

Gold Medal™ Bakers Bran Flour Untreated 50 lb

UPC 016000559202	Code 55920000	Size 50 LB	Mill Code SM	Information accurate as of: 9/18/2019 BAKERS BRAN UNTR ING Code: 249985
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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 Whole Wheat Flour as found in 21 CFR 137.200.

Edible hard red wheat bran, the coarse outer covering of the wheat kernel separated from cleaned and scoured wheat in the process of commercial milling. The product is to contain no added mill screenings. Wide variations in the type of wheat utilized for this flour are not permitted. The product 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. Stored according to GMPs at <80F and 70% R.H., the shelf life is 6 months 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	33	3	51	1.766	59.99(H)(IN) x 40(W)(IN) x 48.08(L)(IN)

PHYSICAL CHARACTERISTICS

1. The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
2. The product shall be as free of all types of foreign material as can be achieved through GMPs.

KOSHER APPROVAL: OU

INGREDIENT LEGEND

WHEAT BRAN.

CHEMICAL COMPOSITION (14.0% Moisture basis)

Moisture	14.5%	Maximum
Crude Fiber	8.0%	Minimum

TREATMENT

1. Untreated

NUTRITION (Approx. per 100G)

Calories	213	Kcal
Total Fat	4	g
Sodium	10	mg
Total Carbohydrate	66	g
Dietary Fiber	41	g
Protein	17	g
Iron	10	mg
Potassium	1253	mg
Calories	213	Kcal
Total Fat	4	g
Saturated Fat	1	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	10	mg
Total Carbohydrate	66	g
Dietary Fiber	41	g
Total Sugars	3	g
Added Sugars	0	g
Protein	17	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	10	mg
Potassium	1253	mg
Moisture	8	g
Ash	6	g

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.

* 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.