



Product Specification Sheet

PRODUCT NAME:	Extra Fancy Durum Flour Fine				
ITEM#	132335	NET WEIGHT:	25 lb Bag	UPC:	653793 41705 2
PALLET COUNT:	40	TI – HI:	7 x 5; 5 x 1		
INGREDIENTS:	Durum Wheat				
PHYSICAL CHARACTERISTICS:	Product is pale yellow in color with fine granulation.				
PACKAGING SPECIFICATIONS:	Product is packed in multi-walled bags. (Packaging is compliant with regulations for materials intended to come into contact with food).				
ANALYTICAL SPECIFICATIONS:	Moisture:	15.0% max			
	Protein*:	12.0% min			
	Ash:	0.74 – 0.78%			
	Falling Number:	≥ 300 sec			
MICROBIOLOGICAL SPECIFICATIONS:	This product is considered not ready-to-eat (NRTE) and requires further processing. As a result, no microbiological guarantees are provided				
COUNTRY OF ORIGIN:	USA				
ORGANIC CERTIFIED:	No	KOSHER CERTIFIED:	Yes		
STORAGE SPECIFICATIONS:	Product should be stored in cool, dry and low humidity environment with temperatures not to exceed 80°F. Recommended shelf life is 12 months, if stored correctly.				
TYPICAL PROCESSING SPECIFICATIONS:	Products are manufactured in compliance with FDA Good Manufacturing Practices (GMP's) in accordance with the Food Safety Modernization Act (FSMA). The above Analytical Specification is based upon current knowledge and is intended to provide general information of our products. The quality of those products is guaranteed under our General Conditions of Sale.				
ALLERGEN:	See attached Allergen Statement.				

*Protein value is largely dependent upon crop year and commodity availability.





Allergen Statement*

PRODUCT NAME:		Extra Fancy Durum Flour Fine		
ITEM #:	132335	NET WEIGHT:	25 lb Bag	UPC: 653793 41705 2
MAJOR ALLERGENS AND THEIR DERIVATIVES		LIST THE SPECIFIC ALLERGENS		
List all allergens in the ingredients, used as a carrier, or as a processing aid. A response is required for every cell in this table.		Present in the Product	Made on Shared Equipment	Present in the Facility
PEANUT	Such as peanut butter, peanut flour, peanut oil. <i>For oils, specify whether refined or unrefined.</i>	NO	NO	NO
NUT or TREE NUT	Such as almond, macadamia, pecan, hazelnut, filbert, walnut, cashew, brazil, pinenut, chestnut, pistachio, coconut. <i>For oils, specify whether refined or unrefined.</i>	NO	NO	YES
MILK	Such as Cheese, whey, nonfat milk, butter, butterfat, buttermilk, milk fat, casein, caseinates, custard, cream, yogurt, milk chocolate, lactalbumin, lactoglobulin, lactose.	NO	YES	YES
EGG	Such as egg white, egg yolk, egg albumin, meringue, mayonnaise.	NO	YES	YES
SOY	Such as miso, soy sauce, tofu, soy protein, textured vegetable protein, soy nuts, soy flour, soy lecithin, soy oil. <i>For Oils and Soy Lecithin, specify whether refined or unrefined.</i>	NO	YES	YES
FISH	Such as bass, flounder, tuna, anchovy, cod, salmon, fish oil. <i>For oils, specify whether refined or unrefined.</i>	NO	NO	NO
CRUSTACEAN SHELLFISH	Such as shellfish, shrimp, crab, lobster, crayfish.	NO	NO	NO
WHEAT	Such as flour, graham flour, farina, bran, cereal extracts, cracker meal, bread crumbs, semolina, wheat germ, wheat gluten, wheat starch.	YES	YES	YES
OTHER ALLERGENS or SENSITIZERS		LIST THE SPECIFIC ALLERGENS/ SENSITIZERS		
List all allergens in the ingredients, used as a carrier, or as a processing aid. A response is required for every cell in this table.		Present in the Product	Made on Shared Equipment	Present in the Facility
NON-WHEAT GLUTEN	Such as Rye, Barley, Oats and derivatives i.e. malt extract.	NO	YES	YES
MOLLUSK	Such as clam, oyster, scallop, mussel, octopus, squid, whelk, periwinkle, cuttlefish, abalone, snail.	NO	NO	NO
SESAME	Such as sesame seed, sesame oil. <i>For oils, specify whether refined or unrefined.</i>	NO	YES	YES
SULFITE	Such as sodium metabisulfite, sodium bisulfite, sulfur dioxide when present at 10 ppm or more.	NO	NO	YES
ARTIFICIAL COLORS	Such as FD&C Yellow# 5, tartrazine, FD&C Yellow# 6, sunset yellow.	NO	NO	NO
CELERY	Such as celery seed, celeriac, celery oil.	NO	NO	NO
IRRADIATED-SEWAGE SLUDGE		NO	NO	NO
PRESERVATIVES	Such as BHA, BHT, TBHQ.	NO	NO	NO

*This allergen statement is relevant to the above product which has been manufactured, processed, stored and/or distributed by Giusto's Specialty Foods, LLC. The allergen statement ceases to be valid once this product is stored, processed and/or distributed by the customer.



Non-GMO Statement

Giusto's Specialty Foods, LLC does not currently manufacture, produce, or distribute products derived from Genetically Modified Organisms. Currently, there are no commercially available genetically modified (transgenic) varieties of this product or its raw materials used to make this product in the United States. In addition, none of the raw materials used are manufactured with the use of irradiation, sewage sludge, enzymes or microbial cultures.

Lot Code Definition

Giusto's Specialty Foods uses the "JULIAN" lot coding system for manufactured or repackaged product. The system uses the DAY of the YEAR as reference:

OJJY defined as:

- 0 = Organic (or 1 for non-organic)
- JJJ = Julian date
- Y = Last digit of the year

Example:

Lot Number: 01694

- 0 = Organic
- 169 = 169 day of the year (June 18th)
- 4 = Year (2014)

Therefore, product with a lot code of 01694 is an organic product manufactured on June 18th, 2014.

