

Gold Medal™ White Corn Meal Mix Self-Rising Enriched 25 lb

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|---------------------|------------------|---------------|----------------------------|--|
| UPC 016000563018 | Code 56301000 | Size 25 LB | Mill Code Not Specified | Information accurate as of: 9/18/2019 CORNMEAL SR MIX WHITE ING Code: 249978 |
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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 thereunder.
A high quality blend of white corn meal milled from whole kernel and degerminated white corn, wheat flour, leavening and salt. Corn meal mix is to be consistent with optimum baking characteristics and performance. The mix shall be produced under sanitary conditions in accordance with Good Manufacturing Practices.

PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION

1. The package consists of 25 lb. multi-wall paper bags.
2. Shelf life: Recommend using right away. Store for no more than 8 months from the date of manufacture.
3. To preserve product quality, dry storage at cool to room temperature is recommended.

| Size | Bags/Pallet | Bags/Layer | Gross Wt./Bag | Cube | Pallet Dimension |
|-------|-------------|------------|---------------|------|-----------------------------------|
| 25 LB | 90 | 6 | 26 | .553 | 45(H)(IN) x 36(W)(IN) x 48(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.

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| KOSHER APPROVAL: OU | ALLERGEN INFORMATION: CONTAINS WHEAT; MAY CONTAIN MILK INGREDIENTS. |
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INGREDIENT LEGEND

WHITE CORN MEAL AND WHEAT FLOUR AND DEGERMED WHITE CORN MEAL (ALL ENRICHED WITH NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEAVENING (SODIUM BICARBONATE, MONOCALCIUM PHOSPHATE, SODIUM ALUMINUM PHOSPHATE), SALT.

| CHEMICAL COMPOSITION (14.0% Moisture basis) | | | TREATMENT |
|---|-------|----------|--------------|
| Moisture | 12.5% | Maximum | 1. Enriched |
| Protein | 8.0% | +/- 1.0% | 2. Leavening |
| | | | 3. Salt |

| NUTRITION (Approx. per 100G) | | | MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications |
|------------------------------|------|------|--|
| Calories | 354 | Kcal | Standard Plate Count <50,000/g |
| Total Fat | 3 | g | Coliforms <500/g |
| Saturated Fat | 0 | g | Yeast <500/g |
| Trans Fat | 0 | g | Mold <500/g |
| Cholesterol | 0 | mg | |
| Sodium | 1379 | mg | |
| Total Carbohydrate | 75 | g | |
| Dietary Fiber | 6 | g | |
| Total Sugars | 2 | g | |
| Added Sugars | 0 | g | |
| Protein | 7 | g | |
| Calcium | 260 | mg | |
| Iron | 4 | mg | |
| Thiamin | 0 | mg | |
| Riboflavin | 0 | mg | |
| Niacin | 3 | mg | |
| Folate | 200 | mcg | |
| Folic Acid | 0 | mcg | |
| Calories | 354 | Kcal | |
| Total Fat | 3 | g | |
| Saturated Fat | 0 | g | |
| Trans Fat | 0 | g | |
| Cholesterol | 0 | mg | |
| Sodium | 1379 | mg | |
| Total Carbohydrate | 75 | g | |
| Dietary Fiber | 6 | 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.