

THE BIRKETT MILLS Penn Yan, New York King Ferry, New York	BK Finished Product Specs - Graham Flour (NLEA) (FPSP 02.03.05).docx			
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Wheat – Soft Whole Wheat Graham Flour						
Product			Item Code:			
Birkett's Best Graham Flour – 50 lb Bag			A021033			
Birkett's Best Graham Flour – 2000 lb Tote			A021040			
(O) Birkett's Best Graham Flour – 50 lb Bag			A021031			
Various Private Label – 50 lb Bag						
GENERAL DESCRIPTION: Graham Flour is unbleached, untreated 100% whole wheat flour milled from soft winter wheat.						
INGREDIENT: 100% Wheat						
ALLERGENS: Wheat						
REGULATIONS AND FOOD SAFETY: This product is food grade and is in compliance with Federal Food, Drug and Cosmetic Act as amended and all applicable regulations thereunder. Flour 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:						
GFSI Cert: SQF Food Safety Code for Manufacturing, Edition 8						
Kosher Cert: OU Kosher Certified						
Organic Cert: NOFA-NY Certified Organic LLC [Organic designated by (O) in product description]						
PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION						
1. Package consists of 50 lb multi-wall paper bags, 2000 lb totes or bulk trailers						
2. Stored according to GMPs at <80°F and 70% R.H., the shelf life is 1 years from the date of manufacture						
3. To preserve quality, dry storage at room temperature with regular inspection and rotation is recommended						
Product	Size	Units/Pallet	Units/Layer	Per Unit Wt.	Cube	Packaging Dimensions
Birkett's Best Graham Flour	50 lb	50	5	51	1.36	19x24.5x5.5
Birkett's Best Graham Flour	2000 lb	NA	NA	NA	56.38	41x44x54
(O) Birkett's Best Graham Flour	50 lb	50	5	51	1.36	19x24.5x5.5
Various Private Label	50 lb	50	5	51	1.36	19x24.5x5.5
PHYSICAL CHARACTERISTICS						
1. Color – Creamy white						
2. The product shall be free of rancid, bitter, musty, or other undesirable flavors or odors						
3. The product shall be as free of all types of foreign material as can be achieved through GMPs						
CHEMICAL COMPOSITION – (14.0% Moisture Basis)				TREATMENT		
Moisture	14.0%	Maximum	Note: Enrichment Available (Conventional Bulk CWT ONLY)			
Protein	9.25%	+/- 1.25%				
Ash	1.45%	+/- .55%				
Deoxynivalenol (Vomitoxin)	1.0 PPM	Maximum				
MICROBIAL GUIDELINES¹					SCREEN SIZE	
Standard Plate Count					< 50,000/g	
Coliforms					< 500/g	
Yeast					< 500/g	
Mold					< 10,000/g	
¹ . Listed as guidelines as opposed to controllable specifications.						

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NUTRITION² per 100 g (per FDA 2016 NLEA)		
Analysis	Test Result	Method
Calories	310.30	by calculation
Calories from Fat	19.47	by calculation
Fat by GC	- - -	AOAC 996.06
Fat (Total) (as is) (g)	2.163	AOAC 996.06
Fat (Saturated) (as is) (g)	0.499	AOAC 996.06
Trans Fatty Acids (g)	ND	AOAC 996.06
Fat (Polyunsaturated) (g)	1.322	AOAC 996.06
Fat (Monounsaturated) (g)	0.341	AOAC 996.06
Carbohydrates (g)	76.59	by calculation
Total Dietary Fiber (as is) (g)	14.08	AACC 32-07.01
Fiber, Soluble (as is) (g)	2.00	AACC 32-07.01
Fiber, Insoluble (as is) (g)	12.08	AACC 32-07.01
Total Sugar (g)	1.20	AOAC 984.22
Includes 0g Added Sugars	- - -	- - -
Protein (N x 5.7) (as is) (g)	8.19	AACC 46-30.01
Cholesterol (mg)	ND	AOAC 994.10
Vitamin D (IU)	0.00	HPLC-UV
Calcium (mg)	27.40	AACC 40-70.01
Iron (mg)	2.55	AACC 40-70.01
Potassium (mg)	325.00	AACC 40-70.01
Sodium (mg)	1.75	AACC 40-70.01
Vitamin A	n/a	- - -
Vitamin C	n/a	- - -
<p>² Nutritional values represent typical properties of product, where the raw material (grain) may vary from crop season to crop season. Buyers of this product should determine what is suitable for their application and own operating environment.</p>		