General Mills Bakers Flour

Product Specification/ Technical Data Sheet

GOLDEN SHIELD - WHEAT FLOUR, Enriched

UPC	Code	Size	Mill Code	
100 16000 53272 1	53272	50#	KC OU	Revision Date 3/20/26 GOLDEN SHIELD ENR ING Code 2700701

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, patent pastry flour milled from a selected blend of 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

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”D/41.5”W/52”H

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.

KOSHER APPROVAL: Orthodox Union

ALLERGEN INFORMATION: Allergen - Wheat

INGREDIENT LEGEND:
Wheat flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid.

CHEMICAL COMPOSITION (14.0% Moisture basis)

1. Moisture 14.0% Maximum
2. Protein 8.5% Average
3. Ash 0.47% +/- 0.03%

TREATMENT:

1. Enriched

NUTRITION (Approx. per 100G)

Calories	345		Thiamin (B1)	0.64	mg
Protein	9.5	g	Riboflavin (B2)	0.40	mg
Fat	1.3	g	Niacin	5.29	mg
Saturated	.33	g	Folate	0.295	mg
Trans Fat	0.0	g	Folic Acid	0.16	mg
MonoUnsaturated	0.17	g	Iron	4.41	mg
PolyUnsaturated	0.75	g	Sodium	0.75	mg
Carbohydrate	75.6	g	Potassium	133	mg
Complex	72.0	g	Phosphorus	85	mg
Sugars	1.0	g	Calcium	16	mg
Added Sugars	0.0	g	Vitamin A	0.0	mcg
Dietary Fiber	2.6	g	Vitamin C	0.0	mg
			Vitamin D	0.0	mcg

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.