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| THE BIRKETT MILLS Penn Yan, New York | Finished Product Specs - Buttermilk Pancake Mix (FPSP 02.03.05) | | | |
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| | Doc#: 000313 | Date: 04/03/2018 | Version: 3 | Page 1 of 1 |

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| Pancake Mix – Buttermilk Pancake Mix | | | | | | |
| Product | | | | Item Code: | | |
| Puritan Buttermilk Pancake Mix – 12/2 LB. Bag | | | | A038612 | | |
| Puritan Buttermilk Pancake Mix – 6/4 LB. Bag | | | | A038613 | | |
| Puritan Buttermilk Pancake Mix – 50 LB. Bag | | | | A038633 | | |
| Various Private Label | | | | | | |
| GENERAL DESCRIPTION: Buttermilk Pancake Mix is produced by mechanical harvesting, cleaning, dehulling, and grinding of buckwheat grain & wheat 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 | | | | | | |
| 1. Package consists of 2 LB., 4 LB., or 50 lb. multi-wall paper bags | | | | | | |
| 2. Stored according to GMPs at <80F and 70% R.H., the shelf life is 3 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 | Pallet Dimensions |
| Puritan Buttermilk Pancake Mix | 12/2 LB. | 55 | 11 | 51 | .72 | 7x10.5x14.5 |
| Puritan Buttermilk Pancake Mix | 6/4 LB. | 55 | 11 | 25 | 1.23 | 7x10.5x14.5 |
| Puritan Buttermilk Pancake Mix | 50 LB. | 50 | 5 | 25 | 1.36 | 32x3.5x15 |
| PHYSICAL CHARACTERISTICS | | | | | | |
| 1. Color – Dark off white, black speckled flour, medium-fine grind | | | | | | |
| 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 – | | | | 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 | | |
| Dietary Fiber (g, DB) | 5.6 +/- 1.0 | | 1. Listed as guidelines as opposed to controllable specifications. | | | |
| 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 | | | | | |