## **Product Specification – IQF Waxy Burgundy Whole Grain Sorghum**

Product Name:	IQF Waxy Burgundy Whole Grain Sorghum		
Product Description:	IQF, free-flowing, cooked waxy burgundy whole grain sorghum		
Ingredient Statement:	Cooked waxy burgundy sorghum (water, waxy burgundy sorghum)		
Item Number:	N/A		
Pack Size:	1 x 30 lb.		
Origin of Raw Material:	USA		
Processed/Packed:	USA		
Shelf Life:	2 years from date of production with proper handling, shipping and storage		
	conditions		
Storage Condition:	Keep frozen until ready to use		
Allergens:	Contains no known allergens		
	This product is m	anufactured, processed, and/or warehoused in a facility	
	which contains wheat, egg, soy, milk, tree nuts, and fish products.		
Processing:	This product is processed in accordance with all Good Manufacturing Practices and all applicable FDA regulations for food safety.		
MICROBIOLOGICAL*		ACCEPTABLE VALUE**	
Total Plate Count (SPC / APC)		≤10,000 cfu/g	
Coliform		≤300 cfu/g	
E. coli		<10 cfu/g	

<sup>\*</sup>Not tested in house.

## **NUTRITIONAL**

<b>Nutrition Fa</b>	acts		
Serving size	100 g		
Amount per serving  Calories	180		
% Da	aily Value *		
Total Fat 2.5g	4%		
Saturated Fat 0g	0%		
Trans Fat 0g			
Cholesterol Omg	0%		
Sodium 0mg	0%		
Total Carbohydrate 36g	12%		
Dietary Fiber 5g	19%		
Total Sugars 1g			
Includes 0g Added Sugars	3		
Protein 4g	8%		
Vitamin D 0mcg	0%		
Calcium 8mg	0%		
Iron 1.8mg	10%		
Potassium 170mg	4%		
The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories per day is used for general nutrition advice.			
Calories per gram: Fat 9 • Carbohydrate 4 •	Protein 4		



DISCLAIMER – Please note that all data listed above is subject to standard analytical deviation. Results represent average values. Since exact conditions under which our product or this information may be used are beyond our control, this information is made without warranty of any kind, either expressed or implied. We encourage our customers to run their own tests and investigations to determine that product's effectiveness in their own processes and products.



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<sup>\*\*</sup>These are our recommended microbial limits. This is not a statement of the microbial limits necessary for your particular application, which can only be determined by your own quality control parameters.