



MINN-DAK GROWERS, LTD.

P.O. Box 13276, Grand Forks, ND 58208-3276

Tel: 701.746.7453 Fax: 701.780.9050

FANCY BUCKWHEAT FLOUR SPECIFICATION

This product shall comply in every respect with the Federal Food, Drug, and Cosmetic Act, Federal Laws, State laws, and the requirements of this specification.

Description

FANCY buckwheat flour is prepared from the buckwheat groat in which the bran is largely removed.

Characteristics

Physical

Color:	White to off-white.
Aroma:	Typical sweet grain flour aroma.
Flavor:	Sweet grain flour flavor.
Texture:	Free from hard or caked lumps and foreign substances.
Granulation:	94.0% Minimum thru a U.S. #80 mesh screen 40.0% Minimum thru a U.S. #200 mesh screen

Chemical

Moisture:	16%	Maximum
Protein:	5-8 %	Typical

Microbiological

E. Coli:	<10	cfu/g
Salmonella	Negative	

Intended Use

This product is intended for use as an ingredient. Further processing is required for food safety.

Packaging

This product is normally packed in 50lb multi-walled paper bags. Product name, brand, and production code identify each bag.

Storage and Shelf-life:

Minimum shelf life of 24 months from date of manufacture; when transported and stored in a clean, dry, infestation free environment. Product should be stored away from excess heat, moisture, and direct sunlight.

Suitability Information


Non-GMO
Kosher Pareve
Halal Suitable
Vegetarian Suitable
Vegan Suitable

Country of Origin

USA

Precautionary Allergen Statement

Due to minor risk of cross-contamination from agricultural practices, this product may come in contact with wheat and other grains containing gluten (rye, barley, oats, triticale, kamut, spelt and their hybridized strains). We cannot guarantee that this product is "Gluten Free". Mustard seed and buckwheat seed share some of the same processing equipment. Procedures are in place to avoid cross-contamination within our facility.

Approval: 
Title: QA / QC Manager

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