

Gold Medal

10016000501215 - Gold Medal All Trumps Bakers High Gluten Flour...

A spring wheat, high-gluten flour milled from a selected blend of hard wheat. Provided in an enriched bromated unbleached option.. Available in a 50 lb package, which is cost effective for large operations.. The protein level of flour affects functionality. This higher protein level will make firmer, stronger dough. For pizza, the thinner the pizza crust, the more protein needed...



MARKETING

Gold Medal All Trumps is a spring wheat flour. Available in a 50 lb package, with a 14.2% protein level.

Nutrition Facts

226 Servings per container	
Serving Size	1/4 cup (30g)
Amount Per Serving	
Calories	100
% Daily Value*	
Total Fat 0	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrates 21 g	8%
Dietary Fiber 1 g	3%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1.3 mg	8%
Potassium 0 mg	0%
* 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.	

PRODUCT SPECIFICATIONS

Code		GTIN			Pack Description		
50121000		10016000501215			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
50.500 LBR	50.000 LBR	No		United States		Yes	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
15.750 INH	23.500 INH	4.850 INH	1.03900 FTQ	5x10	372 Days	32 FAH / 95 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
N/A		N/A	N/A			N/A	

HANDLING SUGGESTIONS

Keep in a cool, dry place 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.

ALLERGENS

- C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'
- Milk - INII

Eggs - INII

Soybean - INII

Wheat - C

Sesame - INII

Pine Nuts - INII

Cashews - INII

Macadamia Nuts - INII

Coconuts - INII

Brazil Nuts - INII

Walnuts - INII

Peanuts - INII

Tree - INII

Fish - INII

Shellfish - NI

Crustaceans - INII

Almonds - INII

Hazelnuts - INII

Chestnuts - INII

Pecan Nuts - INII

Pistachios - INII

Molluscs - INII
- INGREDIENTS
- WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, POTASSIUM BROMATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.
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PREPARATION & COOKING SUGGESTIONS



Use as an ingredient in your desired recipe or formula.

SERVING SUGGESTIONS



Great for hard rolls, crusty hearth breads, bagels and thin crust pizza.

MORE INFORMATION

