



Quality Assurance Department

Product: Fine Ground Whole Wheat Flour-EZ

Product Description: Miller Milling Company produces all of their wheat products from cleaned, tempered wheat of sound quality. The Miller Milling Company further Guarantees that these products are made under current GMP's and are not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act of 1938. Subsequent to manufacture, this flour is sifted prior to packaging or loading and are stored in clean facilities appropriate for the storage of food materials.

FSMA Hazard Requiring a Preventive Control: This product is not processed to control microbial pathogens. This is not a ready-to-eat product.

Product Specifications for Crop Year 2017/2018

	Target	Range	Granulation	Target	Range
Moisture, %	14.0	Max	Over US 20 Wire, %	0.5	Max
Ash (12% MB), %	1.5	Typical	Over US 40 Wire, %	7.5	± 7.5
Protein (12% MB), %	14.0	Min	Over Us 70 Wire, %	17.5	± 7.5
Falling Number, Sec	300	Min	Pan, %	75.0	± 10.0

Ingredient Declaration: Whole Wheat Flour

Allergens: Wheat

Kosher Status: Manufactured under the Orthodox Rabbinical Council of San Francisco. Certificate available upon request.

Special Handling and Shelf Life: Up to 90 days when stored in dry, clean, ambient conditions, away from extremes of heat and humidity and absent from sources of infestation and contamination.

Country of Origin: The wheat used to produce wheat products sold by the Miller Milling Company is purchased from locations within the Continental United States of America and or Canada.

Micro-Ingredients are purchased from Caravan Ingredients and technical data for those components are available upon request.

GMO Statement: At the present time, there is no commercially available Genetically Engineered Wheat. Therefore, it is not in the commercial supply chain for either human or animal consumption.

FDA Registration: Miller Milling Company is registered with the United States Food and Drug Administration according to section 305 of the Bioterrorism Act of 2002.

Nutrition Information (100g basis)

Calories	340	Water (g)	10.74	Vitamin E (mg)	0.71
Ash (g)*	1.5	Total Dietary Fiber (g)	10.70	Calcium (mg)	34.0
Protein (g)*	13.21	Total Sugar (g)	0.41	Iron (mg)	3.60
Total Fat (g)	2.5	Added Sugar(g)	0.00	Magnesium (mg)	137
Saturated Fat (g)	0.43	Cholesterol (mg)	0.00	Phosphorus (mg)	357
Trans Fatty Acids (g)	0.00	Pantothenic Acid B-5 (mg)	0.60	Potassium (mg)	363
Polyunsaturated Fat (g)	1.17	Pyridoxine B-6 (mg)	0.41	Sodium (mg)	2.00
Monounsaturated Fat (g)	0.28	Vitamin A (IU)	0.00	Zinc (mg)	2.60
Carbohydrates (g)	72.0	Vitamin D (IU)	0.00		

Source: *Calculated value. USDA National Nutrient Database for Standard Reference Release 28; 20129 Wheat Flour, Whole Grain.