Buckwheat – Groats & Grits

Conventional Product	Item Code	Organic Product	Item Code
Wolff's Whole Groats – 6/13 oz Box	A015611	(O) Pocono Whole Groats – 6/13 oz Box	A015111
Wolff's Whole Groats – 50 lb Bag	A015633	(O) Pocono Whole Groats – 25 lb Bag	A015125
Wolff's Whole Groats – 2000 lb Tote	A015643	(O) Pocono Whole Groats – 50 lb Bag	A015133
Wolff's Coarse Grits – 50 lb Bag	A015533	(O) Pocono Whole Groats – 50 lb Bag	A016850
Wolff's Medium Grits – 50 lb Bag	A015433	(O) Pocono Whole Groats – 2000 lb Tote	A016950
Wolff's Medium Grits – 2000 lb Tote	A015443	(O) Pocono Coarse Grits – 50 lb Bag	A015833
Wolff's Fine Grits – 50 lb Bag	A015333	(O) Pocono Medium Grits – 50 lb Bag	A015233
		(O) Pocono Medium Grits – 50 lb Bag	A016650
		(O) Pocono Medium Grits – 2000 lb Tote	A016653
		(O) Pocono Fine Grits – 50 lb Bag	A015733

GENERAL DESCRIPTION: Wolff's Groats/Grits are milled from conventional buckwheat grain. (O) Pocono Groats/Grits are milled from organic buckwheat grain. Buckwheat Groats/Grits are produced by mechanical harvesting, cleaning, dehulling, and grinding buckwheat grain.

INGREDIENT: 100% Buckwheat

ALLERGENS: Less than 20 PPM gluten

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. Groats/Grits are a raw agricultural products that are not subjected to a microbiological kill step and are 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, 13 oz paper box, or 2000 lb poly woven tote
2. Stored according to GMPs at <80°F 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	Packaging Dimensions
Wolff's Whole Groats	50 lb	40	5	51 lb	1.17	18x32
Wolff's Whole Groats	2000 lb	NA	NA	2050 lb	36.86	35x35x52
Wolff's Whole Groats	6/13 oz	312	39	6 lb	.15	6.5x8.75x5
Wolff's Medium, Fine, & Coarse Grits	50 lb	40	5	51 lb	1.17	18x32
(O) Pocono Whole Groats	25 lb	80	8	26 lb	.71	13.5x26
(O) Pocono Whole Groats	50 lb	40	5	51 lb	1.17	18x32
(O) Pocono Whole Groats	2000 lb	NA	NA	2050 lb	36.86	35x35x52
(O) Pocono Whole Groats	6/13 oz	312	39	6 lb	.15	6.5x8.75x5
(O) Pocono Fine & Medium Grits	50 lb	40	5	51 lb	1.17	18x32
(O) Pocono Medium Grits	2000 lb	NA	NA	2050 lb	42.54	35x35x60

PHYSICAL CHARACTERISTICS

1. Color – Creamy white with or without light green tint
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 – WHOLE GRANULATION ONLY

Moisture	14.0% Maximum	
Protein	12.5%	+/- 2.0%
Ash	1.7%	+/- 0.5

CHEMICAL COMPOSITION – COARSE, MEDIUM & FINE GRANULATIONS ONLY

Moisture	14.0% Maximum	
Protein	7.0%	+/- 2.0%
Ash	1.25%	+/- 0.5

TREATMENT
None

MICROBIAL GUIDELINES[1]		SCREEN SIZE	
Standard Plate Count	n/a	Whole	Thru 12RD; Over 9RD
Coliforms	< 500/g	Medium	Thru 8W; Over 16W
Yeast	< 500/g	Coarse	Thru 7W; Over 16W
Mold	< 10,000/g	Fine	Thru 10W; Over 28W

[1.] **Listed as guidelines as opposed to controllable specifications.**

NUTRITION[2] per 100 g (per FDA 2016 NLEA)		
--- WHOLE GRANULATION ONLY ---		
Analysis	**Test Result**	**Method**
Calories	320.46	by calculation
Calories from Fat	28.22	by calculation
Fat by GC	---	AOAC 996.06
Fat (Total) (as is) (g)	3.136	AOAC 996.06
Fat (Saturated) (as is) (g)	0.695	AOAC 996.06
Trans Fatty Acids (g)	ND	AOAC 996.06
Fat (Polyunsaturated) (g)	1.112	AOAC 996.06
Fat (Monounsaturated) (g)	1.328	AOAC 996.06
Carbohydrates (g)	69.51	by calculation
Total Dietary Fiber (as is) (g)	9.96	AACC 32-07.01
Fiber, Soluble (as is) (g)	1.70	AACC 32-07.01
Fiber, Insoluble (as is) (g)	8.25	AACC 32-07.01
Total Sugar (g)	0.98	AOAC 984.22
Includes 0g Added Sugars	---	---
Protein (N x 5.7) (as is) (g)	11.80	AACC 46-30.01
Cholesterol (mg)	ND	AOAC 994.10
Vitamin D (IU)	0.00	HPLC-UV
Calcium (mg)	12.00	AACC 40-70.01
Iron (mg)	2.25	AACC 40-70.01
Potassium (mg)	415.00	AACC 40-70.01
Sodium (mg)	3.75	AACC 40-70.01
Vitamin A	n/a	---
Vitamin C	n/a	---
[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.		

NUTRITION[2] per 100 g (per FDA 2016 NLEA)		
- - - COARSE, MEDIUM & FINE GRANULATIONS ONLY - - -		
Analysis	**Test Result**	**Method**
Calories	334.04	by calculation
Calories from Fat	14.52	by calculation
Fat by GC	- - -	AOAC 996.06
Fat (Total) (as is) (g)	1.613	AOAC 996.06
Fat (Saturated) (as is) (g)	0.361	AOAC 996.06
Trans Fatty Acids (g)	ND	AOAC 996.06
Fat (Polyunsaturated) (g)	0.598	AOAC 996.06
Fat (Monounsaturated) (g)	0.653	AOAC 996.06
Carbohydrates (g)	77.64	by calculation
Total Dietary Fiber (as is) (g)	3.64	AACC 32-07.01
Fiber, Soluble (as is) (g)	0.29	AACC 32-07.01
Fiber, Insoluble (as is) (g)	3.35	AACC 32-07.01
Total Sugar (g)	0.58	AOAC 984.22
Includes 0g Added Sugars	- - -	- - -
Protein (N x 5.7) (as is) (g)	5.59	AACC 46-30.01
Cholesterol (mg)	ND	AOAC 994.10
Vitamin D (IU)	0.00	HPLC-UV
Calcium (mg)	10.00	AACC 40-70.01
Iron (mg)	0.85	AACC 40-70.01
Potassium (mg)	198.00	AACC 40-70.01
Sodium (mg)	1.00	AACC 40-70.01
Vitamin A	n/a	- - -
Vitamin C	n/a	- - -

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.

Wolff's Whole Groats – 13 oz Box

Pocono Whole Groats – 13 oz Box