

Sperry(TM) Organic Flour Semolina No. 1 Untreated 50 lb

UPC 16000578517	Code 57851000	Size 50 LB	Mill Code GF	Information accurate as of: 4/25/2024 ORGANIC SEMOLINA UNTR ING Code: 249825
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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 Semolina as found in 21 CFR 137.320.

A high quality granular product which is prepared by the grinding and bolting of cleaned, certified organic hard amber durum wheat. 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.

ORGANIC CERTIFICATION: Montana Department of Agriculture Organic Certification Program

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, yellow - amber color.
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

100% ORGANIC SEMOLINA (MILLED FROM DURUM WHEAT).

CHEMICAL COMPOSITION (14.0% Moisture basis)			TREATMENT
Moisture	14.5%	Maximum	1. Untreated
Protein	11.8%	Minimum	
Ash	0.79%	Maximum	
NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories	347	kcal	Standard Plate Count <50,000/g
Total Fat	1	g	
Saturated Fat	0	g	
Trans Fat	0	g	Coliforms <500/g
Cholesterol	0	mg	Yeast <500/g
Sodium	1	mg	Mold <500/g
Total Carbohydrate	73	g	Raw flour is not ready-to-eat and must be thoroughly cooked before eating.
Dietary Fiber	4	g	
Total Sugars	1	g	
Added Sugars	0	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.
Protein	12	g	
Vitamin D	0	mcg	
Calcium	17	mg	
Iron	1	mg	
Potassium	186	mg	

* 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.