



405 N. 2<sup>nd</sup> St. Ashkum, IL 60911

815-644-4032

[jill@janiesmill.com](mailto:jill@janiesmill.com)

**Product Name: Organic High-Protein Flour\***

Lot #: DH23/KS23

**Ingredient Statement:** Organic HRS Wheat Flour

**Physical Characteristics:** Product is a sifted wheat flour stone-milled from Organic Lang Wheat, Hard Red Spring Wheat. Color is cream colored with minute specks of bran and germ. Odor is fresh and mild, free of any rancid or other off smells.

**Analytical Specifications (based on Wet Basis testing):**

**Moisture:** 10.6% (max. 14%)

**Falling Number:** 382/sec

**Protein:** 14.2% (max. 15%)

**Ash:** 1.2%

**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 40-60 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 grain.

**Cook before consumption.**

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