

201 W. Main St., Suite 203, Chattanooga, TN 37408

Product Specification & Technical Data Sheet

CONTAINS: WHEAT

Mill:	Blackfoot	Product Name	Shepherd's Grain Hi Opus Flour			
Date:	4/8/2025	GC Product Code	8640050			
Customer:		Shepherd's Grain		Pack Size:	50 lb Bag	
Customer Location:				Revised:	5/6/2024	
Customer Product UPC #:		895042000169		Supersedes:	4/5/2024	

I. Product Definition

- **A.** A high quality flour milled from select blends of wheat.
- **B.** This product is food grade in all respects, in compliance with the FD & C Act of 1938 as amended and all applicable regulations thereunder. It shall meet FDA standards for wheat flour or enriched wheat flour as outlined in 21 CFR 137.

II. Chemical Properties (14.0	0% MB)	Target	Tolerance	Method
A. Moisture (%)		14.0	14.5 Max.	AACC 44-16
B. Ash (%)		0.55	.5258	AACC 08-02
C. Protein (%)		14.0	12.0 - 16.0	AACC 39-11
D. Falling number		275	240-310	AACC 56-81B
E. Farinograph				
	Absorption (%)	63.0	60.0 - 66.0	AACC 54-21
	Peak (minutes)	7.0	5.0 - 9.0	AACC 54-21
	MTI (BU)	30	10 - 50	AACC 54-21
	Stability (minutes)	10.0	8.0 Min.	AACC 54-22
III. Ingredient Statement		Kosher Approval:	0.44	nodox Union (OU)

Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin Folic Acid

IV Allergen Information

V. Caution: Flour is not a ready to eat product. This product has not been processed to control microbial pathogens.

VI. Physical Characteristics

- A. Color Clean, creamy white, free from bran specs
- **B.** Product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
- **C.** Product shall be free of all types of foreign material.

Sifting: Product is sifted prior to packaging or loading.

VII. Packaging / Shelf Life / Storage

A. Packaging 50 lb. Ti x Hi: 5 x 10

B. Shelf Life 12 months

C. Storage Products are recommended to be stored under dry ambient conditions

with regular inspection and rotation.

VIII.	Nutritional Information (p	Source: USDA National Nutrient Database 2020			_ DB: 20640				
	*Moisture (g)	14.0	Calories (kcal)	362	Iron (mg)	5.06			
	*Ash (g)	0.55	Total Diet. Fiber (g)	2.4	Thiamine (mg)	0.736			
	*Protein (g)	14.0	Soluble Fiber (g)	1	Riboflavin (mg)	0.445			
	Total Fat (g)	1.38	Insoluble Fiber (g)	1.4	Folic Acid (mcg)	140			
	Carbohydrates (g)	70.07	Sugar (g)	1.1	Folate (mcg DFE)	268			
	Trans Fats (g)	0	Added Sugar (g)	0	Calcium (mg)	24			
	Saturated Fat (g)	0.189	Vitamin C (mg)	0	Vitamin A (IU)	0			
	Monounsaturated Fat(g)	0.152	Potassium (mg)	128	Vitamin D (ug)	0			
	Polyunsaturated Fat (g)	0.683	Niacin (mg)	5.95	Sodium (mg)	2			
	Cholesterol (mg)	0		*Based on a	ctual specification targ	get.			
IX.	Specification Acceptance:								
	Please review above specification for needed / requested modifications. E-mail requested								
	modifications to kkloberdanz@graincraft.com within two (2) weeks from the date of this letter. If								
	there is no response, we consider this specification to be accepted as written.								
	NOTE: This specification sheet is applicable to the current crop year.								
Prepared By: Megan Hayunga									