



Specification Sheet

The Uhlmann Company
4801 Main St., Suite 550
Kansas City, MO 64112
ITEM NUMBER: 03333

HECKERS AP FLR 8/5LB-RG

ITEM STATEMENT:

Product milled from cleaned wheat of sound quality. This product shall be food grade and in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and applicable regulations thereunder. This is not a ready-to-eat product and must be thoroughly cooked before eating. Due to the nature of our products, we do not include microbial parameters as part of our Product Specification. As described in our Continuing Guaranty, we adhere to the U.S. Federal Food, Drug and Cosmetic Act, as amended. Product is sifted prior to packing (bag) or loading (bulk).

MIC DESCRIPTION	MIN	MAX	UOM	METHOD
Moisture NIR	13	14.2	%	Internal NIR Method
Ash NIR @ 14% MB	0.46	0.52	%	Internal NIR Method 14%
Protein NIR @ 14% MB	11.4	11.8	%	Internal NIR Method 14%
Falling Number @ 14% MB	230	270	sec	AACC 56-81B @ 14%

INGREDIENT STATEMENT:

INGREDIENTS: WHEAT FLOUR ENRICHED (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MALTED BARLEY FLOUR.

ALLERGEN STATEMENT:

Contains: Wheat

SHELF LIFE STATEMENT / HANDLING STATEMENT:

SHELF LIFE (Days): 547

Product should be kept in a clean, dry place that is well ventilated. Product should be used within one year (365 days).

Any product made from raw agricultural commodities, such as wheat, rye and other grains, may be subject to infestation if not properly inspected when received, handled, and stored. To reduce the risk of infestation, customer should ensure it has proper goods receiving inspection procedures, and should store the product in a clean, dry area that is well ventilated. Recommended storage conditions are <75 F and <50% Relative Humidity.

CERTIFICATES:

KOSHER CERTIFIED: Kosher Parve



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NUTRITIONAL INFORMATION (100G BASIS)

Updated to reflect 2016 FDA Final Rule on Food Labeling: Revision of the Nutrition and Supplement Facts Labels

Calories	361.21	Calculated based on	USDA SR28
Total Fat, g/100g	1.631	Calculated based on	USDA SR28
Saturated Fat, g/100g	0.252	Calculated based on	USDA SR28
Total Trans Fat, g/100g	0.000	Calculated based on	USDA SR28
Polyunsat. Fat, g/100g	0.744	Calculated based on	USDA SR28
Monunsat. Fat, g/100g	0.148	Calculated based on	USDA SR28
Cholesterol, mg/100g	0.000	Calculated based on	USDA SR28
Sodium, mg/100g	1.997	Calculated based on	USDA SR28
Potassium, mg/100g	107.189	Calculated based on	USDA SR28
Carbohydrates, g/100g	72.974	Calculated based on	USDA SR28
Dietary Fiber, g/100g	2.396	Calculated based on	USDA SR28
Total Sugars, g/100g	0.336	Calculated based on	USDA SR28
Added Sugars, g/100g	0.000	Calculated based on	USDA SR28
Protein, g/100g	11.622	Calculated based on	USDA SR28
Vitamin A, RAE mcg/100g	0.000	Calculated based on	USDA SR28
Vitamin A, IU	1.697	Calculated based on	USDA SR28
Vitamin C, mg/100g	0.000	Calculated based on	USDA SR28
Calcium, mg/100g	15.726	Calculated based on	USDA SR28
Iron, mg/100g	4.501	Calculated based on	USDA SR28
Vitamin D, mcg/100g	0.000	Calculated based on	USDA SR28
Vitamin D, IU/100g	0.000	Calculated based on	USDA SR28
B1-Thiamin, mg/100g	0.799	Calculated based on	USDA SR28
B2-Riboflavin, mg/100g	0.501	Calculated based on	USDA SR28
B3-Niacin, mg/100g	7.303	Calculated based on	USDA SR28
Folate (food), mcg/100g	32.651	Calculated based on	USDA SR28
Folic Acid (added), mcg/100g	148.278	Calculated based on	USDA SR28