

THE BIRKETT MILLS Penn Yan, New York	Finished Product Specs - Buckwheat Pancake Mix (FPSP 02.03.05)			
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Pancake Mix – Buckwheat Pancake Mix						
Product				Item Code:		
Puritan Buckwheat Pancake Mix – 12/2 LB. Bag				A038712		
Puritan Buckwheat Pancake Mix – 50 LB. Bag				A038733		
Various Private Label						
GENERAL DESCRIPTION: Buckwheat Pancake Mix is produced by mechanical harvesting, cleaning, dehulling, and grinding of buckwheat grain. Buckwheat is then combined with wheat flour, corn flour, corn sugar, sweet buttermilk, bicarbonate soda, calcium phosphate & salt.						
INGREDIENT: Buckwheat flour, wheat flour, corn flour, corn sugar, sweet buttermilk, bicarbonate soda, sodium aluminum phosphate, calcium phosphate, & salt.						
ALLERGENS: Wheat, Milk						
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						
PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION						
<ol style="list-style-type: none"> Package consists of 2 LB., 4 LB., or 50 lb. multi-wall paper bags Stored according to GMPs at <80F and 70% R.H., the shelf life is 3 years from the date of manufacture 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	Pallet Dimensions
Puritan Buttermilk Pancake Mix	12/2 LB.	55	11	51	.72	7x10.5x14.5
Puritan Buttermilk Pancake Mix	50 LB.	50	5	25	1.36	32x3.5x15
PHYSICAL CHARACTERISTICS						
<ol style="list-style-type: none"> Color – Dark off white, black speckled flour, medium-fine grind The product shall be free of rancid, bitter, musty, or other undesirable flavors or odors The product shall be as free of all types of foreign material as can be achieved through GMPs 						
CHEMICAL COMPOSITION –				TREATMENT		
Moisture	9.0%	+/- 1.0%	None			
Protein	9.10%	+/- 1.0%				
Ash	4.8%	+/- 0.3%				
Aflatoxin	<2 PPB					
NUTRITION (Approx. Per 100G)			MICROBIAL GUIDELINES¹			
Calories (cal)	336 +/- 5	Standard Plate Count		< 50,000/g		
Total Fat (g, DB)	4.0 +/- .5	Coliforms		< 500/g		
Sodium (mg)	1263 +/- 50	Yeast		< 500/g		
Carbohydrate (g, DB)	75.0 +/- 4	Mold		< 10,000/g		
Total Dietary Fiber (g, DB)	5.6 +/- 1.0	1. Listed as guidelines as opposed to controllable specifications.				
Soluble Dietary Fiber (g, DB)	1.3 +/- .25					
Protein (g, DB)	10 +/- 1					
Calcium (mg)	150 +/- 1					
Iron (mg)	2.5 +/- .5					
Cholesterol (mg)	2.5 +/- .5					
Vitamin A (IU)	< 50					
Vitamin C (mg)	<1					