

# THE BIRKETT MILLS

Penn Yan, New York

## Finished Product Specs - Light Buckwheat Flour (NLEA) (FPSP 02.03.05).docx

Doc#: 000067

Date: 10/25/2018

Version: 8

Page 1 of 2

### Buckwheat – Light Buckwheat Flour

Product	Item Code:
Birkett's Best Light Buckwheat Flour – 50 lb Bag	A012433
Birkett's Best Light Buckwheat Flour – 2000 lb Tote	A012499
(O) Pocono Light Buckwheat Flour – 50 lb Bag	A012950
(O) Pocono Light Buckwheat Flour – 2000 lb Tote	A012969

**GENERAL DESCRIPTION:** Birkett's Best Buckwheat Flour is milled from conventional buckwheat grain. (O) Pocono Light Buckwheat Flour is milled from organic buckwheat grain. Buckwheat Flour is produced by mechanical harvesting, cleaning, dehulling, and grinding buckwheat grain.

**INGREDIENT:** 100% Buckwheat

**ALLERGENS:** Less than 20 PPM gluten

**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 or 2000 lb poly woven tote
- Stored according to GMPs at <80°F and 70% R.H., the shelf life is 3 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
Birkett's Best Buckwheat Flour	50 lb	40	5	51	1.36	19x24.5x5.5
(O) Pocono Light Buckwheat Flour	50 lb	40	5	51	1.36	19x24.5x5.5
(all) Light Buckwheat Flour in Totes	2000 lb	NA	NA	2050	57.50	40x46x54

**PHYSICAL CHARACTERISTICS**

- Color – Off white/minimum of black speckles, fine grind
- 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 –**

Moisture	14.0% Maximum	
Protein	7.5%	+/- 1.0%
Ash	1.1%	+/- 0.3%

**TREATMENT**

None

MICROBIAL GUIDELINES <sup>1</sup>		SCREEN SIZE
Standard Plate Count	n/a	Thru 88W
Coliforms	< 500/g	
Yeast	< 500/g	
Mold	< 10,000/g	
<sup>1</sup> Listed as guidelines as opposed to controllable specifications.		

**THE BIRKETT  
MILLS**

Penn Yan, New York

**Finished Product Specs - Light Buckwheat Flour (NLEA) (FPSP  
02.03.05).docx**

Doc#: 000067

Date: 10/25/2018

Version: 8

Page 2 of 2

<b>NUTRITION<sup>2</sup> per 100 g (per FDA 2016 NLEA)</b>		
<b>Analysis</b>	<b>Test Result</b>	<b>Method</b>
Calories	338.04	by calculation
Calories from Fat	14.84	by calculation
Fat by GC	---	AOAC 996.06
Fat (Total) (as is) (g)	1.649	AOAC 996.06
Fat (Saturated) (as is) (g)	0.373	AOAC 996.06
Trans Fatty Acids (g)	ND	AOAC 996.06
Fat (Polyunsaturated) (g)	0.609	AOAC 996.06
Fat (Monounsaturated) (g)	0.668	AOAC 996.06
Carbohydrates (g)	75.99	by calculation
Total Dietary Fiber (as is) (g)	3.75	AACC 32-07.01
Fiber, Soluble (as is) (g)	1.78	AACC 32-07.01
Fiber, Insoluble (as is) (g)	1.96	AACC 32-07.01
Total Sugar (g)	0.53	AOAC 984.22
Includes 0g Added Sugars	---	---
Protein (N x 5.7) (as is) (g)	6.77	AACC 46-30.01
Cholesterol (mg)	ND	AOAC 994.10
Vitamin D (IU)	0.00	HPLC-UV
Calcium (mg)	11.50	AACC 40-70.01
Iron (mg)	1.15	AACC 40-70.01
Potassium (mg)	202.00	AACC 40-70.01
Sodium (mg)	1.25	AACC 40-70.01
Vitamin A	n/a	---
Vitamin C	n/a	---
<b><sup>2</sup> 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.</b>		