General Mills Bakers Flour

Product Specification/ Technical Data Sheet

GOLD MEDAL WONDRA - WHEAT FLOUR, BLEACHED, ENRICHED, MALTED

UPC	Code	Size	Mill Code	
100 16000 58995 7	58995	50 LB	KC	Revision Date 3/20/26 WONDRA BL ENR MT ING Code 205650/2530895

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.
- An instantized, quick mixing flour milled from a selected blend of hard or hard and soft winter wheats which complies with FDA Food Standards for Instantized Flours as found in 21 CFR 137.170. 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 9 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 LB	50	5	51	1.039	48.5(H)/39.25(W)/47.25 (L) (IN)

PHYSICAL CHARACTERISTICS

1. Color – Clean, bright 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 – 225 – 275 sec.

KOSHER APPROVAL: Orthodox Union

ALLERGEN INFORMATION: Allergen - Wheat

INGREDIENT LEGEND:

Bleached 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 10.7% +/- 1.3%

TREATMENT:

1. Bleached
2. Enriched
3. Barley Malt

NUTRITION (Approx. per 100G)

Calories	358		Thiamin (B1)	0.64	mg
Protein	11.2	g	Riboflavin (B2)	0.40	mg
Fat	1.6	g	Niacin	5.29	mg
Saturated	0.41	g	Folic Acid	0.15	mg
Trans Fat	0.00	g	Iron	4.41	mg
MonoUnsaturated	0.21	g	Sodium	3.0	mg
PolyUnsaturated	0.92	g	Potassium	151	mg
Carbohydrate	76.4	g	Phosphorus	107	mg
Other	71.7	g	Calcium	20	mg
Sugars	2.4	g	Vitamin A	0.0	mcg
Added Sugars	0.0	g	Vitamin C	0.0	mg
Dietary Fiber	2.4	g	Vitamin D	0.0	mcg
Soluble	1.4	g	Folate	0.295	Mg
Insoluble	1.0	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.

Granulation	Average
On a US #40	0%
On a US #70	32%
On a US #100	38%
On a US #140	20%
On a US #200	6%
Thru US #200	4%