

Gold Medal(TM) Full Strength(TM) Bakers Flour Bleached/Bromated/Enriched/Malted 50 lb

UPC 16000533813	Code 53381000	Size 50 LB	Mill Code AV, BF	Information accurate as of: 4/26/2024 FULL STRENGTH BL BR ENR MT ING Code: 249887, 249889
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DEFINITION

A high quality spring wheat patent flour milled from a selected blend of hard 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.

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 Bromated Wheat Flour as found in 21 CFR 137.160.

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	51	1.039	48.5(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 - 220 - 260 sec.

KOSHER APPROVAL: OU

ALLERGEN INFORMATION: CONTAINS WHEAT
INGREDIENTS.

INGREDIENT LEGEND

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

CHEMICAL COMPOSITION (14.0% Moisture basis)			TREATMENT
Moisture	14%	Maximum	1. Enriched
Protein	12.6%	+/- 0.3%	2. Barley Malt
Ash	0.56%	+/- 0.03%	3. Bleached
			4. Potassium Bromate 8-12 ppm

NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories		kcal	Standard Plate Count <50,000/g
Total Fat	1	g	Coliforms <500/g
Saturated Fat	0	g	Yeast <500/g
Trans Fat	0	g	Mold <500/g
Cholesterol	0	mg	
Sodium	2	mg	
Total Carbohydrate		g	
Dietary Fiber	2	g	
Total Sugars	2	g	
Added Sugars	0	g	
Protein	13	g	
Iron	5	mg	
Thiamin	1	mg	
Riboflavin	0	mg	
Niacin	5	mg	
Folate	293	mcg	
Folic Acid	154	mcg	

Raw flour is not ready-to-eat and must be thoroughly cooked before eating.

To prevent illness from naturally occurring bacteria in wheat flour, do not eat or play with raw dough or batter; wash hands and surfaces after handling.

* 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.