



Forging a Bond Between Organic Producers and Consumers

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Specification Sheet

Organic Whole Wheat Fine Flour

Description

Organic Whole Wheat Flour Fine is the food prepared by the grinding and bolting of cleaned organic hard wheat. 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 Whole Wheat flour

Certification

QAI

Enrichment

None

Analysis

Moisture

Protein

Falling Number

Method Of Analysis

Maximum 10.5% AACC 44-15A

Minimum 14.0% AACC 08-01

350 or better

Milling Temperature - below 110 degrees

Granulation - 98% passes through 20-mesh screen 58 lb. or better Test Weight for Wheat

Nutritional Information

Sample Size:

100 g

Amount Per Serving:

Calories 327 • Calories from fat 14

Total Fat

1.54 g

Saturated Fat

0.269 g

Cholesterol

0 mg

Sodium

2 mg

Iron

3.19 mg

Total Carbohydrate

71.18 g

Dietary Fiber

12.2 g

Protein

12.61 g

Vitamin A

0 IU

Vitamin C

0 mg

Calcium

29 mg

Iron

3.19 mg

The above assays represent guidelines for product formulation and were run on a random basis. Varietal and growing conditions (weather and soil) can have an effect on these values. Data is based on composite commercial samples analyzed on a 100 g basis.

* Un-enriched value.