

GOLD MEDAL SEMOLINA NO. 1 - SEMOLINA, ENRICHED

UPC 100 16000 53162 8 N/A	Code 53162 47012000	Size 50 LB BULK	Mill Code GF/SL GF	Revision Date 3/20/26 SEMOLINA NO 1 ENR ING Code 2531136/249820
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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 Semolina as found in 21 CFR 137.320.
- A high quality granular product which is prepared by the grinding and bolting of cleaned hard amber durum wheat and enriched in accordance with the Federal Definitions and Standards for Macaroni and Noodle products. Durum wheat selection is to be consistent with optimum baking characteristics and performance. Wide variations in the type of durum wheat utilized for this semolina are not permitted. The semolina shall be produced under sanitary conditions in accordance with GMPs.

PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION

- The package consists of 50 lb. multi-wall paper bags.
- Stored according to GMPs at <80°F and 70% R.H., the shelf life is 10 months 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 LB (West)	50	5	51	1.039	48.5(H)/39.25(W)/47.25 (L) (IN)

PHYSICAL CHARACTERISTICS

- Color – Clean, yellow – amber color.
- 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.

KOSHER APPROVAL: Orthodox Union

ALLERGEN INFORMATION: Allergen - Wheat

INGREDIENT LEGEND:

Semolina, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid.
(Each pound contains at least, niacin 27.0 mg, iron 13.0 mg, thiamin 4.0 mg, riboflavin 1.7 mg, folic acid 0.9mg)

CHEMICAL COMPOSITION (14.0% Moisture basis)

- Moisture 14.5% Maximum
- Protein 12.0% Minimum
- Ash 0.79% Maximum
- Falling # 300sec Minimum
- Color 33 b Minimum

TREATMENT:

- Enriched

Granulation

On 30 – 5 max	On 40 – 35 max
On 60 – 60 max	On 80 - 20 max
On 100 – 5 max	Thru 100 – 3 max

NUTRITION (Approx. per 100G)

Calories	343	Thiamin (B1)	0.88	mg
Protein	12.7 g	Riboflavin (B2)	0.37	mg
Fat	1.0 g	Niacin	5.95	mg
Saturated	0.15 g	Folate	0.412	mg
Trans Fat	0.0 g	Folic Acid	0.20	mg
MonoUnsaturated	0.43 g	Iron	2.86	mg
PolyUnsaturated	0.13 g	Sodium	2.0	mg
Carbohydrate	72.8 g	Potassium	186	mg
Complex	72.0 g	Phosphorus	136	mg
Sugars	1.0 g	Calcium	0	mg
Added Sugars	0.0 g	Vitamin A	0.0	mcg
Dietary Fiber	3.9 g	Vitamin C	0.0	mg
Soluble	1.8 g	Vitamin D	0.0	mcg
Insoluble	2.1 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.