



Product Specification/Technical Data Sheet

DI PRIM'ORDINE FARINA PREMIUM PROFESSIONAL PIZZERIA FLOUR - UNTREATED, 00 STYLE

UPC 16000 16326 0	Code 16326	Size 27.55#	Mill Code KC	Revision Date 3/20/26 Di Prim'Ordine Premium Pizzeria Flour UNTR ING Code 2506818/248894
----------------------	---------------	----------------	-----------------	--

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 Wheat Flour as found in 21 CFR 137.105.
- A high-quality pizza 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

- The package consists of 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	Pallet Dimension
27.55#/12.5 kg	90	10	28	42.18(H)/40(W)/48 (L) (IN)

PHYSICAL CHARACTERISTICS

- Color – Clean, 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 – 325 sec. Minimum

KOSHER APPROVAL: Orthodox Union

ALLERGEN INFORMATION: Allergen - Wheat

INGREDIENT LEGEND:

Wheat flour.

CHEMICAL COMPOSITION (14.0% Moisture basis)

- Moisture 14.0% Maximum
- Protein 12.0% +/- 0.3%
- Ash 0.51% +/- 0.03%

TREATMENT: NONE

NUTRITION (Approx. per 100G)

Calories	358	Thiamin (B1)	0.12	mg
Protein	12.0 g	Riboflavin (B2)	0.05	mg
Fat	1.0 g	Niacin	1.20	mg
Saturated	0.14 g	Folate	0.033	mg
Trans Fat	0.00 g	Folic Acid	0.00	mg
MonoUnsaturated	0.08 g	Iron	1.10	mg
PolyUnsaturated	0.45 g	Sodium	2.0	mg
Carbohydrate	75.3 g	Potassium	107	mg
Complex	74.6 g	Phosphorus	108	mg
Sugars	0.7 g	Calcium	2.0	mg
Added Sugars	0.0 g	Vitamin A	0.0	mcg
Dietary Fiber	2.9 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.