

PRODUCT: HULLED BARLEY MEAL

RAW BARLEY REQUIREMENTS: Barley selected for this product shall be milled from U.S. grade #2 or better. The barley shall be cleaned using standard grain cleaning equipment to remove dockage, foreign matter and stones in accordance with good manufacturing practices. The cleaned barley shall also be free from insect and rodent infestation, fumigants and other foreign odors or substances.

FINISHED PRODUCT REQUIREMENTS: The finished product shall comply with all regulations of the Federal Food, Drug and Cosmetic Act. The barley shall be hulled and milled in accordance with good manufacturing practices. The following criteria shall apply to the finished product:

PHYSICAL PROPERTIES:

Granulation: Rotap 100 g.
5 min. with hammer
On U.S. #20 20.0% Max
On U.S. #40 40 +/-15%
On U.S. #60 20 +/-10%
Thru U.S. #100 15 +/-10%
Density 33#/Cu. Ft.

CHEMICAL PROPERTIES:

Moisture 13.5% Max.
Protein 9.0% Min.
(as is; N=6.25)
Dietary Fiber 10.0% Min.
Fat 2.0% +/-0.5%
Ash 2.0% Max.

PACKAGING AND LABELING: 50# and 100# Kraft multi-wall, unlined bags, totes, and bulk. Labeling requirements include product name, net weight, name of manufacturer and lot number.

SHIPPING AND STORAGE REQUIREMENTS: Products stretched wrapped prior to loading and shipped on clean, dry pallets. Transportation of product shall be under such conditions as will prevent contamination. Store in a clean, dry area for a maximum of 6 months.