

Mill:	Blackfoot	Product Name	Shepherd's Grain Low Gluten Flour
Date:	9/7/2022	GC Product Code	8630000 (Bulk), 8630050 (Bag)
Customer:		Shepherd's Grain	Pack Size: 50 lbs
Customer Location:			New 9/7/2022
Customer Product UPC #:		895042000046	Supersedes: New Issue

I. Product Definition

A. A high quality flour milled from select blends of wheat.

B. This product is food grade in all respects, in compliance with the FD & C Act of 1938 as amended and all applicable regulations thereunder. It shall meet FDA standards for wheat flour or enriched wheat flour as outlined in 21 CFR 137.

II. Chemical Properties (14.0% MB)	Target	Tolerance	Method
A. Moisture (%)	14.0	14.5 Max.	AACC 44-16
B. Ash (%)	0.52	.49-.55	AACC 08-02
C. Protein (%)	12.2	11.0-13.5	AACC 39-11
D. Falling number	275	240-310	AACC 56-81B
E. Absorption	60.0	57.0-63.0	AACC 54-21
F. Peak Time	6.0	4.0-8.0	AACC 54-21
G. Stability	8.0	6.0 Min.	AACC 54-21
H. MTI	30	10-50	AACC 54-21

III. Ingredient Statement **Kosher Approval:** Orthodox Union

Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin
Folic Acid

IV Allergen Information **CONTAINS: WHEAT**

V. Caution: Flour is not a ready to eat product. This product has not been processed to control microbial pathogens.

VI. Physical Characteristics

A. Color - Clean, creamy white, free from bran specs

B. Product shall be free of rancid, bitter, musty or other undesirable flavors or odors.

C. Product shall be free of all types of foreign material.

Sifting: Product is sifted prior to packaging or loading.

VII. Packaging / Shelf Life / Storage

A. Packaging 50 lb bags

B. Shelf Life 12 months

C. Storage Products are recommended to be stored under dry ambient conditions with regular inspection and rotation.

VIII. Nutritional Information (per 100 gm)		<i>Source: USDA National Nutrient Database 2019</i>			
Moisture (g)	14.0	Calories (kcal)	361	Iron (mg)	5.06
Ash (g)	0.52	Total Diet. Fiber (g)	2.4	Thiamine (mg)	0.736
Protein (g)	11.5	Soluble Fiber (g)	1	Riboflavin (mg)	0.445
Total Fat (g)	1.66	Insoluble Fiber (g)	1.4	Folic Acid (mcg)	155
Carbohydrates (g)	72.32	Sugar (g)	0.31	Folate (mcg DFE)	296
Trans Fats (g)	0	Added Sugar (g)	0	Calcium (mg)	20
Saturated Fat (g)	0.244	Vitamin C (mg)	0	Vitamin A (IU)	2
Monounsaturated Fat(g)	0.14	Potassium (mg)	138	Vitamin D (ug)	0
Polyunsaturated Fat (g)	0.727	Niacin (mg)	5.95	Sodium (mg)	2
Cholesterol (mg)	0	*Based on actual specification target.			

IX. Specification Acceptance:
Please review above specification for needed / requested modifications. E-mail requested modifications to kkloberdanz@graincraft.com within two (2) weeks from the date of this letter. If there is no response, we consider this specification to be accepted as written.

NOTE: This specification sheet is applicable to the current crop year.

Prepared By:	Megan Hayunga
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