Bakery A Patent Flour, Malted 50 lb [133721000]

UPC	Code	Size	Mill Code	
10018000337214	33721	50 LB	O9	Revision Date: 6/6/2011 BAKERY A PATENT MT ING Code: 249947

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 Wheat Flour as found in 21 CFR 137.105.

A high quality spring wheat patent 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	51	.949	41(H)(IN) x 41(W)(IN) x 50(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 - 225 - 275 sec.

KOSHER APPROVAL: OU

INGREDIENT LEGEND

WHEAT FLOUR, MALTED BARLEY FLOUR.

CHEMICAL COMPOSITION (14.0% Moisture basis)

Moisture	14.0%	Maximum
Protein	12.6%	+/- 0.2%
Ash	0.47%	+/- 0.03%

TREATMENT

1. Barley Malt

NUTRITION (Approx. per 100G)

Calories	336.1	Kcal
Calories From Fat	8.1	Kcal
Total Fat	.9	g
Saturated Fat	.3	g
Polyunsaturated Fat	.4	g
Monounsaturated Fat	.3	g
Cholesterol	0	mg
Sodium	4.7	mg
Potassium	150	mg
Total Carbohydrate	72.8	g
Dietary Fiber	5.1	g
Soluble Fiber	1.2	g
Sugars	2.1	g
Other Carbohydrate	65.7	g
Protein	13	g
Iron	4.4	mg
Thiamin	0	mg
Riboflavin	.2	mg
Niacin	1.3	mg
Insoluble Fiber	3.8	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

Do not eat raw dough or batter.

* 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.

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