



Millers of Quality Flour since 1875

607 RACE STREET  
MIFFLINVILLE, PA 18631  
T 570 726 4747  
F 570 752 8404  
snavelysmill.com

## WHITE SPELT FLOUR PRODUCT SPECIFICATION

### Description

A high-quality flour milled from select, cleaned spelt grain. No treatments (enrichment, bleaching agent, malt, etc.) are added unless specified by the customer.

### Ingredient List

Spelt Flour (contains trace amounts of wheat)

### Allergen Statement

Contains trace amounts of wheat

### Physical Properties

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

### Storage

Store under ambient conditions of a clean, dry and well-ventilated area away from strong odors. Product stored longer than 30 days should be inspected at regular intervals. Rotate stock with each new shipment.

### Shelf Life

180 days from lot code at recommended storage conditions

### Lot Code

Lot code is the date of manufacture, mm/dd/yy format

### Sifting

Product is sifted prior to packing (bag) or loading (bulk).

### Packaging

Available in 50 lb. and 100 lb. multi-wall paper sacks and bulk tankers

### Regulations and Food Safety

Do not eat raw flour. This product is manufactured from a raw agricultural product that is not subjected to a microbiological kill step and is therefore intended to be further processed.

Product conforms to the U.S. Standards of Identity for wheat flour as defined by the FDA Code of Regulations, Title 21, Part 137.105 and will not exceed Defect Action Levels.

This product will comply with current FDA guidelines for Vomitoxin levels for finished product manufactured for human consumption.

### Certifications

Kosher Letter of Certification and Certificates of Analysis available upon request.

### Analytical

Moisture NIR	14.0% Maximum
*Protein NIR (14% MB)	8.0% - 11.0%
*Ash NIR (14% MB)	0.58% Maximum
Falling Number	250 - 400

All testing methods are AACC (American Association of Cereal Chemists) approved.

\*The actual ash and protein content may vary from year to year based on crop conditions. Targeted functionality will remain the same from crop year to crop year.

### Microbiological

This product is considered Not-Ready-To-Eat (NRTE) and requires further processing; therefore, no microbiological guarantees are provided.

### Granulation

98% Thru #100, U.S. Standard Size

ISSUED: 06/01/17  
REVIEWED: 05/20/17  
REPLACES: 05/10/15