

# Amaranth Flour

## PRODUCT SPECIFICATION DATA SHEET

### Product Description:

Organic Amaranth Flour is 100% whole grain flour milled from selected, high-protein amaranth grain. Used in whole grain breads, rolls, bagels and blended wheat breads.

### General Standards:

- ❑ The product is manufactured and shipped in accordance with the provisions of the Federal Food, Drug, and Cosmetic Act as amended, as well as any applicable Federal, State, and Local restrictions.
- ❑ No stabilizers, preservatives or other additives are permitted.
- ❑ The product is Kosher Certified, and conforms to Kosher dietary laws where applicable.

### Packaging Standards:

- ❑ The product is delivered in 50# multi-wall paper bags.
- ❑ The product is clearly identified with the product name, net weight and the lot/date code.

### Shipping And Storage Standards:

- ❑ The product is to be stored in a cool dry area. Maximum temperature 65°F Max Humidity = 70%.
- ❑ The product is to be stored away from heavy aromatic materials.
- ❑ Storage of the product should not exceed 3 months from the date of receipt.

Chemical/Physical Standards		
Attribute	Specification	
Moisture	11.0% Maximum	
General Appearance	Off White powder	
Flavor and Aroma	Unique, pleasant nutty flavor	
Ash	5.00% Maximum	
Protein	14.00% Minimum	
Granulation	On U S #40 Thru U S #100	5.0% Maximum 50.0% Minimum

**Bakers Elements ORDER CODE  
AMFL-900-050**

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