

MINN-DAK GROWERS, LTD.

P.O. Box 13276, Grand Forks, ND 58208-3276 Tel: 701.746.7453 Fax: 701.780.9050

SUPREME 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

SUPREME buckwheat flour is prepared from the whole buckwheat fruit in which some of the hull is retained.

Characteristics

Physical

Color:

Light to dark grey.

Aroma:

Typical sweet grain flour aroma.

Flavor:

Acidic buckwheat taste.

Texture:

Free from hard or caked lumps and foreign

substances.

Granulation:

79.0% Minimum thru a U.S. #80 mesh screen

40.0% Minimum thru a U.S. #200 mesh screen

Chemical

Moisture:

14.5%

Maximum

Protein:

20.0 %

Minimum

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*

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

<u>Natural</u>

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: Apr 2023

^{*}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).