

THE BIRKETT MILLS Penn Yan, New York	Finished Product Specs - Wheat Germ (NLEA) (FPSP 02.03.05)			
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Wheat – Wheat Germ						
Product			Item Code:			
Wheat Germ – 25# Bag			A021331			
Wheat Germ – 50# Bag			A021333			
GENERAL DESCRIPTION: Wheat Germ is the embryo of the wheat kernel removed in the milling process. Wheat Germ is milled from soft winter wheat.						
INGREDIENT: Wheat Germ						
ALLERGENS: Contains 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 germ 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						
<ol style="list-style-type: none"> Package consists of 25 and 50 lb multi-wall paper bags Stored according to GMPs at ambient temperatures. Should be kept dry. Additional shelf life possible when stored in refrigerated environment. The shelf life is 30-90 (max) days from the date of manufacture depending upon storage conditions. To preserve quality, dry storage at room temperature with regular inspection and rotation is recommended. Store in clean area away from strong or pungent odors. 						
Product	Size	Units/Pallet	Units/Layer	Per Unit Wt.	Cube	Packaging Dimensions
Wheat Germ – 25# Bag	25 lbs	50	5	26	1.51	13.5 x 26
Wheat Germ – 50# Bag	50 lbs	21	3	51	1.13	18 x 32
PHYSICAL CHARACTERISTICS						
<ol style="list-style-type: none"> Color: Varies from light brown / tan to light tan. 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 – (14.0% Moisture Basis)				TREATMENT		
Crude Protein	21.0%	Minimum	None			
Crude Fat	7.0%	Minimum				
Total Dietary Fiber	21.0%	Minimum				
Deoxynivalenol (Vomitoxin)	1.0 PPM	Maximum				
PARTICLE SIZE			MICROBIAL GUIDELINES¹			
(Red Wheat) Germ:			Standard Plate Count < 50,000/g			
Over 14 wire	1.0%	Coliforms < 500/g				
Over 60 wire	98.5%	Yeast < 500/g				
Thru 60 wire	0.5%	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	283.09	by calculation
Calories from Fat	65.86	by calculation
Fat by GC	---	AOAC 996.06
Fat (Total) (as is) (g)	7.318	AOAC 996.06
Fat (Saturated) (as is) (g)	1.505	AOAC 996.06
Trans Fatty Acids (g)	0.004	AOAC 996.06
Fat (Polyunsaturated) (g)	4.808	AOAC 996.06
Fat (Monounsaturated) (g)	1.001	AOAC 996.06
Carbohydrates (g)	51.33	by calculation
Total Dietary Fiber (as is) (g)	26.67	AACC 32-07.01
Fiber, Soluble (as is) (g)	4.77	AACC 32-07.01
Fiber, Insoluble (as is) (g)	21.90	AACC 32-07.01
Total Sugar (g)	8.29	AOAC 984.22
Includes 0g Added Sugars	---	---
Protein (N x 6.25) (as is) (g)	24.88	AACC 46-30.01
Cholesterol (mg)	ND	AOAC 994.10
Vitamin D (IU)	0.00	HPLC-UV
Calcium (mg)	41.50	AACC 40-70.01
Iron (mg)	5.65	AACC 40-70.01
Potassium (mg)	830.00	AACC 40-70.01
Sodium (mg)	1.88	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>		