

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

UPC 018000326181	Code 132618000	Size 25 LB	Mill Code KC	Information accurate as of: 3/29/2020 PILLS H&R SR BL ENR SR ING Code: 249936
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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 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	.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

INGREDIENT LEGEND
 ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SALT.

CHEMICAL COMPOSITION (14.0% Moisture basis)			TREATMENT
Moisture	13.5%	Maximum	1. Enriched
Protein	8.5%	+/- 0.5%	2. Bleached
Salt	2.0%	Average	3. Leavening
			4. Salt

NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories	324	Kcal	Standard Plate Count <50,000/g
Total Fat	0	g	Coliforms <500/g
Saturated Fat	0	g	Yeast <500/g
Trans Fat	0	g	Mold <500/g
Cholesterol	0	mg	
Sodium	1302	mg	
Total Carbohydrate	73	g	
Dietary Fiber	3	g	
Total Sugars	1	g	
Added Sugars	0	g	
Protein	9	g	
Vitamin D	0	mcg	
Calcium	173	mg	
Iron	5	mg	
Potassium	0	mg	
Thiamin	1	mg	
Riboflavin	0	mg	
Niacin	4	mg	
Folate	27	mcg	
Folic Acid	0	mcg	
Calories	324	Kcal	
Total Fat	0	g	
Saturated Fat	0	g	

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.