

Mill:	<b>Blackfoot</b>	Product Name	<b>Shepherd's Grain "00" Pizza Flour, Unbl, Enr, Malt</b>	
Date:	<b>10/7/2022</b>	GC Product Code	8690050	
Customer:		<b>Shepherd's Grain</b>		Pack Size:
Customer Location:				Revised:
Customer Product UPC #:				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.

<b>II. Chemical Properties (14.0% MB)</b>	<b>Target</b>	<b>Tolerance</b>	<b>Method</b>
<b>A.</b> Moisture (%)	14.0	14.5 Max	AACC 44-16
<b>B.</b> Ash (%)	0.47	.44 - .50	AACC 08-02
<b>C.</b> Protein (%)	12.50	11.5 - 13.5	AACC 39-11
<b>D.</b> Falling number	275	240 - 310	AACC 56-81B
<b>E.</b> Absorption	62.0	59.0 - 65.0	AACC 54-21
<b>F.</b> Peak Time	6.0	3.0 - 9.0	AACC 54-21
<b>G.</b> Stability	12.0	8.0 Min	AACC 54-21
<b>H.</b> 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 bag

**B.** Shelf Life      12 Months

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

<b>VIII. Nutritional Information (per 100 gm)</b>		<i>Source: USDA National Nutrient Database 2020</i>			
*Moisture (g)	14.0	Calories (kcal)	362	Iron (mg)	5.64
*Ash (g)	0.47	Total Diet. Fiber (g)	2.4	Thiamine (mg)	0.982
*Protein (g)	12.5	Soluble Fiber (g)	1	Riboflavin (mg)	0.424
Total Fat (g)	1.65	Insoluble Fiber (g)	1.4	Folic Acid (mcg)	155
Carbohydrates (g)	71.38	Sugar (g)	1.1	Folate (mcg DFE)	284
Trans Fats (g)	0	Added Sugar (g)	0	Calcium (mg)	17
Saturated Fat (g)	0.189	Vitamin C (mg)	0	Vitamin A (IU)	0
Monounsaturated Fat(g)	0.152	Potassium (mg)	126	Vitamin D (ug)	0
Polyunsaturated Fat (g)	0.683	Niacin (mg)	5.95	Sodium (mg)	3
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](mailto: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.**

<b>Prepared By:</b>	<b>Megan Hayunga</b>
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