

**GOLD MEDAL H&R SELF RISING - WHEAT FLOUR, BLEACHED, ENRICHED, MALTED, SELF RISING**

UPC 100 16000 14318 2	Code 14318	Size 2/25#	Mills KC	Revision Date 6/19/20 GMH&R SR BL ENR MT SR ING Code 249841/2531056
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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 self-rising flour milled from a selected blend of hard or hard and 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 a 2/25 lb. bundled single kraft paper.
2. Stored according to GMPs at <80°F and 70% R.H., the shelf life is 10 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
2/25#	50	10	51	1.057	46.87"H/40.25"W/48.75"D

**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:** Orthodox Union

**ALLERGEN INFORMATION:** Allergen - Wheat

**INGREDIENT LEGEND:**

Bleached Wheat Flour, Leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), Salt, Malted Barley Flour, Niacin (a B vitamin), Iron, Thiamin Mononitrate (vitamin B1), Riboflavin (vitamin B2), Folic Acid (a B vitamin).

**CHEMICAL COMPOSITION (14.0% Moisture basis)**

1. Moisture 14.0% Maximum
2. Protein 10.5% +/- 1.1%

**TREATMENT:**

1. Bleached
2. Enriched
3. Barley Malt
4. Leavening
5. Salt

**NUTRITION (Approx. per 100G)**

Calories	352	Thiamin (B1)	0.64 mg
Protein	10.5 g	Riboflavin (B2)	0.40 mg
Fat	1.0 g	Niacin	5.30 mg
Saturated	0.16 g	Folate	0.295 mg
Trans Fat	0.0 g	Folic Acid	0.15 mg
MonoUnsaturated	0.09 g	Iron	4.40 mg
PolyUnsaturated	0.45 g	Sodium	1340 mg
Carbohydrate	76.3 g	Potassium	105 mg
Complex	74.9 g	Phosphorus	460 mg
Sugars	1.4 g	Calcium	200 mg
Added Sugars	0.0 g	Vitamin A	0.0 mcg
Dietary Fiber	2.7 g	Vitamin C	0.0 mg
Soluble	1.6 g	Vitamin D	0.0 mcg
Insoluble	1.1 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.**