



**Contact**

**Lauren Alcock**

Merchandiser, Flaxseed & Milled Flax

Phone: (204) 956-2090

[lalcock@patersongrain.com](mailto:lalcock@patersongrain.com)

## MILLED FLAXSEED SPECIFICATIONS

### PHYSICAL STANDARDS

Color	Medium Brown
Odor	No off odors
Texture	Smooth, free flowing granulation
Extraneous	Free of insects and filth
Foreign Material	<0.5 - <2.0%

### CHEMICAL ANALYSIS

Energy	450 cal/100g		
Lignans (SDG, 281 nm)	min -1.0%		
	Min (g)	Max	Typical
Moisture %	4	10	8
Protein	15	30	21
Dietary Fiber	24	30	27
Carbohydrate	28	35	30
Fat (AOAC 996.06)	35	40	37
Fat (Acid Hydrolysis)	40	45	43
Polyunsaturates	20	30	25
Alpha-Linolenic Acid (ALA)	20	24	22
Linoleic Acid	5	7	6.5
Monounsaturates	4	10	6
Saturates	3	8	4

### MICROBIAL SPECIFICATIONS (CFU/g) – guideline only

Aerobic Plate Count	<500,000
Coliforms	<100
E. Coli	<10
Cpstaph	<10
Yeast & Mold	<5,000
Salmonella	NEGATIVE
Listeria	NEGATIVE

\*Store in a dry area at room temperature for a guaranteed shelf life of 1 year

*Our FlaxPure milled flaxseed has passed an unprecedented selection process. This ensures uniform color, exceptional flavor, and a high concentration of Omega-3 fatty acids.*