

# Gold Medal™ Golden Shield™ Cookie & Pastry Flour Enriched/ Unbleached 50 lb

UPC	Code 53272000	Size	Information accurate as of: 9/17/2019 ING Code:
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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 137.165.

A high quality, patent pastry 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 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
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## 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.

## INGREDIENT LEGEND

<b>CHEMICAL COMPOSITION (14.0% Moisture basis)</b>	<b>TREATMENT</b>
Moisture      14.0%      Maximum	1. Enriched
Protein        8.5%        +/- 0.5%	
Ash            0.47%      +/- 0.03%	

<b>NUTRITION (Approx. per 100G)</b>	<b>MICROBIAL GUIDELINES:</b> 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.

\* 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.