



## ***Forging a Bond Between Organic Producers and Consumers***

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### Specification Sheet

## **Organic Whole Wheat Coarse**

### **Description**

Flour is prepared by grinding triple cleaned wheat in a natural mill. The proportions of the natural constituents of this wheat remain unaltered. The product is made according to customers' specifications from organic Hard Red Wheat.

### **Function**

Primary ingredient in whole wheat bread.

### **Analysis**

#### **Proximate Composition**

	<b>Standard</b>
Moisture	9.5 – 10.5%
Protein (Nx5.1)	14.0 % ( $\pm 0.5$ )
Ash DB	1.4 – 1.7%

#### **Granulation Percentages**

Over U.S. Standard #8	0 %
Over U.S. Standard #20	2.32 %
Through U.S. Standard # 20	97.68 %

### **Properties**

Condition	Dry, free flowing powder, free of hard lumps
Color	Light Tan/specky
Odor	Natural, with no off odors
Extraneous Matter	Product has been cleaned of wood, stones, and other foreign matter. Product has been screened with metal detector to eliminate metal particles.

### **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

### **Shelf life**

It is recommended that Organic Whole Wheat Coarse 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

### **Packaging**

Fifty-pound, three-ply, multi wall bags.

### **F.D.A. Status**

Conforms to all provisions of the F.D.A. cosmetic act as amended.

