MINN-DAK AG LLC

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MUSTARD FLOUR (FL-12) SPECIFICATION

The contents of this document are confidential and intended solely for Minn-Dak 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-12.

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:	0.15%	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 36 months from date of manufacture; when transported and stored in a clean, dry, infestation-free environment. The 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 WFCF-certified Gluten-Free products per our customer request. The customer who requests the GF product needs to notify the Minn-Dak 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 the Minn-Dak 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 / 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: Yujuan Jang Issue Date: Jan 2026
Title: QA / QC Manager

Upon receiving the shipment Buyer must report to Minn-Dak Ag any damaged items within 10 days of receiving. Reporting must have evidence by video, photograph, and a detailed description of the condition of products and damage in which the item arrived. Minn-Dak Ag will not accept damage claims if products have been removed from their original pallet or box or if protective wrap or cardboard has been removed. Minn-Dak Ag is not responsible for shipping damage, like shifting of pallets, water damage, broken bags due to pallet movement, or mold.

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