

Snavely's Mill, Inc.	FINISHED PRODUCT SPECIFICATION	Issued: 06/11/13
Author: David Bolden		Replaces: 08/23/12

PRODUCT: Fine Whole Wheat Flour

DESCRIPTION: A high quality stone ground flour milled from select, cleaned, dark northern spring wheat or hard red spring wheat. The whole grain of the wheat berry is contained in the final product. No treatments (enrichment, bleaching agent, malt, etc.) are added unless specified by customer. Conforms to the U.S. Standards of Identity for whole wheat flour as defined by the FDA Code of Federal Regulations, Title 21, Part 137.200 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: Whole wheat flour

PHYSICAL PROPERTIES: Dry, free-flowing, and free of any hard lumps; light brown in color with some streaks throughout. No off odors or flavors.

PACKAGING: Available in 50-lb. and 25-lb. quantities in paper sacks and bulk. Bags are coded with date of manufacture (mm/dd/yy format).

STORAGE: Whole wheat flour is susceptible to rancidity. Store in cool, low humidity area in airtight containers. Rotate stock on a regular basis.

SHELF LIFE: 45-50 days from date of manufacture (Lot number) if properly stored.

ANALYTICAL:

Moisture:	8.5% maximum	AACC 44-15.01
Protein:	12.0% minimum	AACC 39-01
Starch:	70.0% minimum	AACC 08-01

GRANULATION: U.S. Standard Size (may vary up to 5% on each screen)

100% Retained on #10
15% Retained on #20
15% Retained on #30
65% Through #40

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.





Lancaster County Kosher

A Service of Chabad of Lancaster, PA

1024 Harrisburg Pike | Lancaster, PA 17603 | P: 717.368.6565 | F: 610.340.9000
www.LancasterCountyKosher.com

9/14/2017
23 Elul 5777

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Letter of certification:

To Whom It May Concern:

Snavely's Mills are under my supervision and all products are certified Kosher Pareve.

Bulk Flour accompanied by a specific Letter of Certification identifying as such is Kosher, Pareve, & Yoshon.

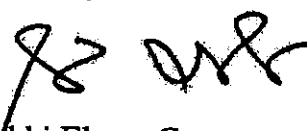
Bagged Flour that are designated Yoshon (Hebrew) with a stamp and specific lot number is also certified Kosher, Pareve, and Yoshon.

We track all Yoshon certified loads.

Feel free to contact me with any questions, additional information, or a tour of the Yoshon Mill at 717-723-8783.

This certificate is effective through April 19, 2019.

Sincerely,



Rabbi Elazar Green
Administrator



Snavely's Mill, Inc.	Nutrient Content Information	Revised: 9/1/11
Author: David Bolden		Replaces: 8/29/11

PRODUCT NAME: Fine Whole Wheat Flour

COMPANY: Snavely's Mill, Inc.

NUTRIENT CONTENT:
(Per 100g flour)

Calories	339	Total Fat	1.87g
Moisture	13g	<i>Saturated</i>	0.32g
Protein	14.0g	<i>Unsaturated</i>	1.01g
Ash	1.60g	<u>Mono</u>	0.23g
Carbohydrates	73g	<u>Poly</u>	0.78g
<i>Sugars</i>	0.41g	<u>Trans</u>	0g
<i>Dietary Fiber</i>	12.2g	Cholesterol	0mg
Vitamin A	9 I.U.	Iron	3.9mg
Vitamin C	0mg	Calcium	34mg
Folate	0.04mg	Sodium	5.0mg
Thiamin	0.45mg	Potassium	405mg
Niacin	6.4mg	Riboflavin	0.22mg

g = gram mg = milligram I.U. = International Units

Notation: Variations in wheat quality make this information subject to change. This information was obtained from the following sources:

USDA Handbook 8-20 Composition of Foods

USDA Handbook 456 Nutritive Value of American Foods

USDA National Nutrient Database