



PILLSBURY BAKERY FLOUR

Product Specification/ Technical Data Sheet

BALANCER, WHEAT FLOUR, Bleached, Bromated, Enriched, Malted	Code	Size	Mills	Revision Date 10/15/06 BALANCER BL BR ENR MT ING Code 249917
	33344	25#	AV	
	33724	50#	AV, BU	
	32831	100#	BU	

DEFINITION
<ul style="list-style-type: none"> 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 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 25, 50, & 100 lb. multi-wall paper bags.					
2. Stored according to GMPs at <80°F 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
100#	24	3	100.3	2.6	48"H/40"W/48"D
50#	50	5	50.5	1.3	48"H/41.5"W/52"D
25#	96	8	25.5	0.65	48"H/40"W/48"D

PHYSICAL CHARACTERISTICS
1. Color – Clean, bright creamy white, free of 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 – 240 +/- 25 sec.

KOSHER APPROVAL: Orthodox Union / KOAOA Kosher Overseers | **ALLERGEN INFORMATION:** Allergen - Wheat

INGREDIENT LEGEND:
Bleached wheat flour, malted barley flour, niacin, iron, potassium bromate, thiamin mononitrate, riboflavin, folic acid.

CHEMICAL COMPOSITION (14.0% Moisture basis)			TREATMENT:	
1. Moisture	14.0%	Maximum	1. Enriched	2. Barley Malt
2. Protein	14.2%	+/- 0.3%	3. Bleached	4. Potassium Bromate
3. Ash	0.53%	+/- 0.03%		

NUTRITION (Approx. per 100G)				MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications	
Calories	353	Thiamin (B1)	0.64 mg	Standard Plate Count	<50,000/g
Protein	14.2 g	Riboflavin (B2)	0.40 mg	Coliforms	<500/g
Fat	1.1 g	Niacin	5.30 mg	Yeast	<500/g
Saturated	0.17 g	Folic Acid	0.15 mg	Mold	<500/g
Trans Fat	0.0 g	Iron	4.40 mg	C.P Staph	<10/g
MonoUnsaturated	0.09 g	Sodium	1.0 mg	E. Coli	<3/g
PolyUnsaturated	0.48 g	Potassium	105 mg	Salmonella	Negative
Carbohydrate	70.6 g	Phosphorus	95 mg		
Complex	69.3 g				
Sugars	1.3 g				
Dietary Fiber	2.9 g				
Soluble	1.8 g				
Insoluble	1.2 g				