



DIAMOND BRAND: BARLEY PRODUCTS

Applicable to Conventional & Organic Barley

LD REVISION: 3/2011

| <p style="text-align: center;"><u>DESCRIPTION</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>CONTAMINATION</u></p> <ul style="list-style-type: none"> ➤ Product shall be free of infestation or extraneous materials. ➤ Product contains no chemical, medicinal or nutritional additives. ➤ Product shall be free of pesticide residues. ➤ Product is continually monitored for metal contamination. ➤ Non-Essential glass is prohibited within the facility; including personal belongings. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|-------------------|----------|-------|-------------|--------------|--------------|---------------------------------|-------------------|------|-------------------------|------|---------------|-----|-------------------|-----|------------------|-----|-------------|------|----------------|-----|----------------|-----|--------------|------|-----------|-----|--|----------------------|---------------|-------|------------|------|------------|-------------------|------------|---------|--------------|------------|------------|----------------|--------------|
| <p style="text-align: center;"><u>Compliance to Bioterrorism Preparedness & Response Act of 2002</u> COMPLIANT</p> | <p style="text-align: center;"><u>PACKAGING</u></p> <p><u>(FDA compliant)</u></p> <ul style="list-style-type: none"> ➤ poly-lined, polypropylene, super sacks ➤ Kraft unlined, multi-walled paper | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p style="text-align: center;"><u>NUTRITIONAL PROFILE</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 style="font-size: small; margin-top: 5px;">DRY BASIS DATA CALCULATED FROM INFORMATION CONTAINED IN: USDA Nutrient Database for Standard Reference Release 13 USDA-ARS Nutrient Data Laboratory</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>MICROBIAL LIMITATIONS</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.(<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.(<10/g.)</td> </tr> </table> <p style="font-size: small; text-align: center; margin-top: 5px;"><i>MICRO SPECIFICATIONS APPLY TO FLAKED BARLEY ONLY</i></p> <p style="text-align: center;"><u>STORAGE CONDITIONS/SHELF LIFE</u></p> <p style="text-align: center;"><u>Avoid excessive humidity and strong odors.</u></p> <p style="text-align: center;">up to 6 months: ambient conditions (55-80°F) up to 18 months: Optimum conditions (<70°F/%RH)</p> <p style="text-align: center;">optimum conditions are favorable for insect infestation; use good pest control practices to protect product & package from potential infestation</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>ALLERGEN STATEMENT</u></p> <p>This product may contain trace amounts of wheat from the field crop.</p> | <p style="text-align: center;"><u>CURRENT INSPECTION RATINGS</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>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 | STATE OF WI: | SATISFACTORY | OREGON TILTH CERTIFIED ORGANIC: | APPROVED | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| AIB: | SUPERIOR | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| USDA: | PASS | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| STATE OF WI: | SATISFACTORY | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| OREGON TILTH CERTIFIED ORGANIC: | APPROVED | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p style="text-align: center;"><u>ORGANIC STATEMENT</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>REGULATORY STATEMENTS</u></p> <ul style="list-style-type: none"> ➤ This product contains no animal proteins and is compliant with TSE/BSE requirements. ➤ This product contains no genetically modified ingredients. ➤ This product is not irradiated. ➤ GRAS statement is not applicable; this food product contains no additives. ➤ This product complies with California Proposition 65. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p style="text-align: center;"><u>KOSHER INSPECTED AND CERTIFIED</u></p> <p style="text-align: center;">Approved: Kosher & Parve Minnesota Kosher Kashruth Council 4330 W. 28th Street Minneapolis, MN 55416</p> | <p style="text-align: center;"><u>MANUFACTURING FACILITY LOCATION:</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 www.lacrossemilling.com email: lmc@lacrossemilling.com</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p style="text-align: center;"><u>LOT CODING</u></p> <p>This product contains a lot code using the production date (mmddyy) of manufacture. Ex: 010102 = January 1, 2002</p> | <p style="text-align: center;"><u>REGULATORY STATEMENTS</u></p> <ul style="list-style-type: none"> ➤ This product contains no animal proteins and is compliant with TSE/BSE requirements. ➤ This product contains no genetically modified ingredients. ➤ This product is not irradiated. ➤ GRAS statement is not applicable; this food product contains no additives. ➤ This product complies with California Proposition 65. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |