

## Product

<b>Name</b>	Organic Gluten Free Buckwheat Flour
<b>Description</b>	Just Natural Organic Gluten Free Buckwheat Flour is carefully selected from only the best producers around the world. Buckwheat Flour is often at risk of cross contamination with gluten as they are frequently processed in the same facilities as gluten containing products. Our Gluten Free Buckwheat Flour comes from producers who use dedicated gluten free processing lines and gluten testing at a number of steps during their production to ensure our product is below 20PPM Gluten content. We are certified by Coeliac UK and our processes are audited annually to ensure we are producing a safe product for those who are allergic or intolerant to gluten.
<b>Code</b>	JGF2
<b>Barcode</b>	5060338038903
<b>Country of Origin*</b>	China
*Country of origin may vary from time to time and the origin stated in this document is not guaranteed.	

## Packaging

<b>Net Content</b>	500g
<b>Packaging Type*</b>	Home Compostable Packaging (Certified)
*Packaging type may vary from time to time and the type stated in this document is not guaranteed.	

## Shelf Life

<b>Maximum Shelf Life</b>	12 Months
<b>Storage Conditions</b>	Ambient (15°C - 20°C)

<b>Ingredients</b>	Organic Gluten Free Buckwheat Flour
<b>Allergens</b>	For allergens including cereals containing gluten, see ingredients in <b>BOLD</b> .

## Nutritional Values per 100g

<b>Energy</b>	1,402KJ (335 kcal)
<b>Fat</b>	3.1g
<b>Of Which Saturates</b>	0.7g
<b>Carbohydrates</b>	61.5g
<b>Of Which Sugars</b>	2.6g
<b>Fibre</b>	10.0g
<b>Protein</b>	12.6g
<b>Salt</b>	0.0g

<b>Certifications</b>	Organic (Soil Association), Vegan Society, Coeliac Cross Grain
<b>Serving Requirements</b>	Try our fine buckwheat flour in bread, bakes or fluffy gluten free pancakes.