

Backcountry Mills LLC



Barely Barley Flour[®]

Made with 100% Upcycled Spent Grains

Backcountry Mills LLC

Q1-2020 Specification Sheet: Barely Barley Flour®

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Backcountry Mills LLC Company Information:

Backcountry Mills LLC ("BCM") was founded in 2018. The company developed a new, patent pending, drying and milling technique, to upcycle food byproducts from various industries. In the winter of 2018, BCM launched the Grain4Grain brand in order to show the efficacy of the technology in a real use case. Grain4Grain is a brand that utilizes the technology to upcycle spent brewers' grains from microbreweries into a keto friendly, high fiber flour; named "Barely Barley Flour®". Within 9 months, Grain4Grain has had 2 products launch in nearly 200 HEBs in Texas, showing the great potential of Barely Barley Flour®.



HOW DO WE COMPARE?

PER 1/2 CUP	Coconut Flour	Almond Flour	Barely Barley
NET CARBS	12g	4g	3g
PROTEIN	8g	12g	18g
FIBER	20g	6g	25g
FAT	8g	28g	3g

And we're 100% upcycled too! ↗

Product Information:

Ingredients:	Dried Brewers' Spent Grain
Country of Origin:	United States
Spent Grain Flour is made from brewers' grain after all the carbohydrates have been removed during the process known as mashing. The carbohydrates are later fermented into alcohol. (1-3)	
(1) https://onlinelibrary.wiley.com/doi/full/10.1111/1750-3841.13794	
(2) https://onlinelibrary.wiley.com/doi/full/10.1002/jib.363#jib363-bib-0088	
(3) See Attached BSG Composition Analysis	

Product Declarations

Claim:	Description
Kosher Certified	See Kosher Cert – "Spent Grain Flour"

Made with Non – GMO Brewers Grain	All our grain is sourced from breweries that use certified Non GMO grains from Europe (as per EU Laws.) – See attached grain spec sheets for breweries.
Reduced Gluten:	See Allergen Statement
Keto Friendly:	Paleo Foundation
Diabetic Friendly:	American Diabetics Association
Great Source of Fiber:	FDA claim specifications
100% Upcycled:	100% of the flour is recycled from breweries.

Flour Grade:

Color:	Light Brown (resembles whole wheat in color)
Texture:	Fine (powdery) (spec sizes offered all the way to ~75mesh)
Taste:	Whole Grain/Oat Taste

Specifications:

Moisture:	3-7% (under is acceptable)
Purity:	>90% Barley Grain. (Various Malts. Does not impact nutrition.)
BCM dries spent grain within 24 hours of receiving from breweries. This is for purposes of food safety and established best practices.	
BCM sorts for foreign materials and utilize a magnetic apparatus to pick up other foreign objects. Note, it is always advised to the customer to thoroughly sort for foreign objects as well.	

Production and Quality Assurance:

Product Testing:	Product is tested by an independent third-party ISO/IEC 17025 certified laboratory for microbiology. Lot-specific Certificates of Analysis are available on request.
E. coli STEC (E. coli O157, O145, O121, O111, O103, O45, O26)/ ECC:	Negative / <10 CFU/g
Listeria spp. (PCR):	Negative
Salmonella spp. (PCR):	Negative
Mold and Yeast	< 1000 CFU/g
Quality Control:	FDA Good Manufacturing Practices implemented which include Food Safety Programs with stringent Standard Operating Procedures (SOP) & Sanitary Standards of Operations (SSOP).
Pest Control:	BCM does not use pesticides on site. Pest control is achieved through non-chemical measures including management of environmental factors to prevent pest reproduction, weekly interior and exterior surveys and use of tin cats with glue boards, pheromones and pheromone traps, and insect light traps.

Allergen Statement:

Supplier:	Backcountry Mills LLC
Processed and Packed by:	Backcountry Mills LLC
Gluten:	Reduced, contains <20ppm gluten content
Peanuts, Peanut Oil:	No
Tree Nuts:	No
Sesame Seeds:	No
Milk & derivatives:	No
Eggs:	No
Fish:	No
Shellfish:	No
Soy:	No
Wheat:	May Contain
Sulfites:	No
Other known allergens:	No
*Made with Barley, may contain <10% wheat	

Nutrition Facts

1 servings per container	
Serving size	(100g)
Amount Per Serving	
Calories	210
% Daily Value*	
Total Fat 6g	8%
Saturated Fat 1.2g	6%
Trans Fat 0g	
Polyunsaturated Fat 2.6g	
Monounsaturated Fat 0.7g	
Cholesterol 0mg	0%
Sodium 30mg	1%
Total Carbohydrate 47g	17%
Dietary Fiber 42g	150%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Sugar Alcohol 0g	
Protein 30g	60%
Vitamin D 0mcg	0%
Calcium 104mg	8%
Iron 9mg	50%
Potassium 1410mg	30%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Barely Barley Flour (100% Spent Grain Flour)

Bulk Specifications:

Flour Bag	
Packaging Material*:	Double Bagged 3mil Poly (FDA and USDA Approved)
Net Wt.:	50lbs
Flour Bag Case	
Packaging Material:	Corrugated Carton
Gross Weight:	50.5lbs
Units:	1 unit per case
Pallet Orientation:	
Number of Packages (TI-HI):	30
Pallet:	40"X48"
#units per layer x #layers:	6x5
Total Net Weight:	1500lbs
*Note we are moving to 50lb flour sacs in Q2-2020 and will have a Super Sac Option by Q3 – 2022.	



Storage and Stability:

Recommended Storage:	Store in a cool dry place
Humidity:	Max 70%
Shelf Life:	3 years from seal date
Intended Use:	Baking, Dry Mixes, Food Stuff, etc. Can be used by those with gluten intolerances and sensitivities. Can be used by diabetics in the right application (not including other ingredients.) Not considered "Ready to Eat", requires further processing.