



# 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\*

\*Minn-Dak will only provide the WFCF certified Gluten Free products per our customer request. The customer who requests the GF product, needs to notify the MDGL Sales team of the preferred test frequency (ex. Each lot, etc.) on each purchase order (PO).

Precautionary Allergen Statement


Due to the minor risk of cross-contamination from agricultural practices, non-gluten Free products 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 the regular product is "Gluten-Free" unless it is a Gluten-Free product. Please confirm with MDGL Sales and QA team for the GF status. Mustard seed and buckwheat seed share some of the same processing equipment.

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: Dec 2021

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