



MINN-DAK GROWERS, LTD.

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SUPREME BUCKWHEAT FLOUR SPECIFICATION

The contents of this document are confidential and intended solely for Minn-Dak Growers, Ltd. use

This product shall comply in every respect with the Federal Food, Drug, and Cosmetic Act, Federal Laws, State laws, and the requirements of this specification.

Description

SUPREME buckwheat flour is prepared from the whole buckwheat fruit in which some of the hull is retained.

Characteristics

Physical

Color:	Light to dark grey.
Aroma:	Typical sweet grain flour aroma.
Flavor:	Acidic buckwheat taste.
Texture:	Free from hard or caked lumps and foreign substances.
Granulation:	85.0% Minimum thru a U.S. #80 mesh screen 40.0% Minimum thru a U.S. #200 mesh screen

Chemical

Moisture:	16.0%	Maximum
Protein:	7.0 %	Minimum

Microbiological

E. Coli:	<10	cfu/g
Salmonella	Negative	/750g

Intended Use

This product is intended for use as an ingredient. Further processing is required for food safety.

Packaging

This product is normally packed in 50lb multi-walled paper bags. Product name, brand, and production code identify each bag.

Storage and Shelf-life:

Minimum shelf life of 24 months from date of manufacture; when transported and stored in a clean, dry, infestation free environment. Product should be stored away from excess heat, moisture, and direct sunlight.

Suitability Information

Non-GMO
Kosher Pareve
Halal Suitable
Vegetarian Suitable
Vegan Suitable

Country of Origin

USA

Natural

Our products do not contain any animal derivatives, added color, artificial flavors or synthetic substances; nor have they been exposed to ethylene oxide treatment (ETO) or propylene oxide treatment (PPO).

Precautionary Allergen Statement

Minn-Dak's allergen control program monitors and controls allergens recognized by the FDA using BRC Global Food Standard as our facilities process, clean, mill, and package mustard and buckwheat seeds and milling products. Both these grains are inherently gluten-free, and we do not handle formulated products or products manufactured in the same line with any gluten products in all plants and warehouses. With the risk of many products that may contain adventitious gluten, we closely monitor and test products within customers' list of Allergen and maintain the FDA standards. If customers are looking for more certainty that products are Allergen-Free, they need to communicate this to Minn-Dak Growers, Ltd.

Approval: _____

Title: QA / QC Manager



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