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Product Name: "Transitional High-Protein Flour"*

Lot # E1W21PMB2/22-KNSB1MB

Ingredient Statement: Transitional Glenn/Organic Lang Wheat Flour

Physical Characteristics: Product is a sifted wheat flour stone-milled from Transitional Glenn, Hard Red Spring Wheat and Organic Lang, Hard Red Spring Wheat. Color is light brown/tan 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: 12.5% (max. 14%)

Falling Number: 323/sec

Protein: 13.9% (max. 15%)

Ash: 1.4%

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 Illinois Department of Public Health.

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 USDA and FDA.