Gold Medal

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

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 neede...



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	TIxHI	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
- Peanuts - INII
- Eggs - INII
- Tree - INII
- Soybean - INII
- Fish - INII
- Wheat - C
- Shellfish - NI
- Sesame - INII
- Crustaceans - INII
- Pine Nuts - INII
- Almonds - INII
- Cashews - INII
- Hazelnuts - INII
- Macadamia Nuts - INII
- Chestnuts - INII
- Coconuts - INII
- Pecan Nuts - INII
- Brazil Nuts - INII
- Pistachios - INII
- Walnuts - 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

E-mail : gmi.gdsn@genmills.com