PRODUCT: Organic Flour
PRODUCT CGO
MANUFACTURED IN: Canada

ORGANIC CERTIFICATION: NO
KOSHER CERTIFICATION: NO
NON-GMO PROJECT VERIFIED: YES
GLUTEN FREE: NO

QUALITY PARAMETERS
This product is produced and processed under hygienic conditions. Product is not irradiated, treated with sewer sludge, or produced with genetically modified materials.

SHIPPING & STORAGE CONDITIONS
Cool (10-20°C/50 – 68°F) and dry (relative humidity <60%) away from odors.

PROCESS DESCRIPTION
The process of converting crickets into cricket powder involves cleaning, freezing, roasting, cooling and grinding. The cricket powder is then packed.

SHELF LIFE
12 Months from date of manufacture when stored under recommended conditions.

INGREDIENTS
Pure Organic Crickets (Gyllodes sigillatus)

PHYSICAL PROPERTIES
Smell: Nutty, cocoa, organic
Color: Light to Medium Brown
Taste: Nutty
Appearance: Uniformly fine powder

ANALYTICAL PROPERTIES
pH (10% solution): >7
Moisture (%): 2.6
Fat content: (% by dry matter): 24
Ash (%): 6.5

NUTRITIONAL VALUES
Analyzed by Maxxam Analytics
results per 100 grams
Energy 1973kJ (472kCal)
Protein (g) 58.76
Fat (g) 24
Saturated Fat (g) 8.48
Trans Fat (g) .218
Cholesterol (mg) 228
Carbohydrates (g) 8.4
Fiber, total dietary (g) 6.0
Sugars (g) 0.5
Ash (g) 6.5
Calcium (g) 0.11
Iron (g) 0.002
Potassium (g) 1.1
Sodium (g) 0.31
Omega – 3 (g) 2.81
Omega – 6 (g) 6.28
Saturate Fatty Acids (g) 8.48
Cis-Monounsaturated (g) 5.14
Cis-Polyunsaturated (g) 9.09
B-12 (ug) 24

MICROBIOLOGICAL PROPERTIES
Aerobic Colony Count – cg/g (mL) 50
Escherichia Coli – MPN/g (mL) <3
Total Coliforms – MPN/g (mL) <3
Yeast – CFU/g (mL) <10
Mould – CFU/g (mL) <10
Salmonella (per 25g) Absent

PACKAGING
Kind of packing: 5 gallon food grate pail
Net Weight: 55.11 lb. (25 kg) per pail

LABEL DECLARATION
Organic Cricket Powder