



405 N. 2nd St. Ashkum, IL 60911

815-644-4032

jill@janiesmill.com

Product Name: Organic Light Rye Flour*

Lot # M1R21HQB2

Ingredient Statement: 100% Organic Rye Flour

Physical Characteristics: Product is a sifted flour, stone-milled from Organic Bono Rye. Color is light brown/gray with 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: 12.05% (max. 14%)

Falling Number: 344/sec

Protein: 7.1% (max. 10%)

Ash: 1.3%

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.