



DIAMOND BRAND: WHEAT PRODUCTS

Applicable to Conventional & Organic Wheat

REVISION: 4/08

<p style="text-align: center;"><u>DESCRIPTION</u></p> <p>Product shall be manufactured from clean, sound, soft white wheat 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></p> <p style="text-align: center;">Food Facilities Registration Number: 12819087660</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;">350.0</td></tr> <tr><td>Protein (g)</td><td style="text-align: right;">9.0(± 2)</td></tr> <tr><td>Ash (g)</td><td style="text-align: right;">1.5</td></tr> <tr><td>Carbohydrates (g)</td><td style="text-align: right;">75.0</td></tr> <tr><td>Total Dietary Fiber (g)</td><td style="text-align: right;">11.0(± 2)</td></tr> <tr><td>Total Fat (g)</td><td style="text-align: right;">2.0</td></tr> <tr><td>Saturated Fat (g)</td><td style="text-align: right;">0.0</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;">4.0</td></tr> <tr><td>Vitamin A (IU)</td><td style="text-align: right;"><5.0</td></tr> <tr><td>Vitamin C (mg)</td><td style="text-align: right;">n/a</td></tr> <tr><td>Calcium (mg)</td><td style="text-align: right;">37.0</td></tr> <tr><td>Iron (mg)</td><td style="text-align: right;">3.5</td></tr> <tr><td>Beta Carotene (IU)</td><td style="text-align: right;"><5.0</td></tr> </tbody> </table> <p style="font-size: small;">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	350.0	Protein (g)	9.0(± 2)	Ash (g)	1.5	Carbohydrates (g)	75.0	Total Dietary Fiber (g)	11.0(± 2)	Total Fat (g)	2.0	Saturated Fat (g)	0.0	Cholesterol (mg)	0.0	Sodium (mg)	4.0	Vitamin A (IU)	<5.0	Vitamin C (mg)	n/a	Calcium (mg)	37.0	Iron (mg)	3.5	Beta Carotene (IU)	<5.0	<p style="text-align: center;"><u>MICROBIAL LIMITATIONS</u></p> <table style="width: 100%; border-collapse: collapse;"> <tr><td>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="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.)
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<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 an alpha- numeric system representing the production shift (A,B or C) and date (mmddy) of manufacture.</p> <p style="text-align: center;">Ex: 2A010102= line 2, a-shift, Jan. 1, 2002</p>																																													