


SPC-QSP-WHEAT PG2-220	 LA CROSSE MILLING CO.	EFFECTIVE DATE: 10/12/2022
This document will be revised at least every 2 years and as changes occur.		REPLACES: 2/3/2017
		ORIGINAL: 1/3/2012


WHEAT PRODUCTS

SPECIFICATIONS COMPLIANCE SHEET

Applicable to Conventional Wheat Products.

<div>DESCRIPTION</div> <div>La Crosse Milling Company wheat products are produced from clean, sound, soft white wheat processed under sanitary conditions in accordance with Good Manufacturing Practices and requirements of the Federal Food, Drug and Cosmetic Act. Raw wheat is cleaned and heat treated for an enzyme stabilized product. The wheat can be further processed into enzyme stable flakes or quick white wheat.</div>			<div>FOREIGN MATERIAL CONTROL</div> <div><ul style="list-style-type: none">Product shall be free of infestation or extraneous materials.Product does not contain any chemical, medicinal or nutritional additives.Product shall be free of pesticide residues.Product is continually monitored for metal contamination using magnets and metal detectors.Non-essential glass is prohibited within the facility; including personal belongings.</div>																																																																																															
<div>BIOTERRORISM PREPAREDNESS & RESPONSE ACT OF 2002</div> <div>FDA Registration #: xxxxxxx7660</div> <div>FDA Re-Registration Date: 10/12/2022</div> <div>Re-Registration Status: Current</div>			<div>PACKAGING</div> <div>FDA Compliant for Food Contact</div> <div><ul style="list-style-type: none">Poly-lined, polypropylene, super sacksKraft unlined, multi-walled paper bags</div>																																																																																															
<div>NUTRITIONAL PROFILE</div> <table><tr><th>PROXIMATE NUTRIENTS*</th><th>UNIT</th><th>PER 100g</th></tr><tr><td>Calories</td><td>kcal</td><td>340.0</td></tr><tr><td>Protein</td><td>g</td><td>11.0</td></tr><tr><td>Ash</td><td>g</td><td>1.5</td></tr><tr><td>Total Carbohydrates</td><td>g</td><td>75.0</td></tr><tr><td>Sugars, total</td><td>g</td><td>0.4</td></tr><tr><td>Added sugars</td><td>g</td><td>0.0</td></tr><tr><td>Total Dietary Fiber (±2)</td><td>g</td><td>12.7</td></tr><tr><td>Total Fat</td><td>g</td><td>2.0</td></tr><tr><td>Saturated Fat</td><td>g</td><td>0.3</td></tr><tr><td>Trans Fat</td><td>g</td><td>0.2</td></tr><tr><td>Polyunsaturated Fat</td><td>g</td><td>0.837</td></tr><tr><td>Monounsaturated Fat</td><td>g</td><td>0.227</td></tr><tr><td>Cholesterol</td><td>g</td><td>0.0</td></tr><tr><td>Sodium</td><td>mg</td><td>4.0</td></tr><tr><td>Vitamin A</td><td>IU</td><td><5.0</td></tr><tr><td>Vitamin C</td><td>mg</td><td>0.0</td></tr><tr><td>Vitamin D</td><td>mcg</td><td>0.0</td></tr><tr><td>Folic acid</td><td>mcg</td><td>0.0</td></tr><tr><td>Niacin</td><td>mg</td><td>4.766</td></tr><tr><td>Calcium</td><td>mg</td><td>34.0</td></tr><tr><td>Iron</td><td>mg</td><td>5.4</td></tr><tr><td>Potassium</td><td>mg</td><td>435</td></tr></table> <div>*USDA Nutrient Database for Standard Reference</div>			PROXIMATE NUTRIENTS*	UNIT	PER 100g	Calories	kcal	340.0	Protein	g	11.0	Ash	g	1.5	Total Carbohydrates	g	75.0	Sugars, total	g	0.4	Added sugars	g	0.0	Total Dietary Fiber (±2)	g	12.7	Total Fat	g	2.0	Saturated Fat	g	0.3	Trans Fat	g	0.2	Polyunsaturated Fat	g	0.837	Monounsaturated Fat	g	0.227	Cholesterol	g	0.0	Sodium	mg	4.0	Vitamin A	IU	<5.0	Vitamin C	mg	0.0	Vitamin D	mcg	0.0	Folic acid	mcg	0.0	Niacin	mg	4.766	Calcium	mg	34.0	Iron	mg	5.4	Potassium	mg	435	<div>MICROBIAL LIMITATIONS</div> <table><tr><th>TESTING PARAMETER</th><th>METHOD</th><th>SPECIFICATION</th></tr><tr><td>Total Plate Count</td><td>AOAC 990.12</td><td>50,000 cfu/g max</td></tr><tr><td>Yeast</td><td>AOAC 997.02</td><td>100 cfu/g max</td></tr><tr><td>Mold</td><td>AOAC 997.02</td><td>100 cfu/g max</td></tr><tr><td>Coliform</td><td>AOAC 991.14</td><td>100 cfu/g max</td></tr><tr><td>E-coli</td><td>AOAC 991.14</td><td><10 cfu/g (negative)</td></tr><tr><td>Staphylococcus aureus</td><td>AOAC 2003.07</td><td><10 cfu/g (negative)</td></tr><tr><td>Salmonella</td><td>CL = AOAC RI#010803</td><td>Negative per 375g</td></tr></table> <div>STORAGE CONDITIONS / SHELF LIFE</div> <div>Store product at ambient temperatures and in dry conditions following food pest management program.</div> <div>Avoid excessive humidity and strong odors.</div> <div>Recommended shelf life up to 6 months at ambient conditions (55-80°F)</div> <div>Up to 18 months at optimum conditions (<70°F/%RH)</div>			TESTING PARAMETER	METHOD	SPECIFICATION	Total Plate Count	AOAC 990.12	50,000 cfu/g max	Yeast	AOAC 997.02	100 cfu/g max	Mold	AOAC 997.02	100 cfu/g max	Coliform	AOAC 991.14	100 cfu/g max	E-coli	AOAC 991.14	<10 cfu/g (negative)	Staphylococcus aureus	AOAC 2003.07	<10 cfu/g (negative)	Salmonella	CL = AOAC RI#010803	Negative per 375g
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			<div>LOT CODE EXPLANATION</div> <div>Lot code utilizes an alpha-numeric system representing the production shift (A, B or C) and date (mmddyy) of manufacture.</div> <div>Example: 2A123021</div> <div>Explanation: Line 2, A-shift, December 30, 2021</div>																																																																																															
<div>ALLERGEN STATEMENT</div> <div>This product contains wheat gluten.</div>			<div>REGULATORY STATEMENTS</div> <div><ul style="list-style-type: none">Product does not contain any animal proteins and is compliant with TSE/BSE requirements.Product does not contain any genetically modified ingredients and is not derived from any of the foods listed on the USDA List of Bioengineered Foods.Product is not irradiated.GRAS Statement not applicable; this food product contains no additives.Product complies with California Proposition 65.</div>																																																																																															
<div>SIFTING STATEMENT</div> <div>All wheat products manufactured at La Crosse Milling Company are sifted prior to packaging. These products are produced under Good Manufacturing Practices in accordance with regulatory guidelines.</div>																																																																																																		
<div>ORIGIN STATEMENT</div> <div>Raw Grain: US and Canada</div> <div>Finished Product: Cochrane, WI (Buffalo County) USA</div>																																																																																																		

****This is not a specification. This is a supplemental compliance information page to each oat product specification.***

REG-FS-WHEATALG-220	 LA CROSSE MILLING CO.	EFFECTIVE DATE: 10/1/2022
		REPLACES: 2/24/2020
		ORIGINAL: 2005

ALLERGEN STATEMENT FOR WHEAT PRODUCTS

Milled Wheat including Soft White Wheat Flakes & Quick White Wheat Flakes

Allergens & Sensitivities	Present in the Ingredient	Present in other products manufactured on the same line.	Present in the same manufacturing plant.
Wheat or triticale or its derivatives*	Yes, 100% wheat	Yes	Yes
Gluten* (rye, barley, oats, spelt, kamut or their hybridised strains)	Receiving control procedures limit acceptable quantities of barley and oat contamination in wheat grains but is unavoidable in field grains.	Yes	Yes
Peanuts or its derivatives	No	No	No
Tree nuts: including almonds, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios, walnuts, coconuts or their derivatives	No	No	No
Sesame or its derivatives	No	No	No
Milk or its derivatives	No	No	No
Eggs or its derivatives	No	No	No
Fish or its derivatives	No	No	No
Shellfish and mollusks or its derivatives	No	No	No
Soy or its derivatives	No	No	No
Mustard seeds	No	No	No
Celery	No	No	No
Sulphur dioxide & Sulfites	No	No	No
Color additives	No	No	No

+ these products may be found in vending machines in employee breakrooms

* Wheat gluten is gliadin protein; Oat gluten is avenin protein (some studies have shown celiac disease-food sensitivity may not occur in oats); Barley gluten is hordein protein.


ALLERGEN CONTROL:

An Allergen Control Program consists of documented procedures, along with appropriate annual employee training, to control allergen contamination within this facility. Change-over logs are utilized to monitor effectiveness and verification. Annual allergen validation is completed. Color coded packaging and labeling is utilized.

ALL PRODUCTS MANUFACTURED AT: 105 Highway 35; P.O. Box 86 Cochrane, WI 54622 USA (LMC has no other locations)

Phone: 608/248-2222 Toll Free: 1-800/441-5411 • Fax: 608/248-2221 QA Lab Fax: 608/248-3337

www.lacrossemilling.com • lmc@lacrossemilling.com

SAFETY DATA SHEET-WHEAT PRODUCTS	 LA CROSSE MILLING CO.	EFFECTIVE DATE: 10/3/2022 JM
This document will be reviewed every 3 years and as changes occur.		REPLACES: 10/2/2020
		ORIGINAL: 5/4/1993

SAFETY DATA SHEET

1. PRODUCT AND COMPANY IDENTIFICATION

Product Identification: **WHEAT PRODUCTS**
Product Identification Number: N/A
Manufacturer: La Crosse Milling Company
105 State Highway 35
Cochrane, WI 54622-0086
Emergency Phone Numbers: Business: 608-248-2222 or 800-441-5411
Fax: 608-248-2221
Email: www.lacrossemilling.com

2. HAZARD IDENTIFICATION

EYES: Contact may cause slight irritation due to mechanical action. Symptoms may include redness and tearing.
SKIN: Contact with dust may cause slight irritation.
INHALATION: Prolonged inhalation of nuisance dust may affect respiratory system, causing coughing, wheezing, chest tightness, and shortness of breath. Prolonged or repeated overexposure may cause lung damage.
INGESTION: None expected
CHRONIC: Aggravated by exposure: Allergies, pre-existing lung conditions, or asthma are possible.
WARNING: May form combustible dust concentrations in the air when processed and handled. Product dust may cause mild irritation.

3. COMPOSITION/INFORMATION ON INGREDIENTS

<u>COMPONENT</u>	<u>CAS NUMBER</u>	<u>%</u>
Wheat Dust	Not Available	10-100

This SDS covers all products made from wheat

<u>EXPOSURE LIMITS</u>	<u>PEL (TWA)</u>	<u>PEL (STEL)</u>	<u>TVL (TWA)</u>
Nuisance Particles	10 mg/m ³	NA	4 mg/m ³

4. FIRST AID


EYES: Flush with water for 15 minutes. Consult a physician if irritation persists.
SKIN: May be removed from skin by washing with soap and warm water.
INHALATION: Move and expose individual to fresh air.

5. FIRE FIGHTING MEASURES

FLASH POINT: N/A
FLAMMABLE LIMITS: LFL: 55 gm/m³
UFL: Unknown
EXTINGUISHING MEDIA: Foam, CO₂, dry chemical, water fog.

SPECIAL FIRE FIGHTING PROCEDURES: Do not use direct hose stream if dust can be dispersed into air. Dust dispersed by a water stream in the presence of an ignition source could cause an explosion.

FIRE AND EXPLOSION HAZARDS: If improperly handled, stored, and/or exposed to an ignition source, this material may burn. Airborne dust in sufficient concentration when confined and exposed to a sufficient ignition source can explode.

SAFETY DATA SHEET-WHEAT PRODUCTS	 LA CROSSE MILLING CO.	EFFECTIVE DATE: 10/3/2022 JM
This document will be reviewed every 3 years and as changes occur.		REPLACES: 10/2/2020
		ORIGINAL: 5/4/1993

6. ACCIDENTAL RELEASE MEASURES

GENERAL: Dust is explosive. Eliminate ignition sources. Use care to avoid creating dusty conditions.

SPILLED: Sweep up and repackage or dispose of in accordance with local, state, and federal regulations.

7. HANDLING AND STORAGE

HANDLING: May form flammable dust-air mixtures. Use handling practices that minimizes dust generation and accumulation

STORAGE: Store in a dry place

8. EXPOSURE CONTROL/PERSONAL PROTECTION

EYE PROTECTION: Safety glasses or goggles recommended.

SKIN PROTECTION: Clean body, covering as needed.

RESPIRATORY PROTECTION: Provide a NIOSH/MSHA approved respirator if normal exposure limits are exceeded

VENTILATION: Provide adequate general or local ventilation to keep dust levels below the exposure limits.

9. PHYSICAL AND CHEMICAL PROPERTIES

APPEARANCE: Off-white to tan; flakes, groats, cut groats, granular bran, or a powder like substance when in the form of flour.

ODOR: Characteristic of wheat

SPECIFIC GRAVITY: No information available

% VOLATILE: N/A

MELTING POINT: N/A

BOILING POINT: N/A

VAPOR PRESSURE: N/A

VAPOR DENSITY: N/A

10. STABILITY AND REACTIVITY

GENERAL: Stable, but fine dust is flammable

CONDITIONS TO AVOID: Dusty conditions exceeding the Lower Flammable Limit (LFL)
Ignition sources

11. TOXICOLOGICAL INFORMATION

POTENTIAL CARCINOGENS: None known


IRRITANT: Skin Contact: not harmful
Eye Contact: non-toxic, but irritation may occur

12. ECOLOGICAL INFORMATION

WATER DISPOSAL: Recycle for animal feed usage, dependant on contaminants. Incineration or landfill; observing all Local, State, and Federal Laws and Regulations

13. DISPOSAL CONSIDERATIONS

WASTE DISPOSAL: Dispose of material in accordance to all Local, State, and Federal Regulations

SAFETY DATA SHEET-WHEAT PRODUCTS	 LA CROSSE MILLING CO.	EFFECTIVE DATE: 10/3/2022 JM
This document will be reviewed every 3 years and as changes occur.		REPLACES: 10/2/2020
		ORIGINAL: 5/4/1993

14. TRANSPORTATION INFORMATION

DOT CLASSIFICATION: Not regulated; ship as food or animal feed

CLASS/DIVISION: Not restricted

LABEL: None

HAZARD: NA

15. REGULATORY INFORMATION

HAZARD SYMBOLS: N/A: Regulations concerning transport of dangerous substances are not applicable

16. Additional Information:


Revised: 10/3/2022

This information is provided for documentation purposes only.

This product is not considered hazardous.

Information contained within, is believed to be true and accurate, however, all statements or suggestions are made without warranty, regarding its accuracy of information, the hazards connected within the use of the material, or the results obtained from the use. Compliance with all applicable federal, state, and local regulations remains the responsibility of the user.

This Safety Data Sheet cannot cover all possible situations which the user may experience during processing. Each aspect of your operation should be examined to determine if, or where, additional precautions may be necessary. All health and safety information contained in this bulletin should be provided to your employees and customers.

REG-FS-BIOE-220	 LA CROSSE MILLING CO.	EFFECTIVE DATE: 2/1/2022
This document will be reviewed every 3 years and as changes occur.		REPLACES: 2/9/2021
		ORIGINAL: 9/27/2019

Bio-Engineered - Non-GMO Statement

To our valued customers,

La Crosse Milling Company produces grain based products for human and animal consumption. These products are produced under Good Manufacturing Practices in accordance with regulatory guidelines. There are no other ingredients or processing aids used in the processing of these single grain products (oats, wheat, barley).

The single grain products (oats, wheat, barley) are Non-GMO by origin (supporting statements below) and are *NOT* derived from any of the foods listed on the USDA List of Bioengineered Foods.

NON-GMO


OATS & BARLEY: There are no oats or barley available containing transgenic materials. Concerns about genetically modified oats and barley are unsupported. We periodically research the subject and maintain contact with authorities. To date, we have not found information on projects, currently underway or projected, in which oats or barley are being studied or considered for genetic enhancement.

WHEAT: To date, there are no transgenic wheat crops commercially available. Transgenic wheat crops are however, currently being investigated. When they do become available for human food ingredients, La Crosse Milling Company will take appropriate steps to maintain compliance with regulatory, customer and consumer requirements.

La Crosse Milling Company processes GMO corn in a separate facility for animal feed only; there is no risk of contaminating single grain food products. Corn is processed in our South Plant in a separate processing building and used for animal feed only. GM corn is approved for use in animal feeds.

If you have any further questions, please contact:

La Crosse Milling Company
Cochrane, WI 54622
608/248-2222
608/248-3337 (QA/QC fax)
lmc@lacrossemilling.com
www.lacrossemilling.com

REG-FS-TSE-220	 LA CROSSE MILLING CO.	EFFECTIVE DATE: 6/1/2022
This document will be reviewed every 3 years and as changes occur.		REPLACES: 4/21/2021
		ORIGINAL: 6/5/2006

TSE/BSE Statement

La Crosse Milling Company maintains compliance to the 21CFR 589.2000/2001 concerning (TRANSMISSIBLE/BOVINE SPONGIFORM ENCEPHALOPATHY) TSE/BSE animal protein control in the United States.

La Crosse Milling Company is a food and feed manufacturing facility that does not receive, process/handle, store or distribute any animal proteins or products containing animal proteins that are prohibited in ruminant feed.

Our facility processes raw grains into food and animal feed ingredients. Diamond Brand ingredients contain no additives, protein or otherwise.

Thereby, La Crosse Milling Company, in accordance with FDA Guidance for Industry 68, is exempt from the requirements set forth in the 21CFR 589.2000/2001.

For those of our customers who are concerned with contamination as a result of transportation, La Crosse Milling Company uses external carriers for shipping finished product. All vehicles and railcars are inspected for condition and integrity prior to loading. Railcars and vehicles that may have contained prohibited proteins or are unsuitable for transporting finished product are rejected for use.

If you have any further questions, please contact:

La Crosse Milling Company
Cochrane, WI 54622
608/248-2222
608/248-3337 (fax)
lmc@lacrossemilling.com
www.lacrossemilling.com