife: 9 months under dry and suitable conditions
Packing: in 25 kg paperbags

The above specifications are average and underlie raw material fluctuations.