General Mills Bakers Flour

Product Specification/ Technical Data Sheet

GOLD MEDAL STONE GROUND WHOLE WHEAT FLOUR - UNTREATED

UPC	Code	Size	Mill Code	Revision Date 3/20/26
100 16000 58072 2	58072	50#	GF AV	GMSG WHOLE WHEAT UNTR ING Code 2530898/205681

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 a selected blend of hard red 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 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	51	1.039	48.5(H)/39.25(W)/47.25 (L) (IN)

PHYSICAL CHARACTERISTICS

1. The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
2. 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 13.8% Minimum

TREATMENT:

1. Untreated

NUTRITION (Approx. per 100G)

Calories	319		Thiamin (B1)	0.57	mg
Protein	13.8	g	Riboflavin (B2)	0.12	mg
Fat	2.0	g	Niacin	4.3	mg
Saturated	0.62	g	Folate	0.044	mg
Trans Fat	0.0	g	Folic Acid	0.0	mg
MonoUnsaturated	0.35	g	Iron	2.1	mg
PolyUnsaturated	1.03	g	Sodium	2.0	mg
Carbohydrate	70.0	g	Potassium	370	mg
Other	58.6	g	Phosphorus	380	mg
Sugars	1.0	g	Calcium	34	mg
Added Sugars	0.0	g	Vitamin A	0.0	mcg
Dietary Fiber	10.4	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.

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%