

# Pillsbury Best™ Flour XXXX All Purpose 25 lb

UPC 018000320745	Code 132074000	Size 25 LB	Mill Code KC	Information accurate as of: 3/29/2020 PILLSBURY'S BEST AP BL ENR MT CL2 ING Code: 248867
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**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 Bromated Wheat Flour as found in 21 CFR 137.160.

A high quality bleached flour milled from a selected blend of 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 Good Manufacturing Practices. This flour is bleached with Benzoyl Peroxide and Chlorine Gas to specification, enriched with reduced iron containing premix, and treated with malted barley flour.

**PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION**

- The package consists of 25 lb. multi-wall paper bags.
- Stored according to GMPs at <80°F and 70% R.H., the shelf life is 1 year from the date of manufacture.
- 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
25 LB	50	10	51	1.057	46.87(H)(IN) x 40.25(W)(IN) x 48.75(L)(IN)

**PHYSICAL CHARACTERISTICS**

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

**KOSHER APPROVAL:** OU

**INGREDIENT LEGEND**  
BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.

CHEMICAL COMPOSITION (14.0% Moisture basis)			TREATMENT
Moisture	14.0%	Maximum	1. Enriched
Protein	10.5%	+/- 0.9%	2. Bleached
Ash	0.51%	+/- 0.04	3. Barley Malt

NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories	352	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	1	mg	
Total Carbohydrate	76	g	
Dietary Fiber	3	g	
Total Sugars	1	g	
Added Sugars	0	g	
Protein	11	g	Raw flour is not ready-to-eat and must be thoroughly cooked before eating.
Iron	5	mg	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.
Thiamin	1	mg	
Riboflavin	0	mg	
Niacin	4	mg	
Folate	267	mcg	
Folic Acid	0	mcg	
Calories	352	Kcal	
Total Fat	1	g	
Saturated Fat	0	g	
Trans Fat	0	g	
Cholesterol	0	mg	
Sodium	1	mg	
Total Carbohydrate	76	g	