

## **Product Specification**

Ardent Mills
Eleven ConAgra Drive
Omaha, NE 68102
800-851-9618

8/18/14

Ardent Material No.
6000323

Material: PERFECTION CAKE-AB-50LB-V

Ship To: 20034091 JOHN E KOERNER CO Ship From: ARDENT ALTON IL US

PERFECTION CAKE-AB-50LB-V is the food prepared in the grinding and bolting of cleaned wheat. The product is produced in accordance with good manufacturing practices and all applicable FDA regulations as amended.

Indicated ash and protein content is based on average crop year environmental conditions and straight grade extraction levels. The actual ash and protein content may vary from year to year based on the mineral content of the endosperm and wheat protein. Targeted functionality will remain the same from crop year to crop year.

Ingredient Listing: Bleached Wheat Flour

Allergen Statement: Contains wheat Kosher Certification: Parve, KOF-K Supervision

**Storage:** Store in a clean, dry and well ventilated area away from strong odors. Product stored >30 days should be inspected at regular intervals.

Recommend Storage Conditions: Storage Temperature: (Degrees F) 75.0 Relative Humidity (%) < 50.0

Food Safety: Wheat flour is a raw agricultural product and must be thoroughly cooked prior to consumption.

Shelf Life: Best used in 180 days at recommended storage conditions. Best used in 360 days when stored frozen.

**Sifting:** Product is sifted prior to packing (bag) or loading (bulk).

All testing methods are AACC (American Association of Cereal Chemists) approved. Moisture Basis = 14% mb; Nitrogen Factor = n x 5.7

MIC Description	Min- Max
MOISTURE NIR	12 - 14 %
ASH NIR 14% MB	0.33 - 0.39 %
PROTEIN NIR 14% MB	6.5 - 9 %
FALLING NUMBER AT ALTITUDE 14% MB	300 - 600 S
PH	4.4 - 4.8

## **Nutritional Information (100g basis)**

Sodium\*: 2.0000 MG Carbohydrates \*\*: 78.52 G Calories:\* 362.0000 KCL Trans Fat\*\*\*: 0.000 G Fat\*: 0.8600 G Sugars\*: 0.3100 G Potassiuim\*: 105.0000 MG Vitamin C\*: 0.0000 IU Saturated Fat\*: 0.1270 G Ash\*\*: Calcium\*: 14.0000 MG Vitamin A\*: 0.0000 IU 0.36 G Monounsaturated Fat\*: 0.0730 G Water\*: 12.5100 G 7.75 G Protein:\*\* Iron:\* 1.2600 MG

Polyunsaturated Fat\*: 0.3790 G TDF\*: 1.7000 G

Source: \*USDA National Nutrient Database for Standard Reference.; \*\*Calculated; \*\*\*Analysis