

Product Name: Fine Whole Wheat Flour - EZ

Description: Fine Whole Wheat Flour, Stone Ground is the food prepared in the grinding and bolting of cleaned hard wheat. The product is produced in accordance with good manufacturing practices and all applicable FDA regulations as amended. This product does comply to CFR 137.200.

Moisture:	14.0% Maximum	Granulation:	
Ash*:	1.60 Typical	On US 20W	0.5% Maximum
Protein*:	14.0% Minimum	On US 40W	7.5% +/- 7.5%
Falling Number*:	>300 (unmalted)	On US 70W	17.5% +/- 7.5%
		Pan	75.0% +/- 10.0%

*Moisture Basis/Nitrogen Factor: 12.0% MB/n x 5.7

Indicated ash and protein content is based on average crop year environmental conditions and straight grade extraction levels. The actual ash and protein content may vary from year to year based on the mineral content of the endosperm and wheat protein. Targeted functionality will remain the same from crop year to crop year.

Ingredient Listing: Whole Wheat Flour

Allergen Statement: Contains wheat.

All testing methods AACC (American Association of Cereal Chemists) approved.

Storage and Food Safety Instructions: Store whole wheat products in a clean, cool and dry area. Recommended storage conditions are <75 degrees F and <50% humidity. Whole wheat products are a raw agricultural product and must be thoroughly cooked before eating.

Shelf Life: 90 days at recommended storage conditions and good sanitary practices.
Best if used within 60 days.

Kosher Certification: Parve, KOF-K Kosher Supervision

Product is sifted prior to packing (bag) or loading (bulk).

Nutritional Information (100g basis):

Calories (kcal)*	339	Sugars (g)*	0.41	Sodium (mg)*	2
Fat (g)*	2.5	Protein (g)**	14.00	Potassium (mg)*	405
Saturated Fat (g)*	0.430	Water (g)*	10.27	Calcium (mg)*	34
Monounsaturated Fat (g)*	0.283	TDF (g)*	12.2	Vitamin A (IU)*	9
Polyunsaturated Fat (g)*	1.167	Ash (g)**	1.600	Vitamin C (mg)*	0
Carbohydrates (g)**	72.57	Iron (mg)*	3.60	Trans Fat (g)***	0.0

Source: * USDA National Nutrient Database for Standard Reference, Release 24

** Calculated *** Based on Analytical Results

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