



Forging a Bond Between Organic Producers and Consumers

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Specification Sheet

Hotel & Restaurant Flour

| ITEM | SPECIFICATION | METHOD OF ANALYSIS |
|----------------|----------------|--------------------|
| Moisture | 14.3% Maximum | AACC 44-15A |
| Ash* | 0.59 % Maximum | AACC 08-01 |
| Protein* | 11.0 +/- 0.5% | AACC 46-11A |
| Falling Number | 250 ± 50 sec. | AACC 56-81B |

* 14% Moisture Basis

Ingredient Listing: Bleached Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, and Folic Acid

Storage Conditions: 70 degrees F: 70% Relative Humidity

Shelf Life: 90 days at recommended storage conditions and good sanitary practice.

Kosher Certification: Kashruth certification by Kosher Overseers of America.

Specification is for current crop year and is subject to review at new crop transition.

Nutritional Information

| | | | |
|-------------------------|-------|-------------------------|-------|
| Calories (cal) | 344 | Protein (g) | 10.5 |
| Calories from Fat (cal) | 8 | Sodium (mg) | 4 |
| Fat (g) | 0.84 | Vitamin A (IU) | 0.0 |
| Saturated Fat (g) | 0.157 | Cholesterol (g) | 0.0 |
| Vitamin C (mg) | 0.0 | Carbohydrate (g) | 72.7 |
| Calcium (mg) | 10 | TDF | 2.97 |
| Iron (mg) | 1.05 | Monounsaturated Fat (g) | 0.143 |
| Potassium (mg) | 172 | Polyunsaturated Fat (g) | 0.490 |
| Soluble Fiber (g) | 1.25 | Sugars (g) | 1.60 |
| Insoluble Fiber (g) | 2.01 | | |

Minimum Enriched Values

| | |
|------------|--------------|
| Niacin | 5.29 mg/100g |
| Iron | 4.41 mg/100g |
| Thiamin | 0.64 mg/100g |
| Riboflavin | 0.40 mg/100g |
| Folic Acid | 0.15 mg/100g |