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**Product Name: "Transitional Whole-Kernel Bread Flour"\***

Lot # E1W21PMB2/22-KNSB1MB

**Ingredient Statement:** 100% Transitional Glenn/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 creamy, off-white with the tiniest particles of bran and germ. Odor is fresh and mild, free of any rancid or other off smells.

**Analytical Specifications:**

**Moisture:** 12.5% (max. 14%)

**Falling Number:** 325/sec

**Protein:** 13.5% (max. 15%)

**Ash:** 2.1%

**Packaging Specifications:** Product is shipped in 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.