



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

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### Specification Sheet

## **Famous Pastry Flour**

### **Description**

Famous Pastry is the food prepared in the grinding and bolting of cleaned soft wheat. The product is produced in accordance with good manufacturing practices and all applicable FDA regulations as amended.

### **Analysis**

Moisture:	14.0% Maximum
Ash:	0.50% +/- 0.03%
Protein:	8.5% +/- 1.0%
Falling Number*:	>300
pH:	6.0 +/- 0.20

*\*Analysis based on 14% moisture basis. All testing methods AACC (American Association of Cereal Chemists) approved.*

Ingredient Listing:	Wheat
Moisture Basis/Nitrogen Factor:	14.0% MB/nx5.7
Shelf Life:	90 days at recommended storage conditions and good sanitary
Storage Conditions:	70 degrees F; 70% Relative
Kosher Certification:	Kashruth certification by Kosher overseers of America.

### **Nutritional Information:**

Calories (cal)	341	TDF (g)	3.25	Protein (g)	8.5
Calories from Fat	8	Soluble Fiber (g)	1.25	Monounsaturated Fat (g)	0.073
Fat (g)	0.84	Insoluble Fiber (g)	2.01	Polyunsaturated Fat (g)	0.280
Saturated Fat (g)	0.098	Sodium (mg)	3	Calcium (mg)	16
Cholesterol (g)	0.0	Potassium (mg)	157	Iron (mg)	0.86 *
Carbohydrate (g)	74.7	Vitamin A (IU)	0.0	Vitamin C (mg)	0.0
Sugars (g)	1.50				*Un-enriched Value

*The above assays represent guidelines for product formulation, and were run on a random basis. Varietals and growing conditions (weather and soil) can have an effect on these values. Data is based on composite commercial samples analyzed on a 100g basis.*

*If enriched, enriched to levels as listed in CFR Title 21 137.165 Enriched Wheat Flour, following Good Manufacturing Practices: Niacin 24 mg/lb; Iron 20 mg/lb ; Thiamine Mononitrate 2.9 mg/lb ; Riboflavin 1.8 mg/lb; Folic Acid 0.7 mg/lb*