

KENT SPECIAL Technical Data Sheet

520131101 (BULK)		520131104 (50 LB)		ISSUED DATE: 02/09/2016	
This Data Sheet is applicable to the 2015-2016 crop year.					
DESCRIPTION: Kent Special is a bleached, enriched straight grade flour milled from soft red winter wheat grown primarily in New York. The flour is whiter than a typical straight grade flour. The bleaching process is also useful in adding baking strength to the flour. Kent Special is a versatile flour that can be used in many bakery products					
REGULATIONS AND FOOD SAFETY: This product is food grade and is in compliance with the Federal Food, Drug and Cosmetic Act as amended and all applicable regulations thereunder.					
Flour is a raw agricultural product that is not subjected to a microbiological kill step and is therefore intended for further processing.					
CERTIFICATIONS: Kosher (Pareve) –Orthodox Union					
PROPERTIES: Moisture Protein (14% Basis) Ash (14% Basis) pH Falling Number Deoxynivalenol (Vomitoxin)		TOLERANCE: 14.0% Maximum 7.0 - 8.5% 0.42 - 0.48% 4.4 - 4.8 250 Seconds Minimum 1.0 ppm Maximum		METHOD: AACC 44-15.02 AACC 39-11.01 AACC 08-02.01 AACC 02-52.01 AACC 56-81.03 Quantitative Test Kit	
TREATMENT: CHLORINE GAS (CL ₂), ENRICHMENT					
INGREDIENT DECLARATION: BLEACHED, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID)					
ALLERGENS: CONTAINS WHEAT					
COUNTRY OF ORIGIN: This product is produced in the United States of America.					
MANUFACTURE DATE / CODE DATE / LOT CODE: Packaged products are identified by the facility initials and a six digit open code date listing the month, day, year.					
Churchville: CH000000		Frankenmuth: FM000000		Kent: KE000000	
				Ligonier: LI000000	
				Quincy: QU000000	
PACKAGING AND SHIPPING: Flour is sifted prior to packaging or bulk loading. The product is packaged in 50 lb. multi-walled paper bags and shipped bulk.					
HANDLING AND STORAGE: The shelf life is 180 days from the date of manufacture when stored under clean, dry, ambient conditions away from strong odors and in an area operated under good manufacturing practices.					

The information in this bulletin is intended for supplying general information and typical properties for sales purposes. It is recommended that purchasers further determine what is suitable for their particular purposes under their own operating conditions.

From the field to the mill, we take an integrated approach to agriculture. You reap the reward.

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	Are any of the listed allergen / sensitive components contained in the ingredient?	Specific name of allergen / sensitive component in ingredient?	Are any of the listed allergens / sensitive components manufactured on the same line as the ingredient?	Are any of the listed allergens / sensitive components manufactured in the same plant as the ingredient?
ALLERGENS	YES OR NO	DESCRIPTION	YES OR NO	YES OR NO
Milk & Milk Products <i>butter, buttermilk, casein, cream, sodium caseinate, curds & whey, cheese, cottage cheese, cottage cheese, lactoglobulin, lactose, etc.</i>	NO	NA	NO	NO
Eggs <i>albumen, etc.</i>	NO	NA	NO	NO
Fish <i>seafood and their products</i>	NO	NA	NO	NO
Crustacean <i>shrimp, prawns, crab, lobster, and crawfish, etc.</i>	NO	NA	NO	NO
Mollusks <i>abalone, snail, clam, oyster, octopus, squid, mussel, scallop, etc.</i>	NO	NA	NO	NO
Tree nuts <i>almonds, walnuts, pecans, cashews, brazil nuts, pistachios, hazelnuts (filberts), pine nuts (pinon nuts), macadamia nuts (bush nuts), chestnuts, beech nuts, butternuts, coconut, ginko nuts, hickory nuts, lichee nuts, pili nuts, and Sheanuts</i>	NO	NA	NO	NO
Peanuts	NO	NA	NO	NO
Soybeans	*NO	NA	NO	NO
Lupin	NO	NA	NO	NO
Lentils	NO	NA	NO	NO
Chickpeas	NO	NA	NO	NO
Peas	NO	NA	NO	NO
Wheat	YES	SOFT WHEAT	YES	YES
Grains – <i>barley, corn, millet, oats, rice, rye, sorghum, etc.</i>	*NO	NA	NO	NO
Buckwheat	NO	NA	NO	NO
Celery	NO	NA	NO	NO
Unrefined Oil	NO	NA	NO	NO
Mustard	NO	NA	NO	NO
Sesame	NO	NA	NO	NO
Bee Pollen / Propolis	NO	NA	NO	NO
Royal Jelly	NO	NA	NO	NO
Peach	NO	NA	NO	NO
Pork	NO	NA	NO	NO
Tomato	NO	NA	NO	NO
SENSITIVE COMPONENTS	YES OR NO	DESCRIPTION	YES OR NO	YES OR NO
Gluten – <i>wheat, barley, rye, oats, etc.</i>	YES	Wheat gluten naturally present in the wheat kernel. NO added forms of wheat gluten or other glutes are included.	YES	YES
Sulfites	NO	NA	NO	NO
Monosodium glutamate	NO	NA	NO	NO
Hydrolyzed vegetable protein	NO	NA	NO	NO
Colorings – <i>FD&C Colors, titanium dioxide, carmine etc.</i>	NO	NA	NO	NO
Caffeine	NO	NA	NO	NO

*See attached Allergen Statement