

Organic Sorghum Flour AACR

Description

Sorghum Flour is a nutritious, whole-grain, gluten-free ingredient derived from sorghum seed. High in protein, dietary fiber, and iron, Sorghum Flour is a nutritionally significant and functional ingredient.

Applications & Functional Benefits

Achieve a clean label; simplify your ingredient list and enhance nutritional content. Pre-swollen starch enhances speed of hydration resulting in excellent blending properties, optimal moisture absorption, and natural texturizer and freeze/thaw stability.

Ingredients

Sorghum Pregel – 100%

Country of Origin

United States of America

Packaging

3-ply multi-wall bags and totes.

Storage and Shelf Life

12 months unopened, ambient conditions of moderate temperature and humidity.

Technical Analysis

Allergens

Gluten <10 ppm

Analytical Analysis

Moisture 10% Max
Color Cream to tan

Microbiological Analysis

Coliforms <10 cfu/g
E. coli <10 cfu/g
Listeria Negative
Salmonella Negative

Food Safety Certification

GFSI, Organic and Kosher Certifications.

Nutritional Facts

Nutrition Facts	
Sorghum Flour	
Serving size 100 grams (100g)	
Amount Per Serving	
Calories	359
<small>% Daily Value*</small>	
Total Fat 3.5g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 1g	
Cholesterol 0mg	0%
Sodium 3mg	0%
Total Carbohydrate 77g	28%
Dietary Fiber (per old FDA rule) 7g	26%
Dietary Fiber 7g	24%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 8g	
Vitamin D -mcg	-%
Calcium 10mg	1%
Iron 3.1mg	17%
Potassium 320mg	7%

GMO Status

Non-GMO

Prop 65 Statement

Does not apply

This product is food grade and is in compliance with Federal Food, Drug and Cosmetic Act as amended and all applicable regulations thereunder.