

Gold Medal™ Cream of Rye Flour White Rye Untreated 50 lb

UPC 016000515710	Code 51571000	Size 50 LB	Mill Code BS	Information accurate as of: 9/18/2019 RYE CREAM OF UNTR ING Code: 215922
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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.
A high quality, light colored patent rye flour milled from 100% rye. Rye selection is to be consistent with optimum baking characteristics and performance. Wide variations in the type of rye utilization for this flour are not permitted. The flour shall be produced under sanitary conditions in accordance with Good Manufacturing Practices.

PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION

1. The package consists of 50 lb. multi-wall paper bags.
2. Shelf life of the product is 6 months from the date of manufacture.
3. To preserve product quality, dry storage at room temperature 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 - Creamy white.
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.

INGREDIENT LEGEND RYE FLOUR.

CHEMICAL COMPOSITION (14.0% Moisture basis)

Moisture	14.0%	Maximum
Protein	6.8%	+/- 1.0%
Ash	0.65%	+/- 0.25%

TREATMENT

1. Untreated

NUTRITION (Approx. per 100G)

Calories	347	Kcal
Total Fat	1	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	2	mg
Total Carbohydrate	77	g
Dietary Fiber	15	g
Total Sugars	1	g
Added Sugars	0	g
Protein	8	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	2	mg
Potassium	0	mg
Moisture	14	g
Ash	1	g
Calories	347	Kcal
Total Fat	1	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	2	mg
Total Carbohydrate	77	g
Dietary Fiber	15	g
Total Sugars	1	g
Added Sugars	0	g
Protein	8	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.