General Mills Bakers Flour

Product Specification/ Technical Data Sheet

BALANCER - WHEAT FLOUR, BLEACHED, BROMATED, ENRICHED, MALTED

UPC	Code	Size	Mill Code	
100 18000 33724 5	33724	50#	BF, BL	Revision Date 3/20/26 BALANCER BL BR ENR MT ING Code 2531034/249917

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 Bromated Wheat Flour as found in 21 CFR 137.160.
- A high quality spring wheat high gluten 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

1. The package consists of 25, 50, & 100 lb. multi-wall paper bags.
2. Stored according to GMPs at <80°F 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#	50	5	50.5	1.3	48”H/41.5”W/52”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 – 215 - 275 sec.

KOSHER APPROVAL: Orthodox Union / KOAOA Kosher Overseers

ALLERGEN INFORMATION: Allergen - Wheat

INGREDIENT LEGEND:
Bleached wheat flour, malted barley flour, niacin, iron, potassium bromate, thiamin mononitrate, riboflavin, folic acid.

CHEMICAL COMPOSITION (14.0% Moisture basis)

1.	Moisture	14.0%	Maximum
2.	Protein	14.2%	+/- 0.2%
3.	Ash	0.56%	+/- 0.03%

TREATMENT:

1. Enriched
2. Barley Malt
3. Bleached
4. Potassium Bromate

NUTRITION (Approx. per 100G)

Calories	349		Thiamin (B1)	0.64	mg
Protein	14.2	g	Riboflavin (B2)	0.40	mg
Fat	1.1	g	Niacin	5.29	mg
Saturated	0.17	g	Folate	0.295	mg
Trans Fat	0.0	g	Folic Acid	0.15	mg
MonoUnsaturated	0.09	g	Iron	4.41	mg
PolyUnsaturated	0.48	g	Sodium	1.0	mg
Carbohydrate	70.6	g	Potassium	105	mg
Complex	69.3	g	Phosphorus	95	mg
Sugars	1.3	g	Calcium	16	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.