



PO BOX 440  
PENN YAN, NY 14527

PHONE: (315) 536-3311  
FAX: (315) 536-6740  
WEB: THEBIRKETTMILLS.COM

## PRODUCT SPECIFICATIONS

### WHOLE / AA BUCKWHEAT FLOUR

Brand Name: The Birkett Mills, Pocono, varius  
 Product Name: Whole Buckwheat Flour (Conventional/Organic)  
 General Description: A food grade product produced by mechanical harvesting, cleaning, dehulling, removing buckwheat hulls from buckwheat grain.

#### Typical Analysis

Properties: Appearance: Off white, black speckled flour, medium-fine grind  
 Odor: Minimal odor, free of rancid or any off odors  
 Flavor: Semi-strong, hearty flavor

#### Analysis: Nutritional Content

Moisture (%)	12.0	+/-	2.0
Protein (% DB)	12.0	+/-	2.0
Fat (% DB)	2.5	+/-	0.4
Ash (% DB)	1.8	+/-	0.2
Crude Fiber (% DB)	6.0	+/-	0.5
Total Dietary Fiber (% DB)	13.0	+/-	1.5
Soluble Dietary Fiber (% DB)	1.0	+/-	0.25

Physical: Test Weight (11lb/cu ft)	29.0	+/-	4.0
Particle Size:	On US #30 (%)	0.0	
	On US #40 (%)	0.0	
	On US #60 (%)	0.0-4.0	
	On US #80 (%)	56.0-60.0	
	On US #100 (%)	0.0-1.0	
	(thru #100) (%)	40.0-44.0	

Foreign Matter: minimal

Chemical Contamination: None detectable at a detection level of 1.0 ppb (including mycotoxins and all synthesized chemicals).

Micro Count:	Aflatoxin:	<5 ppb
	(sum of B1, B2, G1, and G2)	
	Mold & Yeast	<10,000/gram
	E. Coli:	Negative*
	Coliform:	<180/gram
Salmonella:	Negative*	

Nutrition Facts	
Serving Size 1/4 cup (30g)	
Servings Per Container 37	
Amount Per Serving	
Calories	100
% Daily Value*	
<b>Total Fat</b> 1g	<b>2%</b>
Trans Fat 0g	
<b>Sodium</b> 0mg	<b>0%</b>
<b>Potassium</b> 180mg	<b>5%</b>
<b>Total Carbohydrate</b> 22g	<b>7%</b>
Dietary Fiber 3g	<b>12%</b>
Other	
Carbohydrate 19g	
<b>Protein</b> 4g	
<b>Iron</b>	<b>6%</b>
<b>Thiamine</b>	<b>10%</b>
<b>Riboflavin</b>	<b>4%</b>
<b>Niacin</b>	<b>10%</b>
Not a significant source of calories from saturated fat, cholesterol, sugars, vitamin A, vitamin C, and calcium.	
* Percent Daily Values are based on a 2,000 calorie diet.	

\* Not detectable (<1.0ppb)



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## Material Safety Data Sheet

Product Name: **Whole Buckwheat Flour**  
Chemical Name: n/a  
CAS Number: none

Hazardous Ingredients: none known

Hazardous Information:

Carcinogenic: not listed

LD50: n/a

TLV: n/a

OSHA PEL: n/a

### Physical Data

Boiling Point:	n/a	Appearance:	Fine, creamy white powder
Melting Point	n/a	Vapor Pressure:	n/a
Lbs. per Cu. Ft.:	36	Vapor Density:	n/a
Solubility in Water:	n/a	Evaporation rate:	n/a

### Fire and Explosion Data

Extinguishing Media: Water, spray, CO<sub>2</sub>, Dry Chemical  
Unusual Fire and Explosion Hazards: Airborne Dust is sufficient  
Concentrations when confined  
Exposed to a sufficient ignition, source can explode

Explosibility Index:	n/a	Ignition Sensitivity:	2.1
Explosion Severity:	n/a	Ignition Temperature:	aprox. 380°C cloud or layer

### Reactivity Data

Stability:	Stable	Hazardous Decomposition/Byproducts:	n/a
Incompatibility (materials to avoid):	n/a	Byproducts:	n/a
Conditions to avoid:		Hazardous Polymerization:	n/a
Open flames, sparks, ignition sources			

### Spill, Leak, and Disposal Data

Steps to be taken if material is released or spilled: Sweep or scoop up and remove. Flush with water.  
Waste disposal method: According to federal, state, and local regulations.

## Health Hazard Data

Toxicity:	N/A	Corrosivity:	N/A
ACGIH:	None established	Carcinogenicity:	None
OSHA:	None established	Lung Effects:	N/A
Irritation:	Mild skin/eye if at all	Sensitization:	Allergen in some cases

## First Aid Procedures

Ingestion:	N/A
Dermal:	Flush with soap and water, if allergic.
Eye Contact:	Flush with water for 15 minutes, get medical attention if allergic, or if irritation persists.
Inhalation:	Remove to fresh air, if allergic.

## Special Protection Information

Ventilation:	Local Exhaust: If dust is a problem.	Respiratory:	NIOSH approved Dust mask for nuisance particulates if needed.
Mechanical:	N/A	Protective Gloves:	N/A
Special:	N/A		
Eye Protection:	Goggles as needed.		

## Special Handling

Precautionary Labeling: None required.

Other Handling and Storage Conditions: Store in cool, dry space. No welding inside bulk bins that contain flour -- must be free of flour.

The information and data contained herein is based upon facts considered to be correct as of the date hereof. Information is supplied upon the condition that the persons receiving same will make their own determination as to its suitability for their purposes prior to use. The Birkett Mills makes no warranty, either express or implied, with respect to the completeness or continuing accuracy of the information contained herein and disclaims all liability for the reliance thereon.