General Mills Bakers Flour

Product Specification/ Technical Data Sheet

HARVEST KING - WHEAT FLOUR, ENRICHED, MALTED

UPC	Code	Size	Mill Code	Revision Date 3/20/26
100 16000 53722 1	53722	50#	AV GF VN	HARVEST KING ENR MT
100 16000 53651 4	53651	25#	AV VN	ING Code 2531032/249896
N/A	470223	BULK	KC	2530878/249798

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 bread 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 lb. or 50 lb. multi-wall paper bags, or bulk truck deliveries.
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	51	1.039	48.5(H)/39.25(W)/47.25 (L) (IN)
25#	96	8	25.5	.65	48”H/40”W/48”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 – 240 – 280 sec.

KOSHER APPROVAL: Orthodox Union

ALLERGEN INFORMATION: Allergen - Wheat

INGREDIENT LEGEND:

Wheat flour, malted barley flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid.

CHEMICAL COMPOSITION (14.0% Moisture basis)

1. Moisture 14.0% Maximum
2. Protein 12.0% +/- 0.2%
3. Ash 0.52% +/- 0.03%

TREATMENT:

1. Enriched
2. Barley Malt

NUTRITION (Approx. per 100G)

Calories	354		Thiamin (B1)	0.64	mg
Protein	12.0	g	Riboflavin (B2)	0.40	mg
Fat	1.0	g	Niacin	5.35	mg
Saturated	0.35	g	Folate	0.295	mg
Trans Fat	0.0	g	Folic Acid	0.15	mg
MonoUnsaturated	0.25	g	Iron	4.40	mg
PolyUnsaturated	0.40	g	Sodium	2.0	mg
Carbohydrate	74.2	g	Potassium	95	mg
Other	70.2	g	Phosphorus	95	mg
Sugars	1.0	g	Calcium	20	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.