

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

UPC 16000576025	Code 57602000	Size 50 LB	Mill Code GF, SL	Information accurate as of: 4/27/2024 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	1.039	48.50(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

ALLERGEN INFORMATION: CONTAINS WHEAT INGREDIENTS

INGREDIENT LEGEND

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

CHEMICAL COMPOSITION (14.0% Moisture basis)			TREATMENT
Moisture	14.5%	Maximum	1. Enriched
Protein	12.2%	Minimum	
Ash	0.99%	Maximum	
NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories	358	kcal	
Total Fat	2	g	Standard Plate Count <50,000/g
Saturated Fat	1	g	Coliforms <500/g
Trans Fat	0	g	Yeast <500/g
Cholesterol	0	mg	Mold <500/g
Sodium	3	mg	Raw flour is not ready-to-eat and must be thoroughly cooked before eating.
Total Carbohydrate	70	g	
Dietary Fiber	4	g	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.
Total Sugars	4	g	
Added Sugars	0	g	
Protein	14	g	
Vitamin D	0	mcg	
Calcium	22	mg	
Iron	4	mg	
Potassium	258	mg	
Thiamin	0	mg	
Riboflavin	0	mg	
Niacin	1	mg	
Folate	293	mcg	
Folic Acid	154	mcg	

* 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.