



MINN-DAK GROWERS, LTD.

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

Tel: 701.746.7453 Fax: 701.780.9050

MUSTARD FLOUR (FL-14) SPECIFICATION

The contents of this document are confidential and intended solely for Minn-Dak Growers, Ltd. use

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

Milling North Dakota #1 grade oriental and yellow mustard seed with the bran largely removed and none of the fixed oil removed produces FL-14.

Characteristics

Physical

Color:	Yellow to gold.
Odor:	Clean with characteristic mustard aroma.
Flavor:	Clean typical mustard flavor.
Texture:	Free from hard or caked lumps and foreign substances.
Granulation:	99.0% Minimum thru a U.S. #40 mesh screen 95.0% Minimum thru a U.S. #60 mesh screen

Chemical

Moisture:	6.0%	Maximum
Protein:	28.0%	Minimum
Volatile Oil:	0.35%	Minimum
Ash:	6%	Maximum
Acid Insoluble Ash:	1%	Maximum

Ash & Acid Insoluble Ash are tested periodically as results have a minimum variance from year to year. If testing is required, additional costs are for buyer's account.

Microbiological

Standard Plate Count:	10,000	cfu/g Maximum
Yeast:	100	cfu/g Maximum
Mold:	100	cfu/g Maximum
Coliforms:	40	cfu/g Maximum
E. Coli:	<10	cfu/g
Salmonella	Negative	/750g

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 either 25kg or 50lb poly lined 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 Certified
Vegetarian Suitable
Vegan Suitable
Gluten Free Certified

Country of Origin

USA/Canada

Natural / GRAS

Our products do not contain any animal derivatives, added color, artificial flavors or synthetic substances; nor have they been exposed to ethylene oxide treatment (ETO) or propylene oxide treatment (PPO).

Under FDA 21 CFR 182.10 “Spices and other natural seasonings and flavorings” Mustard is classified as “generally recognized as safe” (GRAS).

Approval: _____



Title: QA / QC Manager

Issue Date: Jan 2020

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