



## PRODUCT SPECIFICATION

### ORGANIC AMARANTH FLOUR

**DEFINITION:**

- Amaranth Flour is derived from the Stone Ground seeds of the Amaranth plant.

**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, under the recommended storage conditions.
- To preserve product quality, dry storage below 75° and 65% humidity.

**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%
- **Protein:**
- **Ash:**
- **Granulation:** Per Customer request

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

**INGREDIENTS:**

- Organic Whole Amaranth Grain.

**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