



Forging a Bond Between Organic Producers and Consumers

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Specification Sheet

Organic Whole Wheat Flour

Whole Wheat is the food prepared by grinding and bolting organically grown hard wheat. All organic ingredients are certified organically grown and processed in accordance with NOP Standards. Organic Whole Wheat Flour is produced in accordance with good manufacturing practices and all applicable FDA regulations as amended.

| Item | Specification |
|-------------|----------------------|
| Moisture | 14.0% Maximum |
| Ash* | 1.60% Typical |
| Protein * | 13.5% Target |

All testing methods AACC (American Association of Cereal Chemists) approved.

Ingredient Listing: Whole Wheat Flour.

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 - 25.0% |
| Thru US100W | 30.0 - 65.0% |

Storage Conditions: 70 degrees F; 70% Relative Humidity

Shelf Life: 90 days at recommended storage conditions and good sanitary practices. Best if used within 60 days.

Kosher Certification: Kashruth certification by Kosher Overseers of America.

Allergen Statement: Contains Wheat

Nutritional Information

Reported on a 100g basis

| | | | |
|---------------------|---------|-----------|----------|
| Calories | 329 | Protein | 13.50 g |
| Fat | 1.92 g | Sodium | 2 mg |
| Saturated Fat | 0.314 g | Calcium | 25 mg |
| Trans Fat | 0.0 g | Potassium | 340 mg |
| Monounsaturated Fat | 0.303 g | Iron | 3.6 mg |
| Polyunsaturated Fat | 0.765 g | Water | 12.76 mg |
| Total Dietary Fiber | 12.2 g | Ash | 1.60 g |
| Carbohydrates | 70.22 g | Vitamin A | 9 IU |
| Sugars | 0.41 g | Vitamin C | 0.0 mg |

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

* *Moisture Basis/Nitrogen 12.0% MB/n x 5.7