



Forging a Bond Between Organic Producers and Consumers

2109 Frederick St., Oakland, CA 94606 USA, www.cooknaturally.com
 (510) 534-2665 (800) 537-7589 Fax: (510) 534-2509

Specification Sheet

Durum Semolina

Chemical Properties:

	<u>Minimum</u>	<u>Standard</u>	<u>Maximum</u>
Moisture %	14.0	14.50	15.0
Ash (14% mb), %	0.73	0.77	0.79
Protein (14% mb), %	11.50	12.0	13.0
Falling Number, sec	300	350	1000

Particle Size % Targets:

	<u>Minimum</u>	<u>Standard</u>	<u>Maximum</u>
US STD 20 Wire	0.0	0.0	0.0
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On the Pan			3% Max

Speck Count per Sq. In.

Total	3.0 Max
Black	0.5 Max
Brown	3.0 Max

Extraneous Matter:

	<u>Warning Level</u>	<u>Reject Level</u>
Insect Fragments	25	50
Whole Insects	0	0
Rodent Hair	0	0
Rodent Pellets	0	0
Foreign Material	0	0

Microbiological Properties:

	<u>Warning Level</u>	<u>Reject Level</u>
Aerobic Plate Count	50,000 col/gram	100,000 col/gram
Yeast & Mold	500 col/gram	1,000 col/gram
E. Coli	<3.0 col./gram	N/A
S Aureus	<10 col./gram	N/A
Salmonella	Neg. per 375 grams	N/A

Nutritional:

A base unit of 100 grams was used for all calculations.

Calories	348
Total Fat (g)	1.90
Cholesterol	None
Sodium (mg)	2.0
Total Carbohydrates (g)	69.7
Protein (g)	12.0
Iron (mg)	2.87
Thiamine (mg)	0.88
Riboflavin (mg)	0.37
Niacin (mg)	5.95
Folic Acid (mg)	0.20

Ingredient Declaration:

Semolina Flour, Niacin, Iron w/ ferrous sulfate, Thiamin Mononitrite, Riboflavin, Folic Acid.

Special Handling/Storage:

No special handling is required. However store in Dry, Clean Ambient Conditions.