

GOLD MEDAL H&R ALL PURPOSE - WHEAT FLOUR, BLEACHED, ENRICHED, MALTED

UPC	Code	Size	Mill Code	Revision Date 3/20/26
100 16000 14317 3	14317	2/25#	KC	GMH&R AP BL ENR MT
100 16000 14314 2	14314	50#	AV KC GF VN EN ML	ING Code
100 16000 16245	16245	25#	KC	2531080/249893 2531081/249894 2158187/249895

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 all-purpose 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

- The package consists of 2/25 lb. bundled single kraft or 25 lb. and 50 lb. multi-wall paper bags.
- Stored according to GMPs at <80°F and 70% R.H., the shelf life is 1 year from the date of manufacture.
- 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#	50	5	51	1.039	48.5(H)/39.25(W)/47.25 (L) (IN)
2/25# bale	48 bales	8 bales	51/bale	1.057	46.87(H)/40.25(W)/ 48.75(L)(IN)
25#	100	10	25.25	0.52	40"/48"/46.875"

PHYSICAL CHARACTERISTICS

- Color – Clean, bright creamy white, free of excessive bran specks.
- The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
- The product shall be as free of all types of foreign material as can be achieved through GMPs.
- Falling Number – 225 – 275 sec.

KOSHER APPROVAL: Orthodox Union

ALLERGEN INFORMATION: Allergen - Wheat

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 10.5% +/- 1.5%
- Ash 0.59% Maximum

TREATMENT:

- Bleached
- Enriched
- Barley Malt

NUTRITION (Approx. per 100G)

Calories	348	Thiamin (B1)	0.64	mg
Protein	10.5 g	Riboflavin (B2)	0.40	mg
Fat	1.0 g	Niacin	5.34	mg
Saturated	0.35 g	Folate	0.295	mg
Trans Fat	0.0 g	Folic Acid	0.15	mg
MonoUnsaturated	0.25 g	Iron	4.40	mg
PolyUnsaturated	0.40 g	Sodium	2.0	mg
Carbohydrate	75.2 g	Potassium	95	mg
Other	71.1 g	Phosphorus	107	mg
Sugars	1.1 g	Calcium	0	mg
Added Sugars	0.0 g	Vitamin A	0.0	mcg
Dietary Fiber	3.0 g	Vitamin C	0.0	mg
Soluble	1.8 g	Vitamin D	0.0	mcg
Insoluble	1.2 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.