

# Gold Medal(TM) Hotel & Restaurant Bakers All-Purpose Flour Enriched Unbleached 50 lb

UPC 16000144392	Code 14439000	Size 50 LB	Mill Code AV, KC, GF	Information accurate as of: 4/18/2024 GMH&R AP ENR MT ING Code: 249833, 249874
				ING Code: 249833, 249874

#### DEFINITION

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations there under. It shall meet FDA Food Standards for Enriched Wheat Flour as found in 21 CFR 137.165.

A high quality all purpose flour milled from a selected blend of hard or hard and soft wheat. Wheat selection is to be consistent with optimum baking characteristics and performance. Wide variations in the type of wheat utilized for this flour are not permitted. The flour shall be produced under sanitary conditions in accordance with GMPs.

# PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION

- 1. The package consists of 50 lb. multi-wall paper bags.
- 2. Stored according to GMPs at <80F and 70% R.H., the shelf life is 1 year from the date of manufacture.
- 3. To preserve quality, dry storage at room temperature with regular inspection and rotation is recommended.

Size	Bags/Pallet	Bags/Layer	Gross Wt./Bag	Cube	Pallet Dimension
50 LB	50	5	50.5	1.039	48.50(H)(IN) x 39.25(W)(IN) x 47.25(L)(IN)

## PHYSICAL CHARACTERISTICS

- 1. Color Clean, creamy white, free of excessive bran specks.
- 2. The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
- 3. The product shall be as free of all types of foreign material as can be achieved through GMPs.
- 4. Falling Number 225 275 sec.

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### INGREDIENT LEGEND

WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.

CHEMICAL COMP Moisture Protein	14%	Moisture basis) Maximum +/- 1.3%	TREATMENT 1. Enriched 2. Barley Malt	
NUTRITION (Approcal Calories Total Fat Saturated Fat Trans Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber Total Sugars Added Sugars Protein Vitamin D Calcium Iron Potassium Thiamin Riboflavin Niacin Folate Eolic Acid	356 1 0 0 0 1 76 3 1 0 11 0 0 4 105 1 0 5 293	kcal g g g g mg mg g g g g g g g g g g mcg mg mg mg mg mg mg mg mg mg	MICROBIAL GUIDELINES: Lis to controllable specifications Standard Plate Count Coliforms Yeast	x50,000/g x500/g x500/g x500/g mad must be thoroughly y occurring bacteria in wheat w dough or batter; wash
Folic Acid	154	mcg		

<sup>\*</sup> The most accurate label information for package contents will always be on the product label. This product profile is correct through the date above. Because product formulations and related product attributes may change, this information is subject to change.