

Purasnow Cake Bleached/Enriched 50 lb

UPC 016000571815	Code 57181000	Size 50 LB	Mill Code OU, KC, NM	Revision Date: 6/6/2011 PURASNOW BL ENR ING Code: 249811, 205714
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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 bleached, short patent cake flour milled from a selected blend of soft 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. pH 4.4 to 4.8

KOSHER APPROVAL: OU

INGREDIENT LEGEND

BLEACHED WHEAT FLOUR, IRON, NIACIN, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.

CHEMICAL COMPOSITION (14.0% Moisture basis)			TREATMENT
Moisture	13.5%	Maximum	1. Enriched
Protein	8.2%	Average	2. Bleached
Ash	0.39%	+/- 0.03% (East)	
Ash	0.42%	+/- 0.03% (West)	

NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories	352	Kcal	Standard Plate Count <50,000/g
Calories From Fat	7.2	Kcal	Coliforms <500/g
Total Fat	.8	g	Yeast <500/g
Saturated Fat	.4	g	Mold <500/g
Trans Fat	0	g	
Polyunsaturated Fat	.4	g	
Monounsaturated Fat	.3	g	
Sodium	2	mg	Do not eat raw dough or batter.
Potassium	95	mg	
Total Carbohydrate	78	g	
Dietary Fiber	2	g	
Sugars	1	g	
Other Carbohydrate	75	g	
Protein	8.2	g	
Iron	4.4	mg	
Thiamin	.6	mg	
Riboflavin	.4	mg	
Niacin	5.3	mg	
Folic Acid	154	mcg	
Phosphorus	95	mg	

* 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.