

Pillsbury(TM) Hotel & Restaurant Flour All-Purpose Self-Rising Enriched Bleached 25 lb

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 137.185.

A high quality bleached self-rising flour milled from a selected blend of 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 25 lb. paper bags.
- 2. Stored according to GMPs at <80F and 70% R.H., the shelf life is 10 months 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
25 LB	98	7	26	0.681	49(H)(IN) x 39.75(W)(IN) x 46.37(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.

KOSHER APPROVAL: OU	ALLERGEN INFORMATION: CONTAINS WHEAT, SOY, EGG, AND MILK INGREDIENTS.
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INGREDIENT LEGEND

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, DEGERMED YELLOW CORN MEAL, SOYBEAN OIL, CORN SYRUP SOLIDS, MODIFIED CORN STARCH, PALM OIL, EGGS, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), NONFAT MILK, SALT, WHEY PROTEIN CONCENTRATE, PROPYLENE GLYCOL MONO AND DIESTERS OF FATTY ACIDS, MONO AND DIGLYCERIDES, XANTHAN GUM, NATURAL FLAVOR, WHEY, COLOR ADDED, SOY FLOUR.

CHEMICAL COMP Moisture Protein Salt	OSITION (14.0% 13.5% 8.5% 2%	Moisture basis) Maximum +/- 0.5% Average	TREATMENT 1. Enriched 2. Bleached 3. Leavening 4. Salt	
NUTRITION (Appro Calories Total Fat Saturated Fat Trans Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber	320 0 0 0 0 0 1300	kcal g g g mg mg g	MICROBIAL GUIDELINES: L to controllable specifications Standard Plate Count Coliforms Yeast Mold	cisted as guidelines as opposed <50,000/g <500/g <500/g <500/g <500/g
Total Śugars Added Sugars Protein Vitamin D Calcium Iron Potassium	1 0 9 0 150 5 140	g g g mcg mg mg mg	Raw flour is not ready-to-eat cooked before eating. To prevent illness from natura flour, do not eat or play with rhands and surfaces after han	ally occurring bacteria in wheat raw dough or batter; wash

^{*} 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.