



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

815-644-4032

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

**Product Name: Organic Red Fife Flour\***

Lot # A21103-FGL0001-102756

**Ingredient Statement:** 100% Organic Red Fife Flour

**Physical Characteristics:** Product is a whole kernel flour stone-milled from Organic Red Fife, a hard red winter wheat. Color is light tan with specks of 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:** 12.2% (max. 14%)

**Falling Number:** 412/sec

**Protein:** 14.3% (max. 18%)

**Ash:** 1.8%

**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.