



达科他草原有机面粉

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Company Name Dakota Prairie Organic Flour	公司名称 达科他草原有机面粉
Organic Standard (Gluten) Flours White / Strong Flour Whole Wheat Flour Pastry / Weak Flour Rye Flour Spelt Flour Durum Flour	有机标准 (面筋) 面粉 强力粉 全麦粉 弱面粉 黑麦粉 斯佩耳特小麦粉 硬质小麦
Organic Gluten-Free Flours Amaranth Flour Quinoa Flour Millet Flour Buckwheat Flour Rice Flour Sorghum Flour Lentil Flour Pea Flour	有机无面筋面粉 苋属面粉 奎奴亚藜面粉 稷粉 荞麦粉 米粉 高粱粉 小扁豆粉 豌豆粉
Other Organic Products Baking Mixes (multi-grain, breads, cookies, etc) Bran Flakes Grains / Berries Animal Feed / Middlings	其他有机产品 烘烤混合 (多谷, 面包, 饼干等) 糠片 谷/莓 动物饲料/中等品
Package Size Consumer package (2 & 5 pound) Bulk bags (20 kg, 25 kg, 50 pound) Totes	包装尺寸 小包装 (2 和 5 磅) 大包 (20 千克, 25 千克, 50 磅) 大袋
Package language Can print labels in any language	包装语言 可用任何语言印刷商标
Certification USDA Organic JAS Organic EU compliant Kosher	认证 美国农业部有机认证 日本农业标准有机认证 欧盟认证 犹太科什认证
Company Address 500 North Street West Harvey, ND 58341 USA	公司地址 500 North Street West Harvey, ND 58341 USA
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Sales: Ben Volk; Chris Krenzel	销售: Ben Volk; Chris Krenzel
President of company: Grayson Hoberg	公司总裁: Grayson Hoberg
Exporting to: Korea, Japan, Taiwan, Peru, Hong Kong	出口国家: 韩国, 日本, 台湾, 秘鲁

ORGANIC FLOURS

<p>WHITE FLOURS GOLD – all purpose white flour from hard red winter wheat, 11.3% protein WHITE – white bread flour from hard red spring wheat, 13% protein WHITE HIGH GLUTEN – high gluten from hard red spring wheat, 13.5% protein PRAIRIE GOLD – general purpose white flour from hard white wheat, 10-12% protein PRAIRIE WHITE – white bread flour from hard white wheat, 12-14% protein</p>	<p>白面粉 金色-产自质硬红色冬麦的白色面粉，适合各种用途，11.3%蛋白质。 白色-产自质硬红色春麦的白色面粉，13%蛋白质 白色高筋-产自质硬红色春麦，13.5%蛋白质 草原金色-产自质硬白麦粉，用于一般用途，10-12%蛋白质 草原白色-产自质硬白麦粉的白面包粉，适合一般用途，12-14%蛋白质</p>
<p>WHOLE WHEAT FLOURS WHOLE WHEAT – all purpose whole flour from hard red winter wheat, 11.8% protein PREMIUM WHOLE WHEAT – for bread from hard red spring wheat, 13.7% protein PRAIRIE GOLD WHOLE WHEAT– all purpose flour from hard white wheat, 10-12% protein PRAIRIE WHITE WHOLE WHEAT – ideal for bread from hard white wheat, 12-14% protein</p>	<p>全麦粉 全麦-产自质硬红色冬麦，适于各种用途，11.8%蛋白质 优质全麦-产自质硬红色春麦，用于制面包，13.7%蛋白质 草原金色全麦-产自质硬白麦，适于各种用途，10-12%蛋白质 草原白色全麦-产自质硬白麦，面包的理想原料，12-14%蛋白质</p>
<p>PASTRY / SOFT / WEAK FLOURS PASTRY – for pies and cookies from soft red wheat WHITE PASTRY – from soft white wheat WHOLE WHEAT PASTRY – from soft red wheat WHITE WHOLE WHEAT PASTRY – from soft white wheat</p>	<p>糕点/软/弱面粉 糕点-产自质软的红色麦，用于制派和饼干。 白色糕点-产自质软的白麦 全麦糕点-产自质软的红麦。 白色全麦糕点-产自质软的白麦</p>
<p>RYE FLOURS WHITE RYE – bran and germ is removed, lighter rye WHOLE RYE – a dark rye</p>	<p>黑麦 白色黑麦-去糠，除菌，色淡的黑麦 全黑麦-色深黑麦</p>
<p>SPELT FLOURS WHITE SPELT – fiber and mineral rich WHOLE SPELT</p>	<p>斯佩耳特小麦粉 白色斯佩耳特小麦粉-富含纤维矿物质。 全斯佩耳特小麦粉</p>
<p>DURUM FLOURS DURUM PATENT – refined, lower ash flour DURUM BOLTED – reduced bran flour WHOLE DURUM</p>	<p>硬质小麦 上等的... 筛选过的, 上等的 全硬质</p>
<p>GLUTEN-FREE FLOURS AMARANTH – peppery taste, good source of iron QUINOA – high in protein, calcium and iron MILLET – subtle flavor, lots of vitamins and minerals LIGHT BUCKWHEAT – from hulled buckwheat DARK BUCKWHEAT – from un-hulled buckwheat RICE SOURGUM – can substitute with wheat LENTIL PEA</p>	<p>无面筋面粉 苋属粉-辣味，富含铁 奎奴亚藜粉-富含蛋白质，钙和铁 稷粉-味淡，富含维生素和矿物质。 淡色荞麦粉-产自去壳荞麦粉 深色荞麦粉-产自带壳荞麦粉 米粉 高粱粉-能代替小麦粉 小扁豆粉 豌豆粉</p>