



**Forging a Bond Between Organic Producers and Consumers**

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Specification Sheet

**Organic All Winter Flour**

**Description**

Organic All Winter Flour is the food prepared by the grinding and bolting of cleaned organic hard wheat. The particle size shall, under appropriate sieving test not less than 98 % through a woven cloth designated “212 microns or US standard sieve 70”. The flour is freed from bran coat and germ shall meet the moisture, ash and protein specifications as listed below.

The flour is produced in accordance with good manufacturing practices and all applicable FDA regulations as amended.

**Ingredient Listing:** Organic Wheat Flour

**Certification:** QAI

**Storage Conditions:** 70 degrees F; 70% Relative Humidity

**Shelf Life:** 6 months at recommended storage conditions and good sanitary practice

**Allergen Statement:** Contains Wheat

**Analysis**

Moisture	Maximum 14.3%
Protein	11.0% Minimum
Ash (14% moisture basis)	0.55 +/- 0.03%
Falling Number	>300
Standard Plate Count	<1,000,000/g
Yeast/Mold	<5,000/g
Coliform	<500/g
E Coli	<10/g
Salmonella	Negative

**Method of Analysis**

AACC 44-15A
AACC 08-01
AACC 46-11A
AACC 56-81B
FDA/BAM
FDA/BAM
FDA/BAM
FDA/BAM
FDA/BAM

**Nutritional Information**

Reported on a 100g basis

Calories	361	Protein	11.00 g
Fat	1.66 g	Sodium	2 mg
Saturated Fat	0.244 g	Calcium	24 mg
Trans Fat	0.0 g	Potassium	100 mg
Monounsaturated Fat	0.14 g	Iron	0.9 mg
Polyunsaturated Fat	0.727 g	Water	13.36 mg
Total Dietary Fiber	2.40 g	Ash	0.55 g
Carbohydrates	73.43 g	Vitamin A	2 IU
Sugars	0.31 g	Vitamin C	0.0 mg

*AOAC approved methods. Composite commercial samples. These assays represent guidelines for product formulation, and were run on a random basis. Varietal and growing conditions (weather and soil) can have an effect on these values.*