



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

Organic Rye Flour

Description

Organic Rye Flour Fine is the food prepared by the grinding and bolting of cleaned organic rye berries. The flour shall meet the moisture and protein specifications as listed below.

The flour is produced in accordance with good manufacturing practices and all applicable FDA regulations as amended.

Ingredient Listing

Organic rye flour

Certification

QAI

Storage Conditions

70 degrees F; 70% Relative Humidity

Shelf Life

90 days at recommended storage conditions and good sanitary practice.

Analysis

Moisture

Method Of Analysis

Maximum 14%

AACC 44-15A

Protein (12% moisture)

Minimum 14%

AACC 08-01

Granulation – 100 grams for 5 minutes with helpers on the 80 and 100

Over US20W

0.0 – 1.0

Over US40W

10.0 – 20.0%

Over US60W

5.0 – 15.0%

Over US80W

5.0 – 20.0%

Over US100W

5.0 – 25%

Thru US100W

30.0 – 65.0%

*** AOAC approved methods. Composite commercial samples. These 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.*