

## Organic Whole Wheat Flour

3560.01-ORW-R  
HS Code: 11010010

### Description

Organic Whole Wheat Flour is produced from No.1 food grade quality Canadian grown Organic Red Spring Wheat of 99.9% purity. Whole wheat kernels are milled into a fine, whole grain flour. This product contains no additives.

### Benefits

- Certified Kosher (COR 225)
- Natural – no additives or preservatives
- Consistent quality and performance
- Available conventional or certified organic
- Certified Halal

### Applications

- Breads
- Crackers
- Muffins

### Ingredient Listing

100% Organic Red Wheat (Canadian origin)

### Labeling

Product lot number is assigned on the date of manufacture according to the Julian calendar. For example: Lot# 36514 = December 31, 2014.

OCIA Organic Seal and producer number on bag labels verify that this product has been handled in accordance to organic regulations as per the Organic Crop Improvement Association and steps to ensure strict compliance to these regulations have been enacted.

Allergen Labeling: This product contains gluten, and may contain sesame, soy and/or mustard as these ingredients are processed in the same facility.

### Packaging

Packaged in 20kg polypropylene bags. Alternate bag sizes can be implemented at client request. This product does not pass through metal detection prior to shipping.

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### Storage

Products should be kept in a clean, cool and dry storage area. Under appropriate cool storage conditions (<18°C), the product will maintain a shelf life of one year. Product shelf life may be extended to 18 months if kept in cold storage (<4°C). Avoid exposure to extreme temperature variations. In tropical climates (>25°C), products must be stored in temperatures ranging from 1-6 °C to prevent insect infestation and ensure shelf life. Do not store near perfumed products, soaps, detergents, cleaning solutions, or any other such chemicals.

### Chemical and Physical Properties

Moisture..... 13.0 % max  
  
Density..... 450 - 650 g/L  
  
Appearance ..... Light brown/red,  
flour  
  
Odour..... Fresh

### Granulation (US Standard Screens)

On # 20..... 5.0 % max  
On # 40..... 15.0 % max  
Pan ..... 80.0 % min

**Note:** microbial analysis cannot be guaranteed on this product as it is a raw product and is therefore subject to variances that are beyond the control of InfraReady Products.

### Typical Nutritional Data

Based on 100g of material

**Protein (g):** ..... **15.40**  
**Moisture (g):** ..... **12.76**  
**Ash (g):**..... **1.89**  
**Total Carbohydrates (g):**..... **68.03**  
Dietary Fibre (g):..... 12.2  
Total Sugars (g):..... 0.41  
Total Calories (kcal): ..... 329  
  
**Total Fat (g):** ..... **1.92**  
Saturated Fat (g): ..... 0.314  
Trans-Fatty Acid (g):..... 0  
  
Cholesterol (mg):..... 0  
Sodium (mg):..... 2  
Vitamin A (I.U.):..... 9  
Vitamin C (mg): ..... 0.0  
Calcium (mg):..... 25  
Iron (mg):..... 3.60

\* Nutritional data is compiled with information from the USDA National Nutrient Database for Standard Reference. The product information contained herein is correct to the best of our knowledge and represents averages. This data is not to be considered as guarantees, expressed, implied or as a condition of sale. \*