

Rye Flour, Sifted #20 - Specifications

PRODUCT DESCRITION:

Ground rye is processed from US grade #1 or better rye. The rye shall be cleaned using standard grain cleaning equipment to remove dockage, foreign matter and stones in accordance with good manufacturing practices. The cleaned rye shall also be free from insect and rodent infestation, fumigant and other foreign odors or substances.

The finished product shall comply with all regulations of the Federal Food, Drug and Cosmetic Act. The rye will be processed in accordance with good manufacturing practices.

PRODUCT CHARACTERISTICS

A. Sensory

Color:

Light tan to grey appearance

Flavor: Aroma:

Clean natural rye flavor, free from undesirable flavors Clean natural rye aroma, free from undesirable odors

Appearance:

Free flowing, devoid of lumps pr wet material

Granulation:

Per customer specifications

B. Physical & Chemical Specifications

TEST	MINIMUM	TARGET	MAXIMUM	UNITS	METHOD/REFERENCE METNOD
Moisture		11.5	13.5	%	
Protein	9	12	-	%	
Fat	1	1.5	2	%	
Fiber		2.5	4	%	
Ash	1	1.6	3	%	
Bulk Density	25	29	33		lbs./sq.ft
Thru US #20	98%	100%			

C. Shipping and Handling

Packaging: This product is available in multiwall Kraft bags in 50 lbs. or 2000 lb nylon

polypropylene bulk bags (totes) with duffle tops/spout bottom or bulk via rail or truck

Shelf Life: 12 months from date of manufacture at specified storage conditions

Storage: Store in cool, dry place at approximately 75degree F and <65% RH

D. GMO Statement

There are no food and or feed products manufactured at Highland Milling, LLC. that utilize genetically modified crops. There are no rye varieties produced that contain transgenic material.

E. Country of Origin

All rye products are manufactured from clean sound rye grown in the western United States and Canada.

Manufacturing Facility Information

Manufacturer:

Highland Milling, LLC

Telephone: 208-648-0954

Address:

161 West 2nd North

Fax:

208-648-0949

Bancroft, Idaho 83276

Sales:

208-901-8332

Third Party Audit:

Yes

Certifying Agency:

HACCP Program: Kosher Certified: Yes

ASI/SQF II

Yes

Certifying Agency:

Rabbinical Organization: Orthodox Union, (OU)

Organic Certified: FDA Registered:

No Yes

MSDS:

Yes

Available upon request