

Sorghum Flour

DESCRIPTION

Sorghum flour is made from 100% of the whole white sorghum seed milled into flour.

APPLICATIONS & FUNCTIONAL BENEFITS

- Blends with other flours for breads, pancakes, cookies, and other baked goods
- Clean label; simplify your ingredient list and enhance nutritional content

USAGE RECOMMENDATIONS

Use as needed to meet visual, palate, and nutritional requirements.

INGREDIENT DECLARATION

Sorghum Flour, Organic Sorghum Flour

PHYSICAL PROPERTIES

Color & Appearance: light tan, fine grain powder
Odor & Flavor: typical grain flour, mild, nutty profile
Moisture: less than 14%
Granulation: 100% through a US 60 sieve*
*Nutritional information may vary based on custom mill requests.

SHELF LIFE & STORAGE REQUIREMENTS

12 months when stored unopened at ambient temperature (70°F, <55RH) and away from sources of strong odor, steam, heat and humidity.

PACKAGING

50 lb., 3-ply multiwall bags or to customer specifications.

NUTRITIONAL INFORMATION			
Serving Size		100 g	
Amount Per Serving			
Calories		341	
Total Fat		3.24 g	
Saturated Fat		0.45 g	
Trans Fat		0 g	
Cholesterol		0 mg	
Sodium		6.0 mg	
Total Carbohydrate		73.3 g	
Dietary Fiber		6.9 g	
Sugars (Mono & Disaccharides)		0.62 g	
Protein		11.3 g	
Iron		4.4 mg	
Amino Acids			
Tryptophan	0.12 g	Methionine	017 g
Threonine	0.35 g	Phenylalanine	0.55 g
Isoleucine	0.43 g	Valine	0.56 g
Leucine	1.49 g	Histidine	0.25 g
Lysine	0.23 g		

Analysis conducted on representative sample. This information is furnished without warranty, expressed or implied. No legal responsibility is assumed for the use of, or reliance on, this data. As additional nutritional information becomes available, these nutritional values are subject to change.

CERTIFICATIONS AND REQUIREMENTS

Kosher: Certified Kosher
Non GMO: Sorghum contains no genetically modified material
Organic: Certified Organic
Gluten Free: Certified Gluten Free

FACILITY CERTIFICATIONS

