



405 N. 2nd St. Ashkum, IL 60911

815-644-4032

jill@janiesmill.com

Product Name: Organic Durum Flour*

Lot # DH35B2

Ingredient Statement: 100% Organic Durum Flour

Physical Characteristics: Product is a whole kernel flour stone-milled from Organic Amber Hard Durum Wheat. Color is creamy, slightly yellow with the tiniest particles of wheat bran and germ. Odor is fresh and mild, free of any rancid or other off smells.

Analytical Specifications (Results based on Wet Basis testing):

Moisture: 11.3 (max. 14%)

Falling Number: 450/sec

Protein: 14.1% (max. 18%)

Ash: 2.2%

Packaging Specifications: Product is shipped in a properly sealed and labeled multi-walled paper bag. Pallet is shrink-wrapped.

Shelf-life Statement/ Storage Recommendations: When the product is stored in a clean, dry ambient condition, the shelf-life is *9 months* from the date of production. Janie's Mill recommends storage conditions at 40-70 degrees F, and less than 60% humidity.

Processing Specifications: All products are produced under the Food and Drug Administration guidelines for Title 21, Mixed Type Facility. Facility is inspected by the Illinois Department of Public Health.

Organic Certifying Agency: OCIA, Organic Crop Improvement Association

Kosher Certifying Agency: CRC, Chicago Rabbinical Council

Other Information: Vomitoxin (Deoxynivalenol) –less than 1 ppm detected.

*All flour is milled from Non-GMO grains.

Cook before consumption.

*This product is sold as a raw agricultural product and is not a "Ready to Eat" (RTE) food as defined by the USDA and FDA.