



MARKETING

A high quality, pastry flour milled from a selected blend of soft wheat. Provided in an enriched unbleached option.. Specially milled to be ideal for creating baked goods.. Contains a 8.5% protein level.. Available in a 50 lb package, which is cost effective for large operations.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
16000-53272	124223	10016000532721	1/50 LB

Brand	Brand Owner	GPC Description
Gold Medal	GENERAL MILLS SALES INC.	Flour - Cereal/Pulse (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
51.000 LBR	50.00 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TLXHI	Shelf Life	Storage Temp From/To
23.500 INH	15.750 INH	4.850 INH	1.039 FTQ	5x10	372 Days	32 FAH / 95 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

Milk - NI

Eggs - NI

Soy - NI

Wheat - NI

Sesame - NI

Peanuts - NI

Tree Nuts - NI

Fish - NI

Shellfish - NI

SERVING SUGGESTIONS

Great for wonderful cookies and tender pie crusts.

Nutrition Facts

226 Servings per container

Serving Size100g

Amount Per Serving

Calories352.5136

% Daily Value\*

Total Fat1.34 g%

Saturated Fat0.3275 g%

Trans Fat0 g

Cholesterol0 mg%

Sodium0.7462 mg%

Total Carbohydrates75.606 g%

Dietary Fiber2.6249 g%

Total Sugars0.96 g

Includes 0 g Added Sugars%

Protein9.5074 g

Vitamin D0 mcg%

Calcium15.1 mg%

Iron4.41 mg%

Potassium132.5 mg%

\* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Store in a cool, clean and dry location away from materials with strong odors. Temperature should be less than 80 degrees.

PREPARATION & COOKING SUGGESTIONS

Use as an ingredient in your desired recipe or formula. 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.

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	352.5136	Total Fat	1.34 g	Sodium	0.7462 mg
Protein	9.5074 g	Trans Fat	0 g	Calcium	15.1 mg
Total Carbohydrates	75.606 g	Saturated Fat	0.3275 g	Iron	4.41 mg
Sugars	0.96 g	Added Sugars	0 g	Potassium	132.5 mg
Dietary Fiber	2.6249 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	0.64 mg
Vitamin A (RE)		Vitamin E		Niacin	5.29 mg
Vitamin C		Folate	291 mcg	Riboflavin	0.4 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



TRANS_FAT	FREE_FROM	MSG	FREE_FROM	SUGARS	NO_ADDED
HIGH_FRUCTOSE_CORN_SYRUP	FREE_FROM	ARTIFICIAL_FLAVOUR	FREE_FROM	ARTIFICIAL_SWEETENERS	FREE_FROM
VEGAN	YES	KOSHER	YES	VEGETARIAN	YES

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