

Gold Medal™ All Trumps™ High Gluten Flour Bleached/ Bromated/ Enriched/ Malted 50 lb

UPC 016000501119	Code 50111000	Size 50 LB	Mill Code AV, BF, KC	Information accurate as of: 9/18/2019 ALL TRUMPS BL BR ENR MT ING Code: 249774
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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 spring wheat high gluten 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	1.039	48.5(H)(IN) x 39.25(W)(IN) x 47.25(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 - 200 - 250 sec.

KOSHER APPROVAL: OU

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	14.0%	Maximum	1. Enriched
Protein	14.2%	+/- 0.2%	2. Barley Malt
Ash	0.56%	+/- 0.03%	3. Bleached
			4. Potassium Bromate 12-16 ppm

NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories	353	Kcal	Standard Plate Count <50,000/g
Calories From Fat	9	Kcal	Coliforms <500/g
Total Fat	1	g	Yeast <500/g
Saturated Fat	0	g	Mold <500/g
Trans Fat	0	g	
Cholesterol	0	mg	Raw flour is not ready-to-eat and must be thoroughly cooked before eating.
Sodium	2	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.
Total Carbohydrate	73	g	
Dietary Fiber	3	g	
Sugars	1	g	
Protein	14	g	
Iron	4	mg	
Thiamin	1	mg	
Riboflavin	0	mg	
Niacin	5	mg	
Folic Acid	133	mcg	
Calories	356	Kcal	
Total Fat	1	g	
Saturated Fat	0	g	
Trans Fat	0	g	
Cholesterol	0	mg	
Sodium	2	mg	
Total Carbohydrate	72	g	