

Gold Medal™ Hi-Power Flour Enriched/ Bromated/ Bleached 50 lb

UPC 016000534612	Code 53461000	Size 50 LB	Mill Code BF	Information accurate as of: 9/18/2019 HIPOWER BL BR ENR MT ING Code: 249787
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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 strong 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	1.039	48.5(H)(IN) x 39.25(W)(IN) x 47.25(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.
4. Falling Number - 225 - 275 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	13.0%	+/- 0.4%	2. Barley Malt
Ash	0.56%	+/- 0.03%	3. Bleached
			4. Potassium Bromate 8-12 ppm

NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories	342	Kcal	Standard Plate Count <50,000/g
Total Fat	1	g	Coliforms <500/g
Saturated Fat	0	g	Yeast <500/g
Trans Fat	0	g	Mold <500/g
Cholesterol	0	mg	
Sodium	1	mg	
Total Carbohydrate	72	g	
Dietary Fiber	3	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	
Thiamin	1	mg	
Riboflavin	0	mg	
Niacin	4	mg	
Folate	267	mcg	
Folic Acid	0	mcg	
Moisture	14	g	
Ash	1	g	
Calories	342	Kcal	
Total Fat	1	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.