



## Forging a Bond Between Organic Producers and Consumers

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### Specification Sheet

## White Whole Wheat Flour (Snowbird)

### Product Description

Milled from Conventional White (CWXHW) Wheat.  
Certified as a Kosher product.  
No enrichment added since product naturally meets FDA nutritional requirements.  
Flour is available with or without ascorbic acid to provide a consistent baking performance.  
Available in fine bran and coarse bran whole wheat.

**Organic Certification:** QAI

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

**Shelf Life:** 9 months at recommended storage conditions and good sanitary practice

**Allergen Statement:** Contains Wheat

### Packaging

20 kg, 50 lb, bulk, tote

### Laboratory Analysis

	<u>Typical Values</u>	<u>Range</u>
Moisture	14.00 %	+/- 0.50 %
Protein	13.75 %	+/- 0.50 %
Ash	1.20 %	+/- 0.10 %
Falling Number	300 FN units	+/- 50
Farinograph Absorption	68.0 %	+/- 2.0 %
Farinograph Peak	8.0 min	+/- 2.0 minutes
Farinograph Stability	10.0 min	+/- 1.0 minute
MTI	30 units	+/- 10 units
Sifting Over 20 mesh (775 µm)	8.0 %	+/- 2.0 %
Sifting Over 30 mesh (600 µm)	3.0 %	+/- 1.0 %
Sifting Over 60 mesh (250 µm)	2.0 %	+/- 0.5 %
Sifting Over 80 mesh (180 µm)	1.0 %	+/- 1.0 %
Sifting Over 100 mesh (150 µm)	1.0 %	+/- 1.0 %
Sifting Thru 100 mesh (150 µm)	83.0 %	+/- 3.0 %

### Additives

Enrichment, FA40	No
Ascorbic acid, AA25	Yes/No
Alpha amylase, Dohtone2	No
Azodicarbonamide (ADA), Maturox	No
L-Cysteine, LC-10	No

### Nutritional Analysis (Per 100 g)

Energy	339.0 cal
Protein	13.7 g
Carbohydrates	72.6 g
Fat	1.9 g

### Recommended Daily Intake (RDI)

Thiamine (B1)	34 %
Riboflavin (B2)	12 %
Niacin	28 %
Iron	26 %
Folic Acid	63 %