

Gold Medal™ Supreme™ Bakers Flour High Gluten Enriched/ Bleached 50 lb

UPC 016000583535	Code 58353000	Size 50 LB	Mill Code GF, VN	Information accurate as of: 9/18/2019 SUPREME BL AA ENR MT ING Code: 249879
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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 Enriched Wheat Flour as found in 21 CFR 137.165.

A high quality spring wheat high gluten flour milled from a selected blend of hard 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.

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 1 year 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, bright creamy white, free of excessive bran specks.
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.
4. Falling Number - 200 - 250 sec.

KOSHER APPROVAL: OU

INGREDIENT LEGEND

BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER.

CHEMICAL COMPOSITION (14.0% Moisture basis)

Moisture	14.0%	Maximum
Protein	13.6%	+/- 0.3%
Ash	0.56%	+/- 0.03%

TREATMENT

1. Enriched
2. Barley Malt
3. Bleached
4. Ascorbic Acid 45-55 ppm

NUTRITION (Approx. per 100G)

Calories	352	Kcal
Calories From Fat	9	Kcal
Total Fat	1	g
Sodium	2	mg
Potassium	95	mg
Total Carbohydrate	73	g
Dietary Fiber	3	g
Sugars	1	g
Other Carbohydrate	69	g
Protein	13	g
Iron	4	mg
Thiamin	1	mg
Riboflavin	0	mg
Niacin	5	mg
Folic Acid	150	mcg
Calories	352	Kcal
Total Fat	1	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	2	mg
Total Carbohydrate	73	g
Dietary Fiber	3	g
Total Sugars	1	g
Added Sugars	0	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.