

# Full Strength Bleached/Bromated/Enriched/Malted 50 lb

 
 UPC 016000533813
 Code 53381000
 Size 50 LB
 Mill Code AV, BF
 Revision Date: 11/6/2015 FULL STRENGTH BL BR ENR MT ING Code: 249887, 249889

#### **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 Bromated Wheat Flour as found in 21 CFR 137.160.

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	1.039	48.5(H)(IN) x 39.25(W)(IN) x 47.25(L)(IN)

#### PHYSICAL CHARACTERISTICS

- 1. Color Clean, 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 220 260 sec.

## KOSHER APPROVAL: OU

#### INGREDIENT LEGEND

BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, POTASSIUM BROMATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.

CHEMICAL COMP Moisture Protein Ash	14.0%	Maximum	TREATMENT 1. Enriched 2. Barley Malt 3. Bleached 4. Potassium Bromate 8-12	ppm	
NUTRITION (Appro	•		MICROBIAL GUIDELINES: Listed as guidelines as opposed		
Calories _	346.6	Kcal	to controllable specifications		
Calories From Fat	9	Kcal	Standard Plate Count	<50,000/g	
Total Fat	1	g	Coliforms	<500/g	
Saturated Fat Trans Fat	.4	g	Yeast   Mold	<500/g	
Cholesterol	0	g ma	IVIOIG	<500/g	
Sodium	2	mg mg			
Total Carbohydrate	72.8				
Dietary Fiber	3	g g	Do not not row dough or botto	<u>,                                    </u>	
Sugars	1	ğ	Do not eat raw dough or batter.		
Protein	12.6	g			
Iron	3.6	mg			
Thiamin	.5 .3	mg		-	
Riboflavin		mg			
Niacin Folic Acid	4 133.3	mg mcg			

<sup>\*</sup> 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.