

# Gold Medal™ Sperry™ Extra Fancy Flour Durum Patent Enriched 50 lb

UPC 016000576025	Code 57602000	Size 50 LB	Mill Code GF, SL	Information accurate as of: 9/17/2019 SPERRY EXTRA FANCY ENR ING Code: 249823
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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 the FDA Food Standards for Durum Flour as found in 21 CFR 137.220.

A high quality durum flour that is prepared by grinding and bolting of cleaned, hard amber durum wheat and enriched in accordance with the Federal Definitions and Standards for Macaroni for Noodle Products. 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 10 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	50	5	50.5	1.25	48.5(H)(IN) x 39.25(W)(IN) x 47.25(L)(IN)

## PHYSICAL CHARACTERISTICS

1. Color - Clean, creamy yellow.
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.

## KOSHER APPROVAL: OU

## INGREDIENT LEGEND

DURUM WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.

## CHEMICAL COMPOSITION (14.0% Moisture basis)

Moisture	14.5%	Maximum
Protein	12.2%	Minimum
Ash	0.99%	Maximum

## TREATMENT

1. Enriched

## NUTRITION (Approx. per 100G)

Calories	350	Kcal
Total Fat	2	g
Saturated Fat	1	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	3	mg
Total Carbohydrate	70	g
Dietary Fiber	4	g
Total Sugars	4	g
Added Sugars	0	g
Protein	14	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	5	mg
Potassium	0	mg
Thiamin	0	mg
Riboflavin	0	mg
Niacin	1	mg
Folate	267	mcg
Folic Acid	0	mcg
Moisture	12	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.

\* 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.