



Forging a Bond Between Organic Producers and Consumers

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Specification Sheet

Medium Cracked 9-Grain Mix

Product Description

Ingredients

Hard Red Wheat, Oat Groats, Triticale Berries, Rye Berries, Dehulled Barley, Soft White Wheat, Spelt Berries, Hard White Wheat, Flax. Raw product is procured from the Northwest region of the United states and Southwestern Canada.

Processing

Whole grains are blended then made into small pieces via steel cutter.

Additives:

None

Preservatives:

None

Color:

Variable cream to dark brown

Condition:

Dry, free flowing granular

Flavor:

Natural Grain Flavors with no off flavors or odors

Granulation:

Method= Tyler Shaker Sieve – 100 gm 3 min

On US Std 8 Max 5%

On US Std 18 Max 97%

Through US Std 18 Min 5%

Uses:

Add texture and flavor to bread, hot cereal, granola

Allergens

Product contains wheat. Product is processed in facility also processing soy. Product contains Gluten. Product does not contain Egg or egg products, Dairy products, peanuts or peanut products, Tree nuts or tree nut products, Seafood or Sulfites.

MSDS

Product is listed under FDA in the CFR-Title 21 Subchapter B as “Food For Human Consumption” and is classified as a non-hazardous material. This product is exempt from the 29 CFR 1910.1200 OSHA Hazardous Communication Standard and MSDS are not required.

Certifications

Organic Certification

QAI

Kosher Certification

Kosher Overseers (Parve)

Other

Product has not been irradiated.

Product has not been genetically altered

Product contains no animal components from an animal source.
 Product was not grown with the use of sewage sludge or biosolids.

Packaging And Storage:

Packaging: 25# and 50# Val-Pack flour bags.
 Shipping & Storage: Cool, ambient (35-55 degrees F)
 Humid areas should employ a dehumidifier
 Shelf Life: 6 to 12 months under correct storage conditions.

General Nutritional Information:

Per 100 grams/ USDA Nutritional Database Information (Based on grain percentages)

Nutrient	Unit	
Energy	Kcal	350.6
Protein	g	14.77
Total Lipid (fat)	g	3.67
Carbohydrate, by difference	g	68.95
Fiber, Total Dietary	g	12.73
Magnesium, Mg	mg	132
Phosphorus, P	mg	368
Potassium, K	mg	356
Calcium, CA	mg	37.2
Iron, Fe	mg	3.65
Manganese	mg	3.47
Niacin	mg	3.9
Pantothenic Acid	mg	1.04

Less than one milligram of Copper, Vitamin C, Thiamin, Riboflavin, Vitamin B-6, B-12, Folate, Folic Acid, Vitamin A

Microbiological Information:

	Maximum	Refernce Method
Aerobic Plate Count	50,000/gm max	FDA-BAM Chapter 3
Coliform	100/ gm max	FDA-BAM Chapter 4
E Coli	Negative	FDA-BAM Chapter 4
Salmonella	Negative 25 grams	FDA-BAM Chapter 5
Yeast and Molds	100/gm max	FDA-BAM Chapter 19