

Gold Medal™ Stone Ground White Whole Wheat Flour Fine Ground Untreated 50 lb

UPC 016000580343	Code 58034000	Size 50 LB	Mill Code AV, GF	Information accurate as of: 9/17/2019 MSG WHITE WHOLE WHEAT UNTR ING Code: 241989
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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 Whole Wheat Flour as found in 21 CFR 137.200.

A fine ground whole wheat flour milled from 100% hard white 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 Good Manufacturing Practices.

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 6 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 - Medium dark.
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

WHOLE WHEAT FLOUR. NA

CHEMICAL COMPOSITION (14.0% Moisture basis)

Moisture	14.0%	Maximum
Protein	12.0%	Minimum

TREATMENT

1. Untreated

NUTRITION (Approx. per 100G)

Calories	357	Kcal
Total Fat	2	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	2	mg
Total Carbohydrate	72	g
Dietary Fiber	10	g
Total Sugars	2	g
Added Sugars	0	g
Protein	13	g
Vitamin D	0	mcg
Calcium	0	mg
Iron	4	mg
Potassium	313	mg
Moisture	11	g
Ash	3	g
Calories	357	Kcal
Total Fat	2	g
Saturated Fat	0	g
Trans Fat	0	g
Polyunsaturated Fat	1	g
Monounsaturated Fat	0	g
Cholesterol	0	mg
Sodium	2	mg
Total Carbohydrate	72	g
Dietary Fiber	10	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.