



MINN-DAK GROWERS, LTD.

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FANCY BUCKWHEAT FLOUR 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

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:	14.5%	Maximum
Protein:	5-8 %	Typical

Microbiological

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 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 Certified
Vegetarian Suitable
Vegan Suitable
Gluten Free Certified

Country of Origin

USA

Natural

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).

Approval: 
Title: QA / QC Manager

Issue Date: Jan 2020

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