



Forging a Bond Between Organic Producers and Consumers

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Specification Sheet

Malted Barley Flour

Item	Specification	Method Of Analysis
Moisture	10.0% Maximum	AACC 44-16
Falling Number	100 - 140	AACC 56-81b*
Sulfites ppm	100 Maximum	

Granulation:

Ro-tap 5 Minutes (50.0g +/- 5.0g tricalcium phosphate)

On US #80	1% Maximum
On US #100	3% Maximum
Pan	95% Minimum

Microbiological Guidelines:

E.Coli	<100/g	MPN FDA/BAM
Coagulase Pos. Staph	<10/g	FDA/BAM
Salmonella	Negative/375g	FDA/BAM

Purity Standards:

Shall Meet the FDA DAL for insect fragments

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

* 1% diastatic malted barley flour with sound hard wheat flour of 400FN or greater.

Storage Conditions: 75 degrees F; 75% Relative Humidity

Shelf Life: 180 days at recommended storage conditions and good sanitary practice.

Kosher Certification: Kashruth certification by Kosher Overseers of America.

Nutritional Information:

Calories (cal)	340	Protein (g)	13.5
Calories from Fat (cal)	19	Sodium (mg)	9.0
Fat (g)	2.16	Vitamin A (IU)	0.0
Saturated Fat (g)	0.234	Cholesterol (g)	0.0
Vitamin C (mg)	0.0	Carbohydrate (g)	66.7
Calcium (mg)	34	TDF	8.7
Iron (mg)	3.14	Monounsaturated Fat (g)	0.161
Sugars (g)	11.5	Polyunsaturated Fat (g)	0.722
Potassium (mg)	107		