

THE BIRKETT MILLS Penn Yan, New York King Ferry, New York	BK Finished Product Specs - Pastry Flour (NLEA) (FPSP 02.03.05).docx			
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Wheat – Pastry Flour	
Product	Item Code:
Bessie Pastry Flour – 50 lb Bag	A020150
Bessie Pastry Flour – 2000 lb Tote	A020190
Bessie Pastry Flour – Bulk CWT.	A020200
(O) Bessie Pastry Flour – 50 lb Bag	A020151
Various Private Label – 50 lb Bag	
Various Private Label – Bulk CWT.	
(O) Various Private Label – 50 lb Bag	

GENERAL DESCRIPTION: Pastry Flour is unbleached, untreated pastry flour 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. Flour 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

- Package consists of 50 lb multi-wall paper bags, 2000 lb poly-woven totes, or bulk trailers
- Stored according to GMPs at <80°F and 70% R.H., the shelf life is 1 years from the date of manufacture
- 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
Bessie Pastry Flour	50 lb	50	5	51	1.36	19x24.5x5.5
Bessie Pastry Flour	2000 lb	NA	NA	NA	56.38	41x44x54
Bessie Pastry Flour	Bulk CWT.	NA	NA	NA	NA	NA
(O) Bessie Pastry Flour	50 lb	50	5	51	1.36	19x24.5x5.5
Various Private Label	50 lb	50	5	51	1.36	19x24.5x5.5
Various Private Label	Bulk CWT.	NA	NA	NA	NA	NA
(O) Various Private Label	50 lb	50	5	51	1.36	19x24.5x5.5

PHYSICAL CHARACTERISTICS

- Color – Creamy white
- 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
Moisture	14.0%	Maximum	
Protein	7.75%	+/- 1.25%	
Ash	0.47%	+/- .05%	
Deoxynivalenol (Vomitoxin)	1.0 PPM	Maximum	

MICROBIAL GUIDELINES¹		SCREEN SIZE	
Standard Plate Count	< 50,000/g	Mill Thru 11XX	Final Thru 8XX
Coliforms	< 500/g		
Yeast	< 500/g		
Mold	< 10,000/g		
¹ Listed as guidelines as opposed to controllable specifications.			

**THE BIRKETT
MILLS**

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NUTRITION² per 100 g (per FDA 2016 NLEA)		
Analysis	Test Result	Method
Calories	348.20	by calculation
Calories from Fat	12.25	by calculation
Fat by GC	---	AOAC 996.06
Fat (Total) (as is) (g)	1.361	AOAC 996.06
Fat (Saturated) (as is) (g)	0.372	AOAC 996.06
Trans Fatty Acids (g)	ND	AOAC 996.06
Fat (Polyunsaturated) (g)	0.817	AOAC 996.06
Fat (Monounsaturated) (g)	0.171	AOAC 996.06
Carbohydrates (g)	78.58	by calculation
Total Dietary Fiber (as is) (g)	1.87	AACC 32-07.01
Fiber, Soluble (as is) (g)	0.46	AACC 32-07.01
Fiber, Insoluble (as is) (g)	1.41	AACC 32-07.01
Total Sugar (g)	0.72	AOAC 984.22
Includes 0g Added Sugars	---	---
Protein (N x 5.7) (as is) (g)	6.82	AACC 46-30.01
Cholesterol (mg)	ND	AOAC 994.10
Vitamin D (IU)	0.00	HPLC-UV
Calcium (mg)	21.10	AACC 40-70.01
Iron (mg)	0.70	AACC 40-70.01
Potassium (mg)	120.00	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>		