



PRODUCT SPECIFICATION

ORGANIC GRAHAM FLOUR

DEFINITION:

- Coarsely Stone Ground from cleaned, high quality Organic Hard Red Spring Wheat, retaining all the germ, endosperm and some bran.

PACKAGING/SHELF LIFE/STORAGE CONDITIONS:

- Packaging consists of 25lb and 50lb multi-wall Kraft paper bag
- Shelf life of this product is 12 months if kept in ambient conditions
- A dry storage at cool temperatures is recommended.

PHYSICAL CHARACTERISTICS:

- The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
- The product shall be as free of all types of foreign material as can be achieved through Good Manufacturing Practices.
- Microbiological: This product is considered not ready to eat (NRTE) and requires further processing. As a result no microbiological guarantees are provided
- This product is manufactured in accordance with current good manufacturing practices set forth in the Federal Food, Drug and Cosmetic Act and applicable state Statutes and Regulations and in compliance with Organic Processing Regulations

CERTIFIED ORGANIC: QAI International**KOSHER APPROVED:** Blue Ribbon Kosher**CHEMICAL COMPOSITION**

- **Moisture:** 13.5% Max
- **Protein:** 14.5% +/- 1.5%
- **Ash:** 1.5% +/- .5%
- **Granulation:** Per Customers Request

NO ADDITIVES, NO PRESERVATIVES, NON-GMO**USES:**

- Use Graham Flour to make a variety of baked goods, such as breads and pie crusts.

INGREDIENTS:

- Organic Hard Red Spring Wheat.

ALLERGEN STATEMENT:

- This product contains no Egg or Egg products, Milk, or Milk products, Peanuts or Peanut products, Tree Nut products (almond, Brazil nut, cashew, chestnut, hazelnut (fiber), macadamia nut, pecan, pine nuts, pistachio, or walnut), Soybeans or Soybean products, Seafood, Sulfites.