



Pizzey Flax's Food Quality and Safety Expertise

At Pizzey Flax, we believe that continuously increasing our flaxseed knowledge is at the core of our business. Over our 30 years of experience, we have spent countless hours studying flaxseed's nutrient content, oil stability, shelf life, and food safety and quality, using the thousands of flaxseed samples we have collected over the years on both incoming and outgoing material. This has allowed us to set the standards for these attributes that many in the industry use today.

Our Process

We can only produce the highest quality flaxseed by starting with the best raw material. Over the years, we have identified strict acceptance criteria for all raw flaxseed that is brought into our facility. We only use healthy, fully mature and undamaged seeds in our flaxseed products.

Our flaxseed cleaning system includes several state-of-the-art pieces of equipment that work together to efficiently remove foreign material. Most importantly, we have validated our cleaning system to remove wheat and mustard, the allergens that are of concern in the flaxseed growing area.

After cleaning, the flaxseed products in our premium PurFlax™ line undergo our proprietary heat treatment process. While flaxseed is not considered inherently risky from a pathogenic bacteria perspective, contamination can occur due to natural growing conditions or because of cross contamination in the agricultural handling process. As a result, the aerobic plate count of raw incoming flaxseed can range significantly, from <100,000 cfu/g to well over 1,000,000 cfu/g.

Our PurFlax™ processing method applies a targeted heat treatment that protects flaxseed's natural health attributes and functionality while stabilizing for a low microbial load. In addition to providing sensory and quality benefits, we have validated that our PurFlax™ heat treatment also controls pathogenic bacteria. The products in our PurFlax™ line are therefore suitable for a range of applications, including ready-to-eat.

Once our PurFlax™ heat treatment process is complete, our purpose-built mills gently fractionate each seed to create a variety of flaxseed grind sizes with minimum damage to the cell walls, membranes and cytoplasmic contents which contain flaxseed's healthy oil.



This results in milled flaxseed that is not cakey or oily and is shelf-stable for two years at ambient room temperature, without any special handling required.

Our Lab

Our onsite lab is used for research and development, as well as to confirm that our flaxseed products meet Pizzey Flax's strict food safety and quality standards. We currently test for the following quality and safety attributes:

Lipid Stability utilizing the SafTest method

This test monitors lipid stability by testing primary and secondary measurements of oxidation including peroxides, free fatty acids, alkenals, and malonaldehydes. This testing, when conducted on incoming material, provides a prediction of shelf life, the ability to provide product consistency, the ability to evaluate our product quickly in different formulation environments, and the overall ability to aid in optimization of product quality.

Food Safety & Quality utilizing 3M Petrifilm

We utilize 3M Petrifilm to test aerobic plate count (APC) and yeast and mold.

Allergen Testing

We regularly test our incoming material, work-in-progress and finished flaxseed products for the presence of wheat and mustard, the allergens of concern in the flaxseed growing area. Our in-house testing uses Romer AgraStrip Gluten G12 Test and the Romer AgraStrip Mustard Test. We also utilize accredited third-party labs for confirmatory testing, using both ELISA and PCR test methods, as appropriate.

Third Party Testing

We partner with 3rd party ISO 17025-accredited labs for verification of our in-house results, as well as allergen, pathogenic bacteria, GMO, multiple residue analysis and heavy metals testing.

Contact us to learn more.