



Forging a Bond Between Organic Producers and Consumers

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Specification Sheet

Farina

Product Description

Farina is ground and sized wheat endosperm and wheat germ, for use as a cooked cereal. This item is blended and packaged following current federal Good Manufacturing Practices. This product can also be used in a variety of breads for additional color, flavor and texture.

Ingredient Statement

Wheat Flour, Wheat Germ

Typical Analysis

Moisture	10.5% - 12.5% Maximum
Protein	10.85% - 14% Maximum
Ash	0.45% - 0.55% Maximum

Granulation

Over US #8	<30%
Over US #30	50%
Over US #70	19%
Through US # 70	1%

Microbiological Analysis

Standard Plate Count	<10,000 per gram
Coliform	<100 per gram
E. Coli	<3 per gram
East and Mold	<200 per gram
Salmonella	Negative

Packaging

Farina is packaged in multi-wall Kraft bags, and is available in 50 lb. bags.

Shelf life

Due to the nature of processed grains it is recommended that Farina not be stored longer than six months, and that it be stored at a temperature below 78°F in a dry, insect/rodent/odor-free environment avoiding direct sunlight and high humidity.