

May 1, 2020

Subject: Gluten Testing

To Whom It May Concern:

We use a flour and water mixture in the croze of each barrel. The following is a statement from our flour supplier as it relates to gluten testing. No other part of our process includes any substance that could contain gluten-based materials.

Please feel free to contact our office if you need any additional information on this topic.



Jason Stout  
President  
Cooperages 1912

<b>THE BIRKETT MILLS</b> Penn Yan, New York King Ferry, New York	<b>BK Gluten Statement - Buckwheat (CCFP 99.00.03).docx</b>			
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TO: Whom It May Concern  
SUBJECT: **Gluten Statement - Buckwheat**

The Birkett Mills affirms that we perform interval sampling of buckwheat product (see list below) during the production run, which are comingled together throughout the product batch or lot. We then use the co-mingled lot sample to test for gluten and ensure the results do not exceed FDA guidelines of 20 PPM.

The gluten test is performed on the following conventional and organic versions of buckwheat products:

- Buckwheat Flour (all types)
- Buckwheat Cream of Buckwheat
- Buckwheat Groats & Grits (all variations)
- Buckwheat Kasha (all variations)

Please note: Gluten testing is not performed on buckwheat hulls (Product #3 and Product #4).

The Birkett Mills