



# DIAMOND BRAND: BARLEY PRODUCTS

**Applicable to Conventional & Organic Barley**

**REVISION: 4/08**

<p style="text-align: center;"><u><b>DESCRIPTION</b></u></p> <p>Product shall be manufactured from clean, sound, barley processed under sanitary conditions according to good manufacturing practices and requirements of the Federal Food, Drug and Cosmetic Act.</p>	<p style="text-align: center;"><u><b>CONTAMINATION</b></u></p> <ul style="list-style-type: none"> <li>➤ Product shall be free of infestation or extraneous materials.</li> <li>➤ Product contains no chemical, medicinal or nutritional additives.</li> <li>➤ Product shall be free of pesticide residues.</li> <li>➤ Product is continually monitored for metal contamination.</li> <li>➤ Non-Essential glass is prohibited within the facility; including personal belongings.</li> </ul>																																										
<p style="text-align: center;"><u><b>Compliance to Bioterrorism Preparedness &amp; Response Act of 2002</b></u> Food Facilities Registration Number: 12819087660</p>	<p style="text-align: center;"><u><b>PACKAGING</b></u></p> <p><u>(FDA compliant)</u></p> <ul style="list-style-type: none"> <li>➤ poly-lined, polypropylene, super sacks</li> <li>➤ Kraft unlined, multi-walled paper</li> </ul>																																										
<p style="text-align: center;"><u><b>NUTRITIONAL PROFILE</b></u></p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left; border-bottom: 1px solid black;"><u>PROXIMATE NUTRIENTS</u></th> <th style="text-align: right; border-bottom: 1px solid black;"><u>PER 100gms</u></th> </tr> </thead> <tbody> <tr><td>Calories</td><td style="text-align: right;">392.0</td></tr> <tr><td>Protein (g)</td><td style="text-align: right;">11.0</td></tr> <tr><td>Ash (g)</td><td style="text-align: right;">1.2</td></tr> <tr><td>Carbohydrates (g)</td><td style="text-align: right;">86.0</td></tr> <tr><td>Total Dietary Fiber (g)</td><td style="text-align: right;">17.0</td></tr> <tr><td>Total Fat (g)</td><td style="text-align: right;">1.3</td></tr> <tr><td>Saturated Fat (g)</td><td style="text-align: right;">0.2</td></tr> <tr><td>Cholesterol (mg)</td><td style="text-align: right;">0.0</td></tr> <tr><td>Sodium (mg)</td><td style="text-align: right;">10.0</td></tr> <tr><td>Vitamin A (IU)</td><td style="text-align: right;">0.0</td></tr> <tr><td>Vitamin C (mg)</td><td style="text-align: right;">0.0</td></tr> <tr><td>Calcium (mg)</td><td style="text-align: right;">32.0</td></tr> <tr><td>Iron (mg)</td><td style="text-align: right;">2.8</td></tr> </tbody> </table> <p><small>DRY BASIS DATA CALCULATED FROM INFORMATION CONTAINED IN: USDA Nutrient Database for Standard Reference Release 13 USDA-ARS Nutrient Data Laboratory</small></p>	<u>PROXIMATE NUTRIENTS</u>	<u>PER 100gms</u>	Calories	392.0	Protein (g)	11.0	Ash (g)	1.2	Carbohydrates (g)	86.0	Total Dietary Fiber (g)	17.0	Total Fat (g)	1.3	Saturated Fat (g)	0.2	Cholesterol (mg)	0.0	Sodium (mg)	10.0	Vitamin A (IU)	0.0	Vitamin C (mg)	0.0	Calcium (mg)	32.0	Iron (mg)	2.8	<p style="text-align: center;"><u><b>MICROBIAL LIMITATIONS</b></u></p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">Standard Plate Count</td> <td style="text-align: right;">50,000/g Max.</td> </tr> <tr> <td>Yeast</td> <td style="text-align: right;">100/g Max.</td> </tr> <tr> <td>Mold</td> <td style="text-align: right;">100/g Max.</td> </tr> <tr> <td>Coliform Bacteria</td> <td style="text-align: right;">100/g Max.</td> </tr> <tr> <td>E. Coli</td> <td style="text-align: right;">Neg.(&lt;10/g.)</td> </tr> <tr> <td>Salmonella</td> <td style="text-align: right;">Neg.(25g.)</td> </tr> <tr> <td>Staphylococcus</td> <td style="text-align: right;">Neg.(&lt;10/g.)</td> </tr> </table> <p style="text-align: center;"><small>MICRO SPECIFICATIONS APPLY TO FLAKED BARLEY</small></p> <p style="text-align: center;"><u><b>STORAGE CONDITIONS/SHELF LIFE</b></u></p> <p style="text-align: center;"><u><b>Avoid excessive humidity and strong odors.</b></u></p> <p style="text-align: center;">up to 6 months: ambient conditions (55-80°F) up to 18 months: Optimum conditions (&lt;70°F/%RH)</p> <p style="text-align: center;"><b>optimum conditions are favorable for insect infestation; use good pest control practices to protect product &amp; package from potential infestation</b></p>	Standard Plate Count	50,000/g Max.	Yeast	100/g Max.	Mold	100/g Max.	Coliform Bacteria	100/g Max.	E. Coli	Neg.(<10/g.)	Salmonella	Neg.(25g.)	Staphylococcus	Neg.(<10/g.)
<u>PROXIMATE NUTRIENTS</u>	<u>PER 100gms</u>																																										
Calories	392.0																																										
Protein (g)	11.0																																										
Ash (g)	1.2																																										
Carbohydrates (g)	86.0																																										
Total Dietary Fiber (g)	17.0																																										
Total Fat (g)	1.3																																										
Saturated Fat (g)	0.2																																										
Cholesterol (mg)	0.0																																										
Sodium (mg)	10.0																																										
Vitamin A (IU)	0.0																																										
Vitamin C (mg)	0.0																																										
Calcium (mg)	32.0																																										
Iron (mg)	2.8																																										
Standard Plate Count	50,000/g Max.																																										
Yeast	100/g Max.																																										
Mold	100/g Max.																																										
Coliform Bacteria	100/g Max.																																										
E. Coli	Neg.(<10/g.)																																										
Salmonella	Neg.(25g.)																																										
Staphylococcus	Neg.(<10/g.)																																										
<p style="text-align: center;"><u><b>ALLERGEN STATEMENT</b></u></p> <p>This product may contain trace amounts of wheat from the field crop.</p>	<p style="text-align: center;"><u><b>CURRENT INSPECTION RATINGS</b></u></p> <table style="width: 100%; border-collapse: collapse;"> <tr><td style="width: 60%;">AIB:</td><td style="text-align: right;">SUPERIOR</td></tr> <tr><td>USDA:</td><td style="text-align: right;">PASS</td></tr> <tr><td>ASI:</td><td style="text-align: right;">EXCELLENT</td></tr> <tr><td>STATE OF WI:</td><td style="text-align: right;">SATISFACTORY</td></tr> <tr><td>OREGON TILTH CERTIFIED ORGANIC:</td><td style="text-align: right;">APPROVED</td></tr> </table>	AIB:	SUPERIOR	USDA:	PASS	ASI:	EXCELLENT	STATE OF WI:	SATISFACTORY	OREGON TILTH CERTIFIED ORGANIC:	APPROVED																																
AIB:	SUPERIOR																																										
USDA:	PASS																																										
ASI:	EXCELLENT																																										
STATE OF WI:	SATISFACTORY																																										
OREGON TILTH CERTIFIED ORGANIC:	APPROVED																																										
<p style="text-align: center;"><u><b>ORGANIC STATEMENT</b></u></p> <p>Product processed as Organic meets all the requirements set forth by Oregon Tilth Certified Organic and complies with the Standards and Guidelines Class OP.</p> <p>A written Organic Control Program ensures compliance. Certification is renewed annually.</p>	<p style="text-align: center;"><u><b>REGULATORY STATEMENTS</b></u></p> <ul style="list-style-type: none"> <li>➤ This product contains no animal proteins and is compliant with TSE/BSE requirements.</li> <li>➤ This product contains no genetically modified ingredients.</li> <li>➤ This product is not irradiated.</li> <li>➤ GRAS statement is not applicable; this food product contains no additives.</li> <li>➤ This product complies with California Proposition 65.</li> </ul>																																										
<p style="text-align: center;"><u><b>KOSHER INSPECTED AND CERTIFIED</b></u></p> <p style="text-align: center;">Approved: Kosher &amp; Parve Minnesota Kosher Kashruth Council 4330 W. 28<sup>th</sup> Street Minneapolis, MN 55416</p>	<p style="text-align: center;"><u><b>MANUFACTURING FACILITY LOCATION:</b></u></p> <p style="text-align: center;">La Crosse Milling Company PO Box 86, 105 HWY 35 ♦ Cochrane, WI 54622 608/248-2222 ♦ 800/441-5411 ♦ fax:608/248-2221 <a href="http://www.lacrosse milling.com">www.lacrosse milling.com</a> email: lmc@lacrosse milling.com</p>																																										
<p style="text-align: center;"><u><b>LOT CODING</b></u></p> <p>This product contains a lot code using the production date (mmddy) of manufacture. Ex: 010102 = January 1, 2002</p>	<p style="text-align: center;"><u><b>MANUFACTURING FACILITY LOCATION:</b></u></p> <p style="text-align: center;">La Crosse Milling Company PO Box 86, 105 HWY 35 ♦ Cochrane, WI 54622 608/248-2222 ♦ 800/441-5411 ♦ fax:608/248-2221 <a href="http://www.lacrosse milling.com">www.lacrosse milling.com</a> email: lmc@lacrosse milling.com</p>																																										