



PO BOX 440  
PENN YAN, NY 14527

PHONE: (315) 536-3311  
FAX: (315) 536-6740  
WEB: THEBIRKETTMILLS.COM

## PRODUCT SPECIFICATIONS

### DARK BUCKWHEAT FLOUR

Brand Name: The Birkett Mills, First Prize, various  
 Product Name: Dark Buckwheat Flour (Conventional/Organic)  
 General Description: A food grade product produced by mechanical harvesting, cleaning, dehulling, removing buckwheat hulls from buckwheat grain.

### Typical Analysis

Properties: Appearance: Off white, black speckled flour, medium-fine grind  
 Odor: Minimal odor, free of rancid or any off odors  
 Flavor: Strong, hearty flavor

### Analysis:

#### Nutritional Content

Moisture (%)	10.50	+/-	1.5
Protein (% DB)	12.00	+/-	1.0
Fat (% DB)	4.0	+/-	0.4
Ash (% DB)	2.5	+/-	0.2
Crude Fiber (% DB)	12.75	+/-	0.5
Total Dietary Fiber (% DB)	41.0	+/-	2.0
Soluble Dietary Fiber (% DB)	2.0	+/-	0.25

Physical:	Test Weight (11lb/cu ft)	29.0	+/-	4.0
Particle Size:	On US #30 (%)	0.0		
	On US #40 (%)	0.0		
	On US #60 (%)	4.0-8.0		
	On US #80 (%)	18.0-22.0		
	On US #100 (%)	18.0-22.0		
	(thru #100) (%)	52.0-56.0		

Foreign Matter: minimal

Chemical Contamination: None detectable at a detection level of 1.0 ppb (including mycotoxins and all synthesized chemicals).

Micro Count:	Aflatoxin:	<5 ppb
	(sum of B1, B2, G1, and G2)	
	Mold & Yeast	<10,000/gram
	E. Coli:	Negative*
	Coliform:	<180/gram
	Salmonella:	Negative*

Nutrition Facts	
Serving Size 1/4 cup (30g)	
Servings Per Container 37	
Amount Per Serving	
Calories	100
% Daily Value*	
<b>Total Fat</b> 1g	<b>2%</b>
Trans Fat 0g	
<b>Sodium</b> 0mg	<b>0%</b>
<b>Potassium</b> 180mg	<b>5%</b>
<b>Total Carbohydrate</b> 22g	<b>7%</b>
Dietary Fiber 3g	<b>12%</b>
Other	
Carbohydrate 19g	
<b>Protein</b> 4g	
<b>Iron</b>	<b>6%</b>
<b>Thiamine</b>	<b>10%</b>
<b>Riboflavin</b>	<b>4%</b>
<b>Niacin</b>	<b>10%</b>
Not a significant source of calories from saturated fat, cholesterol, sugars, vitamin A, vitamin C, and calcium.	
* Percent Daily Values are based on a 2,000 calorie diet.	

\* Not detectable (<1.0ppb)



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## Material Safety Data Sheet

Product Name: **Dark Buckwheat Flour**  
Chemical Name: n/a  
CAS Number: none

Hazardous Ingredients: none known

Hazardous Information:

Carcinogenic: not listed

LD50: n/a

TLV: n/a

OSHA PEL: n/a

### Physical Data

Boiling Point:	n/a	Appearance:	Fine, creamy white particle
Melting Point	n/a	Vapor Pressure:	n/a
Lbs. per Cu. Ft.:	36	Vapor Density:	n/a
Solubility in Water:	n/a	Evaporation rate:	n/a

### Fire and Explosion Data

Extinguishing Media: Water, spray, CO<sub>2</sub>, Dry Chemical  
Unusual Fire and Explosion Hazards: Airborne Dust is sufficient  
Concentrations when confined  
Exposed to a sufficient ignition, source can explode

Explosibility Index:	n/a	Ignition Sensitivity:	2.1
Explosion Severity:	n/a	Ignition Temperature:	aprox. 380°C cloud or layer

### Reactivity Data

Stability:	Stable	Hazardous Decomposition/Byproducts:	n/a
Incompatibility (materials to avoid):	n/a	Byproducts:	n/a
Conditions to avoid:		Hazardous Polymerization:	n/a
Open flames, sparks, ignition sources			

### Spill, Leak, and Disposal Data

Steps to be taken if material is released or spilled: Sweep or scoop up and remove. Flush with water.  
Waste disposal method: According to federal, state, and local regulations.

## Health Hazard Data

Toxicity:	N/A	Corrosivity:	N/A
ACGIH:	None established	Carcinogenicity:	None
OSHA:	None established	Lung Effects:	N/A
Irritation:	Mild skin/eye if at all	Sensitization:	Allergen in some cases

## First Aid Procedures

Ingestion:	N/A
Dermal:	Flush with soap and water, if allergic.
Eye Contact:	Flush with water for 15 minutes, get medical attention if allergic, or if irritation persists.
Inhalation:	Remove to fresh air, if allergic.

## Special Protection Information

Ventilation:	Local Exhaust: If dust is a problem.	Respiratory:	NIOSH approved Dust mask for nuisance particulates if needed.
Mechanical:	N/A	Protective Gloves:	N/A
Special:	N/A		
Eye Protection:	Goggles as needed.		

## Special Handling

Precautionary Labeling: None required.

Other Handling and Storage Conditions: Store in cool, dry space. No welding inside bulk bins that contain flour -- must be free of flour.

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