

# Gold Medal™ Wondra™ Flour Quick Mixing Enriched/ Bleached/ Malted 50 lb

UPC 016000589957	Code 58995000	Size 50 LB	Mill Code KC	Information accurate as of: 5/23/2019 WONDRA BL ENR MT ING Code: 205650
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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.

An instantized, quick mixing flour milled from a selected blend of hard or hard and soft wheat which complies with FDA Food Standards for Instantized Flours as found in 21 CFR 137.170. 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 9 months 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, 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 - 220 - 260 sec.

## KOSHER APPROVAL: OU

## INGREDIENT LEGEND

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

## CHEMICAL COMPOSITION (14.0% Moisture basis)

Moisture	14.0%	Maximum
Protein	10.9%	+/- 1.1%

## TREATMENT

1. Bleached
2. Enriched
3. Barley Malt

## NUTRITION (Approx. per 100G)

Calories	346	Kcal
Calories From Fat	8	Kcal
Total Fat	1	g
Saturated Fat	0	g
Trans Fat	0	g
Polyunsaturated Fat	0	g
Monounsaturated Fat	0	g
Cholesterol	0	mg
Sodium	2	mg
Potassium	95	mg
Total Carbohydrate	75	g
Dietary Fiber	1	g
Other Carbohydrate	75	g
Protein	10	g
Iron	4	mg
Thiamin	1	mg
Riboflavin	0	mg
Niacin	5	mg
Folic Acid	155	mcg
Phosphorus	99	mg
Insoluble Fiber	1	g
Calories	358	Kcal
Total Fat	2	g
Saturated Fat	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.