

SO STRONG HI-GLUTEN - WHEAT FLOUR, BLEACHED, BROMATED, ENRICHED, MALTED

UPC 100 18000 33878 5	Code 133878	Size 50#	Mill Code BF BL	Revision Date 3/20/26 SO STRONG BL BR ENR MT ING Code 2051033/249916
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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 Bromated Wheat Flour as found in 21 CFR 137.160.
- A special grade of flour made from a blend of hard spring wheat straight grade flour and hard spring wheat first clear flour. 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 <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, 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 - 265 sec.

KOSHER APPROVAL: Orthodox Union / KAOA 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 14.5% +/- 0.3%
3. Ash 0.62% +/- 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	14.3 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	70.5 g	Potassium	105	mg
Complex	69.1 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.