

**CARDINAL FLOUR
Technical Data Sheet**

220130001 (BULK/RAIL)	220130004 (50 LB)	220130003 (100 LB)	220130002 (TOTE)	ISSUED DATE: 01/28/2016
This Data Sheet is applicable to the 2015-2016 crop year.				
DESCRIPTION: Cardinal Pastry Flour is a straight grade flour milled from soft red winter wheat. This is a versatile flour that can be used in a wide variety of pastry 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 not ready to eat and intended for further processing.				
CERTIFICATIONS: Kosher (Pareve) - Chicago Rabbinical Council				
PROPERTIES: Moisture Protein (14% Basis) Ash (14% Basis) Falling Number Deoxynivalenol (Vomitoxin)		TOLERANCE: 14.0% Maximum 7.0 - 8.8% 0.42 - 0.50% 300 Seconds Minimum 1.0 ppm Maximum		METHOD: AACC 44-15.02 AACC 39-11.01 AACC 08-02.01 AACC 56-81.03 Quantitative Test Kit
TREATMENT: NONE				
INGREDIENT DECLARATION: WHEAT FLOUR				
ALLERGENS: CONTAINS WHEAT				
COUNTRY OF ORIGIN: This product is produced in the United States of America.				
MANUFACTURE DATE / CODE DATE / LOT CODE: Lots are identified by the facility initials and a six digit open code date listing the month, day, year. Bulk finished product constitutes a single lot.				
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. and 100 lb. multi-walled paper bags, totes and shipped bulk/rail.				
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