

# Gold Medal™ King Wheat™ Bakers Flour Enriched/ Bleached 25 lb

UPC 016000544925	Code 54492000	Size 25 LB	Mill Code KC	Information accurate as of: 9/17/2019 KING WHEAT BL ENR MT ING Code: 249785
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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 bread 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 25 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
25 LB	98	7	26	.533	49(H)(IN) x 39.75(W)(IN) x 46.37(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, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.

CHEMICAL COMPOSITION (14.0% Moisture basis)			TREATMENT
Moisture	14.0%	Maximum	1. Bleached
Protein	11.1%	+/- 0.3%	2. Enriched
Ash	0.55%	+/- 0.04%	3. Barley Malt

NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories	355	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	2	mg	
Total Carbohydrate	75	g	
Dietary Fiber	2	g	
Total Sugars	2	g	
Added Sugars	0	g	Raw flour is not ready-to-eat and must be thoroughly cooked before eating.
Protein	11	g	
Vitamin D	0	mcg	
Calcium	0	mg	
Iron	5	mg	
Potassium	0	mg	
Thiamin	1	mg	
Riboflavin	0	mg	
Niacin	5	mg	
Folate	267	mcg	
Folic Acid	0	mcg	
Calories	355	Kcal	
Total Fat	1	g	
Saturated Fat	0	g	
Trans Fat	0	g	
Cholesterol	0	mg	
Sodium	2	mg	