

Product Specification Sheet

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|  | PRODUCT: European Grind Durum Wheat Flour (Enriched) BULK | |
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DESCRIPTION:

European grind durum wheat flour is a Fine blend of semolina and durum flour obtained by grinding and bolting cleaned 100% durum wheat.

INGREDIENT STATEMENT:

Enriched Durum Wheat Flour (Semolina, Durum Flour, Niacin, Ferrous Sulfate (Iron), Thiamine Mononitrate, Riboflavin, Folic Acid)

CHEMICAL COMPOSITION:

| Parameter: | Minimum | Maximum |
|--------------|---------|---------|
| Moisture (%) | -- | 15.00 |
| Ash (%) | -- | 0.79 |
| Protein (%) | 12.0 | -- |

PHYSICAL CHARACTERISTIC:

Granulation:

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|-------------------------|----------------------------|
| <u>On US Sieve # 30</u> | <u>Thru US Sieve # 100</u> |
| 0% | 20% Max. |

ENRICHMENT STATEMENT – MILLIGRAMS PER POUND OF PRODUCT:

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|-------------------------|-------------|
| Niacin: | 27.0 – 34.0 |
| Ferrous Sulfate (Iron): | 13.0 – 16.5 |
| Thiamine Mononitrate: | 4.0 – 5.0 |
| Riboflavin: | 1.7 – 2.2 |
| Folic Acid: | 0.90 – 1.20 |

Durum flour is enriched with pre-mix concentrate. It is a blend of B vitamins, folic acid, and iron (source: ferrous sulfate – nonmagnetic). It is used to enrich durum flour products to meet the US Standard of Identity for enriched macaroni products.

MATERIAL STATEMENT:

This product shall be food grade and in compliance with the Federal Food, Drug, and Cosmetic Act of 1958 as amended and applicable regulations there under. **This is a raw flour and not intended for ready to eat until it is further processed.**

Due to the nature of our products, we do not include microbial parameters as part of our Product Specification. As described in our Continuing Guaranty, we adhere to the U.S. Federal Food, Drug and Cosmetic Act, as amended. Product is sifted prior to loading.

COUNTRY OF ORIGIN:

Durum Wheat used for processing into various flours is procured from North American growing locations. Flour products and by-products are manufactured at our mill located in St. Louis, Missouri, USA.

GMO STATEMENT:

At the present time there is no commercially available Genetically Engineered Wheat. Hence GMO wheat is not available in the commercial supply chain for human or animal consumption.

INGREDIENTS WITH % COMPOSITION:

Durum Flour: 99.984%

Enrichment: 0.016%

KOSHER APPROVAL:

Vaad Hoer of St. Louis (Pareve)



HALAL APPROVAL:

Halal Watch World



ALLERGEN STATEMENT: Contains WHEAT

Gluten is a known allergen and is an inherent component of wheat protein.

SHELF LIFE:

Normal storage limits are sixty (60) days from date of manufacture, if stored as recommended.

STORAGE CONDITIONS:

Product should be kept in a clean, dry place that is well ventilated.

Any product made from raw agricultural commodities, such as wheat, rye and other grains, may be subject to infestation if not properly inspected when received, handled, and stored. To reduce the risk of infestation, customer should ensure it has proper goods receiving inspection procedures, and should store the product in a clean, dry area that is well ventilated. Recommended storage conditions are <75 F and <50% Relative Humidity.

GFSI CERTIFICATION: FSSC 22000


LOT CODE EXPLANATION:

EG: DATE / MONTH / YEAR

19 APR 2019

NOTE: These specifications are for current crop year and will be reviewed at new crop period.

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| U.S. DURUM MILLING SPECIFICATION APPROVAL: |
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|--------------------|---|
| QUALITY ASSURANCE: |  <i>Director, Quality Assurance</i> |
| APPROVED: | <i>06/26/2023</i> |