

Snavely's Mill, Inc.	FINISHED PRODUCT SPECIFICATION	Issued: 06/11/13
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PRODUCT: Pastry Flour

DESCRIPTION:

A high quality flour milled from select, cleaned soft red winter wheat. No treatments (enrichment, bleaching agent, malt, etc.) are added unless specified by customer. Conforms to the U.S. Standards of Identity for wheat flour as defined by the FDA Code of Federal Regulations, Title 21, Part 137.105 and will not exceed Defect Action Levels. The flour will be produced under Good Manufacturing Practices and in accordance to the provisions of the Federal Food, Drug, and Cosmetic Act as amended.

INGREDIENT DECLARATION:

Wheat flour.

PHYSICAL PROPERTIES:

Dry, free-flowing, and free of any hard lumps; White to creamy white in color; No off odors or flavors.

PACKAGING:

Available in 50 lb. and 100 lb. multiwall paper sacks and bulk. Bags are coded with date of manufacture (mm/dd/yy format).

STORAGE:

Store in cool, low-humidity area in summer months. Rotate stock with each new shipment.

SHELF LIFE:

6 Months from date of manufacture (lot number) if properly stored.

ANALYTICAL:

Moisture:	13.5% Maximum	AACC 44-15A
Protein:	8.5% +/- 0.5%	AACC 39-11
Ash:	0.48% +/- 0.03%	AACC 08-01

GRANULATION:

U.S. Standard Size
100% Thru # 70

MICROBIOLOGICAL: This product is considered Not-Ready-To-Eat (NRTE) and requires further processing. As a result, no microbiological guarantees are provided.

Note: This product will comply with the current FDA guidelines for Vomitoxin levels for finished product produced for human consumption.