



With: Organic Stone-Ground Flours & Meals, Organic Whole Grains, and Organic Blends

PRODUCT SPECIFICATION

ORGANIC SORGHUM FLOUR

DEFINITION:

• Sorghum flour is milled from Organic Whole Sorghum Grains.

PACKAGING/SHELF LIFE/STORAGE CONDITIONS:

- The package consists of a 25 or 50 lb. multi-wall Kraft paper bag or nylon super sacks.
- Shelf life 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 as free of all types of foreign material as can be achieved through Good Manufacturing Practices.
- The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
- 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 the National Organic Program organic processing regulations.

KOSHER APPROVED: Blue Ribbon Kosher CERTIFIED ORGANIC: Quality Assurance International

CHEMICAL COMPOSITION

Moisture: 14 % Max Protein: 11% +/- 1.5%

Granulation: Per Customer request

NO ADDITIVES, NO PRESERVATIVES, NON-GMO

INGREDIENTS:

Organic Sorghum.

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