General Mills Bakers Flour

Product Specification/ Technical Data Sheet

GOLD MEDAL STONE GROUND WHITE WHOLE WHEAT FLOUR - WHOLE WHEAT FLOUR, UNTREATED

UPC	Code	Size	Mill Code	
100 16000 58034 0	58034	50#	AV, GF	Revision Date 3/20/26 GMSG WHITE WHOLE WHEAT UNTR ING Code 2531235/241989

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 Whole Wheat Flour as found in 21 CFR 137.200.
- A fine ground whole wheat flour milled from 100% hard white 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 Good Manufacturing Practices.

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 6 months 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 – Medium dark.
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:
Whole wheat flour.

CHEMICAL COMPOSITION (14.0% Moisture basis)

1.	Moisture	14.0%	Maximum
2.	Protein	12.0%	Minimum

TREATMENT:
Untreated

NUTRITION (Approx. per 100G)

Calories	357		Thiamin (B1)	0.50	mg
Protein	13	g	Riboflavin (B2)	0.20	mg
Fat	2.0	g	Niacin	5.0	mg
Saturated	0.4	g	Folate	0.044	mg
Trans Fat	0.0	g	Folic Acid	0.0	mg
Carbohydrate	71.5	g	Iron	3.9	mg
Complex	69.5	g	Sodium	2.0	mg
Sugars	2.0	g	Potassium	342	mg
Added Sugars	0.0	g	Phosphorus	357	mg
Dietary Fiber	10.4	g	Calcium	25.1	mg
			Vitamin A	0.0	mcg
			Vitamin C	0.0	mg
			Vitamin D	0.0	mcg

MICROBIAL GUIDELINES, Regarded 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.

Granulation	Average
On a US #20	2%
On a US #45	12%
On a US #80	10%
On a US #120	37%
Thru US #120	39%