

SPERRY EXTRA FANCY PATENT - DURUM WHEAT FLOUR, ENRICHED

UPC 100 16000 57602 5	Code 57602 470151	Size 50# Bulk	Mill Code GF SL GF	Revision Date 3/20/26 SPERRY EXTRA FANCY ENF ING Code 2531139/249823
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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 the FDA Food Standards for Durum Flour as found in 21 CFR 137.220.
- A high-quality durum flour that is prepared by grinding and bolting of cleaned, hard amber durum wheat and enriched in accordance with the Federal Definitions and Standards for Macaroni for Noodle Products. 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

- 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# (West)	50	5	51	1.04	48.5(H)(IN) x 39.25(W)(IN) x 47.25(L)(IN)

PHYSICAL CHARACTERISTICS

- Color – Clean, creamy yellow.
- 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:

Durum flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid.

CHEMICAL COMPOSITION (14.0% Moisture basis)

- Moisture 14.5% Maximum
- Protein 12.2% Minimum
- Ash 0.99% Maximum

TREATMENT:

- Enriched

NUTRITION (Approx. per 100G)

Calories	350	Thiamin (B1)	0.64	mg
Protein	14.2 g	Riboflavin (B2)	0.40	mg
Fat	2.3 g	Niacin	5.29	mg
Saturated	0.53 g	Folic Acid	0.15	mg
Trans Fat	0.0 g	Iron	4.41	mg
MonoUnsaturated	0.38 g	Sodium	2.8	mg
PolyUnsaturated	1.3 g	Potassium	258	mg
Carbohydrate	70.5 g	Phosphorus	160	mg
Other	63.2 g	Calcium	0	mg
Sugars	3.7 g	Vitamin A	0.0	mcg
Added Sugars	0.0 g	Vitamin C	0.0	mg
Dietary Fiber	3.6 g	Vitamin D	0.0	mcg
		Folate	0.295	mg

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.