

WHEAT GERM Technical Data Sheet

521000004 (50LB) ISSUED DATE: 02/13/2018

DESCRIPTION: Wheat Germ is the embryo of the wheat kernel separated during the milling process. The germ is obtained from soft winter wheat. Wheat Germ is an economical source of high quality protein, B-complex vitamins and trace minerals.

REGULATIONS AND FOOD SAFETY: This product is food grade and is in compliance with the Federal Food, Drug and Cosmetic Act as amended and all applicable regulations thereunder.

Germ is a raw agricultural product that is not subjected to a microbiological kill step and is therefore not ready to eat and intended for further processing.

CERTIFICATIONS: Kosher (Pareve) – Orthodox Union

PROPERTIES:	TOLERANCE:	METHOD:
Moisture	14.5% Maximum	AACC 44-15.02
Crude Protein	20.0% Minimum	AOAC 990.03
Crude Fat	8.0% Minimum	AOAC 954.02 (16th edition)
Crude Fiber	5.0% Maximum	AOAC 978.1
Typical Granulation:		
On US #14	55.0 - 75.0%	Great Western Sampl-Sifter
On US #20	20.0 - 40.0%	(100 Grams, 1 Minute)
Pan	5.0% Maximum	
Vomitoxin	1.0 ppm Maximum	Quantitative Test Kit

TREATMENT: NONE

INGREDIENT DECLARATION: WHEAT GERM

ALLERGENS: CONTAINS WHEAT

COUNTRY OF ORIGIN: This product is produced in the United States of America.

MANUFACTURE DATE / CODE DATE / LOT CODE: Packaged germ is identified by a six digit lot code. Each pallet constitutes a single lot.

Churchville: CH000000 Frankenmuth: FM000000 Willard: WI000000 Ligonier: LI000000 Quincy: QU000000

PACKAGING AND SHIPPING: The product is packaged in 50 lb. multi-walled paper bags.

HANDLING AND STORAGE: The shelf life is 60 days from the date of manufacture when stored under clean, dry, ambient conditions away from strong odors and in an area operated under good manufacturing practices.

The information in this bulletin is intended for supplying general information and typical properties for sales purposes. It is recommended that purchasers further determine what is suitable for their particular purposes under their own operating conditions.

From the field to the mill, we take an integrated approach to agriculture. You reap the reward.



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ALLERGENS	Are any of the listed allergen / sensitive components contained in the ingredient? YES OR NO	Specific name of allergen / sensitive component in ingredient? DESCRIPTION	Are any of the listed allergens / sensitive components manufactured on the same line as the ingredient? YES OR NO	Are any of the listed allergens / sensitive components manufactured in the same plant as the ingredient? YES OR NO
Milk & Milk Products	TES OR NO	DESCRIPTION	TES OR NO	TES OR NO
butter, buttermilk, casein, cream, sodium caseinate, curds & whey, cheese, cottage cheese, cottage cheese, lactoglobulin, lactose, etc.	NO	NA	NO	NO
Eggs albumen, etc.	NO	NA	NO	NO
Fish seafood and their products	NO	NA	NO	NO
Crustacean shrimp, prawns, crab, lobster, and crawfish, etc.	NO	NA	NO	NO
Mollusks abalone, snail, clam, oyster, octopus, squid, mussel, scallop, etc.	NO	NA	NO	NO
Tree nuts almonds, walnuts, pecans, cashews, brazil nuts, pistachios, hazelnuts (filberts), pine nuts (pinon nuts), macadamia nuts (bush nuts), chestnuts, beech nuts, butternuts, coconut, ginko nuts, hickory nuts, lichee nuts, pili nuts, and Sheanuts	NO	NA	NO	NO
Peanuts	NO	NA	NO	NO
Soybeans	*NO	NA	NO	NO
Lupin	NO	NA	NO	NO
Lentils	NO	NA	NO	NO
Chickpeas	NO	NA	NO	NO
Peas	NO	NA	NO	NO
Wheat	YES	SOFT WHEAT	YES	YES
Grains – barley, corn, millet, oats, rice, rye, sorghum, etc.	*NO	NA	NO	NO
Buckwheat	NO	NA	NO	NO
Celery	NO	NA	NO	NO
Unrefined Oil	NO	NA	NO	NO
Mustard	NO	NA	NO	NO
Sesame	NO	NA	NO	NO
Bee Pollen / Propolis	NO	NA	NO	NO
Royal Jelly	NO	NA	NO	NO
Peach	NO	NA	NO	NO
Pork	NO	NA	NO	NO
Tomato	NO VEG OD NO	NA DEGCRIPTION	NO VEG OD NO	NO VEG OD NO
SENSITIVE COMPONENTS Cluton wheat barlow me agts at a	YES OR NO	DESCRIPTION Wheat gluten naturally	YES OR NO	YES OR NO
Gluten – wheat, barley, rye, oats, etc.	YES	Wheat gluten naturally present in the wheat kernel. NO added forms of wheat gluten or other glutens are included.	YES	YES
Sulfites	NO	NA	NO	NO
Monosodium glutamate	NO	NA	NO	NO
Hydrolyzed vegetable protein	NO	NA	NO	NO
Colorings – FD&C Colors, titanium dioxide, carmine etc.	NO	NA	NO	NO
Caffeine	NO	NA	NO	NO

*See attached Allergen Statement