



Organic Dark Rye Flour



Thank you for choosing Nunweiler's

We are proud to offer you Canadian grown and milled whole grain flour. We don't believe in using any additives or preservatives in our flour, simply the entire whole grain kernel. Keeping all the nutrients and the flavor that nature intended.

Description & Uses

This product is milled at low temperatures from Canadian grown Rye grain. Nothing is added or removed. The flour is beige/tan in colour with a free flowing granulation.

Storage & Shelf Life

Product should be stored in a clean, cool, dry place. Optimum shelf life is 2 years from milled date under correct storage conditions.

Packaging

Packed in 10kg and 20kg multi-walled paper bags with Nunweiler's lot code and milled on date stamped on the bag. Packed in 2kg and 1 kg Poly bags with Nunweiler's lot code and best before date printed on the nutrition panel.

Allergen Checklist

COMPONENT	PRESENT IN PRODUCT	PRESENT IN OTHER PRODUCTS ON THE SAME LINE	PRESENT IN OTHER PRODUCTS IN THE SAME MANUFACTURING PLANT
PEANUTS AND THEIR DERIVATIVES	×	×	×
TREE NUTS AND THEIR DERIVATIVES	×	×	×
SESAME SEEDS	×	×	×
DAIRY PRODUCTS- MILK, LACTOSE, CASEINATES, WHEY	×	✓ 1&2 Kg Packages	✓
EGGS	×	×	×
FISH- ANCHOVIES, SHELLFISH	×	×	×
SOY PRODUCTS	×	×	×
MSG OR GLUTAMATES	×	×	×
SULPHATES	×	×	×
GLUTEN	✓	✓	✓
MUSTARD	×	×	×

Nutritional Facts

(g per 100g)

Moisture	10-12%
Protein	8-10%
Total Fat	1.5g
*Saturated	0.25
*Trans Fat	0
Carbohydrates	69g
*Dietary Fibers	24g
*Sugars	0
Food Energy (Calories)	300
Minerals & Vitamins (mg per 100g)	
Calcium	37mg
Sodium	2mg
Iron	4.9mg
Vitamin A (IU)	0.0
Vitamin C	0.0

What we love about this product

We love dark rye flour as it adds a robust and flavourful element to all of our favourite recipes. It works great in a variety of recipes, including those for bread, pastries and making crackers. We especially love it for waffles! Rye flour can also add an interesting peppery flavour to your brownies!

