



BAY STATE MILLING COMPANY

QUINCY, MA

Product Data Sheet

ISSUE DATE : OCT-17-16 (Rev. 53)
REPLACES : SEP-02-15
PREPARED BY: TS

BRAND : WHOLE WHEAT FINE (50LB)
PRODUCT: 681500 C
UPC : 796800681500



PRODUCT DESCRIPTION: WHOLE WHEAT FLOUR MILLED FROM SELECTED STOCKS OF THOROUGHLY CLEANED AND TEMPERED PREMIUM GRADE HARD RED WHEAT. THIS FLOUR COMPLIES WITH FDA STANDARDS OF IDENTITY. THIS FLOUR IS SIFTED PRIOR TO PACKAGING OR LOADING.

FDA STATUS: THIS PRODUCT IS MANUFACTURED IN ACCORDANCE WITH CURRENT GOOD MANUFACTURING PRACTICES PROMULGATED UNDER THE FEDERAL FOOD, DRUG AND COSMETIC ACT AND APPLICABLE STATE STATUTES AND REGULATIONS.

LABEL: Whole Wheat Flour

ALLERGENS: CONTAINS: WHEAT

<u>SPECIFICATIONS</u>	<u>STANDARD</u>	<u>METHOD</u>
Moisture		AACC 44-15.02
Moisture	13.5 % (Max.)	AACC 44-15.02
Ash	1.70 +/- 0.30%	AACC 08-02.01
Protein (N x 5.7)	13.2 +/- 0.3%	AACC 46-30.01
Falling Number	350 SECONDS (Min.)	AACC 56-81.03

Granulation:

Over #10		
Over #20		
Over #40	6.0 +/- 2.0%	ROTAP
Over #80	34.0 +/- 6.0%	
Thru #80	60.0 +/- 6.0%	

MICROBIOLOGICAL STATEMENT: THIS FOOD INGREDIENT IS DERIVED FROM A RAW AGRICULTURAL PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS. AS A RESULT, THIS FOOD INGREDIENT REQUIRES FURTHER PROCESSING TO CONTROL FOR MICROBIAL PATHOGENS.

EXTRANEOUS MATTER: COMPLIES WITH FDA REGULATIONS AACC 28-41.03
RECOMMENDED STORAGE: STORED ACCORDING TO GMP'S AT <70 F. AND <50% R.H.
SHELF LIFE: 180 DAYS AT RECOMMENDED STORAGE CONDITIONS
KOSHER STATUS: MANUFACTURED UNDER THE KASHRUTH DIVISION SUPERVISION OF THE OU

DON (VOMITOXIN): COMPLIES WITH THE FDA ADVISORY LEVEL OF: MAXIMUM 1 PPM

PALLET - DIMENSIONS: 45.0"H x 41.5"W x 48.0"D (51.875 cu ft)
- TI/HI: 5/10, (50/Pallet)

UNIT - DIMENSIONS: 16.5"L x 3.5"W x 30.0"H (1.003 cu ft)