


Product Specification Sheet

	PRODUCT: A-BLEND – ENRICHED	
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DESCRIPTION:

Durum A-blend is the composition of durum semolina and durum first clear flours. It is the special blend of durum flour obtained by grinding and bolting cleaned 100% durum wheat. Enrichment is added to meet the Standard of Identity for enriched macaroni products.

INGREDIENT STATEMENT:

Enriched Durum Wheat Flour (Durum wheat flour, Niacin, Riboflavin, Thiamine, Ferrous Sulfate (Iron), Folic Acid)

CHEMICAL COMPOSITION:

Parameter:	Minimum	Maximum
Moisture (%)	--	15.00
Ash (%)	--	1.50
Protein (%)	12.0	--
Falling Number	275	--

Microbiological Specs: Please refer to “Italgrani Disclosure of Uncontrolled Hazards” attached.

PHYSICAL CHARACTERISTIC:

Granulation:

OVER	THRU
# 20W	100W
0%	30.0% Max.

ENRICHMENT STATEMENT – MILLIGRAMS PER POUND OF PRODUCT:

Thiamin: 4.0 – 5.0
 Riboflavin: 1.7 – 2.2
 Niacin: 27.0 – 34.0
 Iron: 13.0 – 16.5
 Folic Acid: 0.90 – 1.20

Durum flour is enriched with Repco Type M4 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.** As a Continuing Guarantee, we adhere to the U.S. Federal Food, Drug, and Cosmetic Act as amended.

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

ALLERGEN STATEMENT: Contains wheat

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

SHELF LIFE:

Normal storage limits are thirty (30) 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.

CERTIFICATION: FSSC 22000

LOT CODE EXPLANATION: Example and explanation of code:

2020 A-blend 02-1

2020 – Year

A-blend -PRODUCT NAME

02- for the month – February

-1 : corresponds to load #

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

U.S. DURUM MILLING SPECIFICATION APPROVAL:	
QUALITY ASSURANCE:	<i>Quality Control Manager</i>
APPROVED:	<i>04/21/2023</i>