

THE BIRKETT MILLS Penn Yan, New York	Finished Product Specs - Wheat Bran (Table Grade) (NLEA) (FPSP 02.03.05).docx			
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Wheat – Wheat Bran (Table Grade)						
Product			Item Code:			
Wheat Bran (Table Grade) – 20 lb Bag			A021220			
Wheat Bran (Table Grade) – 50 lb Bag			A021233			
Wheat Bran (Table Grade) – 44 lb Bag			A021244 (R006)			
Red Wheat Bran (Table Grade) – 1100 lb Tote			A021219 (R000907)			
White Wheat Bran (Table Grade) – 1100 lb Tote			A021218 (R000009)			
GENERAL DESCRIPTION: Wheat bran 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. Wheat bran 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 20 or 50 lb multi-wall paper bags, or 1800 lb poly-woven totes						
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
Wheat Bran (Table Grade)	20 lb	make to order	varies	21	varies	15x3.5x32
Wheat Bran (Table Grade)	50 lb	36	4	51	1.36	24.5x5.5x19
Red Wheat Bran (Table Grade)	1100 lb	NA	NA	NA	56.38	41x44x54
White Wheat Bran (Table Grade)	1100 lb	NA	NA	NA	53.68	41x44x54
PHYSICAL CHARACTERISTICS						
1. Color – Light brown or tan						
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		None		
Protein	12.75%	+/- 1.25%				
Ash	4.90%	+/- 0.70%				
Total Dietary Fiber	35.0%	Minimum				
Deoxynivalenol (Vomitoxin)	1.0 PPM	Maximum				
MICROBIAL GUIDELINES¹					PARTICLE SIZE	
Standard Plate Count	< 50,000/g			On USS #10	16% Min	
Coliforms	< 500/g			Thru USS #14	85% Max	
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	194.85	by calculation
Calories from Fat	41.99	by calculation
Fat by GC	---	AOAC 996.06
Fat (Total) (as is) (g)	4.666	AOAC 996.06
Fat (Saturated) (as is) (g)	0.864	AOAC 996.06
Trans Fatty Acids (g)	ND	AOAC 996.06
Fat (Polyunsaturated) (g)	2.900	AOAC 996.06
Fat (Monounsaturated) (g)	0.900	AOAC 996.06
Carbohydrates (g)	65.19	by calculation
Total Dietary Fiber (as is) (g)	46.49	AACC 32-07.01
Fiber, Soluble (as is) (g)	5.39	AACC 32-07.01
Fiber, Insoluble (as is) (g)	41.10	AACC 32-07.01
Total Sugar (g)	3.28	AOAC 984.22
Includes 0g Added Sugars	---	---
Protein (N x 5.7) (as is) (g)	12.88	AACC 46-30.01
Cholesterol (mg)	ND	AOAC 994.10
Vitamin D (IU)	0.00	HPLC-UV
Calcium (mg)	81.50	AACC 40-70.01
Iron (mg)	8.30	AACC 40-70.01
Potassium (mg)	1200.00	AACC 40-70.01
Sodium (mg)	2.00	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.		