



PRODUCT SPECIFICATION

ORGANIC BARLEY FLOUR

DEFINITION:

- 100% Organic Barley Flour
- From cleaned, sound Organic Hulled Barley

PACKAGING/SHELF LIFE/STORAGE CONDITIONS:

- The package consists of a 25 or 50 lb. multi-wall Kraft paper bag
- Shelf life of the product is about 12 months if stored at ambient temperatures.
- To preserve product quality, 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:** 9% +/- 1.5%
- **Soluble Fat:** 1.6%

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

- Barley Flour is from a wonderfully versatile cereal grain with a rich, sweet nutlike flavor.
- Barley flour is naturally low in gluten strength, so it is not suitable as the sole flour for yeast breads, but does work well for non-rising baked goods
- Barley Flour is a soft flour that can also be used as a thickener in soups and sauces.

INGREDIENTS:

- Organic Barley.

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