

Pillsbury™ Bakery A Patent Flour 50 lb

| | | | | |
|---------------------|-------------------|---------------|-----------------|---|
| UPC 018000337217 | Code 133721000 | Size 50 LB | Mill Code O9 | Information accurate as of: 9/18/2019 BAKERY A PATENT MT ING Code: 249947 |
|---------------------|-------------------|---------------|-----------------|---|

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 Wheat Flour as found in 21 CFR 137.105.

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.

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 | .949 | 41(H)(IN) x 41(W)(IN) x 50(L)(IN) |

PHYSICAL CHARACTERISTICS

1. Color - Clean, bright 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.

KOSHER APPROVAL: OU

INGREDIENT LEGEND

WHEAT FLOUR, MALTED BARLEY FLOUR.

CHEMICAL COMPOSITION (14.0% Moisture basis)

| | | |
|----------|-------|-----------|
| Moisture | 14.0% | Maximum |
| Protein | 12.6% | +/- 0.2% |
| Ash | 0.47% | +/- 0.03% |

TREATMENT

1. Barley Malt

NUTRITION (Approx. per 100G)

| | | |
|--------------------|-----|------|
| Calories | 336 | Kcal |
| Total Fat | 1 | g |
| Saturated Fat | 0 | g |
| Trans Fat | 0 | g |
| Cholesterol | 0 | mg |
| Sodium | 5 | mg |
| Total Carbohydrate | 78 | g |
| Dietary Fiber | 5 | g |
| Total Sugars | 2 | g |
| Added Sugars | 0 | g |
| Protein | 13 | g |
| Vitamin D | 0 | mcg |
| Calcium | 0 | mg |
| Iron | 5 | mg |
| Potassium | 0 | mg |
| Calories | 336 | Kcal |
| Total Fat | 1 | g |
| Saturated Fat | 0 | g |
| Trans Fat | 0 | g |
| Cholesterol | 0 | mg |
| Sodium | 5 | mg |
| Total Carbohydrate | 73 | g |
| Dietary Fiber | 5 | g |
| Total Sugars | 2 | g |
| Added Sugars | 0 | g |
| Protein | 13 | g |
| Vitamin D | 0 | mcg |
| Calcium | 0 | mg |

MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications

| | |
|----------------------|-----------|
| Standard Plate Count | <50,000/g |
| Coliforms | <500/g |
| Yeast | <500/g |
| Mold | <500/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.