

Gold Medal™ Gluten Free Rice Flour Untreated 50 lb

UPC 016000570061	Code 57006000	Size 50 LB	Mill Code RV	Information accurate as of: 9/18/2019 RICEFLOUR ING Code: 205200
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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 long grain rice flour. The meal shall be produced under sanitary conditions in accordance with Good Manufacturing Practices.
Gluten-Free Certification: Gluten-Free Certification Organization

PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION

1. The package consists of 50 lb. multi-wall paper bags.
2. Shelf life: Store for no more than 10 months from the date of manufacture. Rotate stock regularly.
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
50 LB	40	5	51	1.039	48.5(H)(IN) x 39.25(W)(IN) x 47.25(L)(IN)

PHYSICAL CHARACTERISTICS

1. Color - White
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

RICE FLOUR.

CHEMICAL COMPOSITION (14.0% Moisture basis)

Moisture	11.0%	+/- 1.0%
Protein	7.5%	+/- 1.0%

TREATMENT

1. Untreated

NUTRITION (Approx. per 100G)

Calories	361	Kcal
Total Fat	1	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	5	mg
Total Carbohydrate	79	g
Dietary Fiber	1	g
Total Sugars	0	g
Added Sugars	0	g
Protein	9	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Calories	361	Kcal
Total Fat	1	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	5	mg
Total Carbohydrate	79	g
Dietary Fiber	1	g
Total Sugars	0	g
Added Sugars	0	g
Protein	9	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	0	mg
Potassium	0	mg
Moisture	11	g
Ash	1	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.