

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

Product Specification & Technical Data Sheet

Mill:	Blackfoot	Product Name	ne Shepherd's Grain Ensemble Flour		
Date:	4/8/2025	GC Product Code	8650050		
Customer:		Shepherd's Grain		Pack Size:	50 lb Bag
Customer Location:				Revised:	4/8/2025
Customer Product UPC #:		895042000077		Supersedes:	5/7/2024

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% MB)	Target	Tolerance	Method	
A. Moisture (%)		13.0	14.0 Max.	AACC 44-16	
B. Ash (%)		1.50	1.2 - 1.8	AACC 08-02	
C. Protein (%)		14.5	13.5 - 14.5	AACC 39-11	
D. Falling number		300	300 Min.	AACC 56-81B	
E. Farinograph					
	Absorption (%)	72.0	68.0-76.0	AACC 54-21	
	Peak (minutes)	4.0	3.0 - 7.0	AACC 54-21	
	MTI (BU)	40	20 - 60	AACC 54-21	
	Stability (minutes)	6.0	4.0 Min	AACC 54-21	
III. Ingredient Statement		Kosher Approval:	Orthodox Union (OU)		

Whole Wheat Flour

IV Allergen Information

CONTAINS: WHEAT

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

VI. Physical Characteristics

- **A.** Product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
- **B.** 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 4 months

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

with regular inspection and rotation.

VIII.	Nutritional Information (per	Source: USDA Nationa	Source: USDA National Nutrient Database 2020 NI					
	*Moisture (g)	13.0	Calories (kcal)	346	Iron (mg)	3.86		
	*Ash (g)	1.50	Total Diet. Fiber (g)	10.6	Thiamine (mg)	0.502		
	*Protein (g)	14.5	Soluble Fiber (g)	1.5	Riboflavin (mg)	0.165		
	Total Fat (g)	2.5	Insoluble Fiber (g)	9.1	Folic Acid (mcg)	0		
	Carbohydrates (g)	68.50	Sugar (g)	0.41	Folate (mcg DFE) 44		
	Trans Fats (g)	0	Added Sugar (g)	0	Calcium (mg)	34		
	Saturated Fat (g)	0.43	Vitamin C (mg)	0	Vitamin A (IU)	9		
	Monounsaturated Fat(g)	0.283	Potassium (mg)	376	Vitamin D (ug)	0		
	Polyunsaturated Fat (g)	1.17	Niacin (mg)	5.55	Sodium (mg)	3		
	Cholesterol (mg)	0		*Based on a	ctual specification ta	rget.		
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.							

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NOTE: This specification sheet is applicable to the current crop year.

Prepared By: Megan Hayunga