



Grain Processing Group  
 Technical Services  
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**Brand Name: Seal of Minnesota**

Description: Seal of Minnesota is the food prepared in the grinding and bolting of cleaned hard wheat. The product is produced in accordance with good manufacturing practices and all applicable FDA regulations as amended.

Moisture: 14.3% Maximum

Ash \*: 0.54% +/- 0.03%

Protein\*: 12.6% +/- 0.30%

Falling Number\*: 260 +/- 30 sec

Ingredient Listing: Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Potassium Bromate, Thiamine Mononitrate, Riboflavin, Folic Acid

All testing methods AACC (American Association of Cereal Chemists) approved.

\*Moisture Basis/Nitrogen Factor: 14.0% MB/n x 5.7

Shelf Life: 90 days at recommended storage conditions and good sanitary practices.

Storage Conditions: 70 degrees F; 70% Relative Humidity

Kosher Certification: Kashruth certification by Kosher Overseers of America.

**Nutritional Information:**

Calories (kcal)	343	TDF (g)	2.97	Protein (g)	12.6
Calories from Fat	10	Sodium (mg)	1.0	Calcium (mg)	21
Fat (g)	1.06	Potassium (mg)	198	Iron (mg)	0.80 *
Saturated Fat (g)	0.149	Vitamin A (IU)	0.0	Vitamin C (mg)	0.0
Cholesterol (g)	0.0	Monounsaturated Fat (g)	0.123	Soluble Fiber (g)	1.12
Carbohydrate (g)	70.0	Polyunsaturated Fat (g)	0.411	InsolubleFiber (g)	1.85
Sugars (g)	1.60				

\*Unenriched Value

The above assays represent guidelines for product formulation, and were run on a random basis. Varietal and growing conditions (weather and soil) can have an effect on these values. Data is based on composite commercial samples analyzed on a 100 g basis.

If enriched, enriched to levels as listed in CFR Title 21 137.165 Enriched Wheat Flour, following Good Manufacturing Practices: Niacin 24 mg/lb; Iron 20 mg/lb ; Thiamine Mononitrate 2.9 mg/lb ; Riboflavin 1.8 mg/lb; Folic Acid 0.7 mg/lb