



GENERAL MILLS BAKERS FLOUR PRODUCT SPECIFICATIONS



**PURASNOW,
WHEAT FLOUR, Enriched, Bleached**

GMI product Code 57181 50#

Revision Date 03/01/02
SPECS\WEST\PURASNOWWEST

A. 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 thereunder.
- A high quality bleached, short patent cake flour milled from a selected soft white 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 Good Manufacturing Practices.

B. PACKAGING/SHELF LIFE/STORAGE CONDITIONS

1. The package consists of 50 lb. multi-wall paper bags.
2. Shelf life of the product is 1 year from the date of manufacture.
3. To preserve product quality, dry storage at room temperature is recommended.

C. PHYSICAL CHARACTERISTICS

1. Color - Clean, bright creamy white, free of 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 Good Manufacturing Practices.
4. pH 4.4 to 4.8

D. KOSHER APPROVAL: Orthodox Union

E. INGREDIENT LEGEND:

Wheat flour bleached, niacin, iron, thiamin mononitrate, riboflavin, folic acid.

F. CHEMICAL COMPOSITION (14.0% Moisture basis)

1. Moisture	14.0%	Maximum
2. Protein	8.2%	Average
3. Ash	0.41%	+/- 0.03%

G. TREATMENT:

1. Enriched
2. Bleached

H. NUTRITION (Approx. per 100G)

Calories	360
Protein	8.2 g
Fat	0.8 g
Saturated	0.35 g
MonoUnsaturated	0.25 g
PolyUnsaturated	0.40 g
Carbohydrate	78.0 g
Complex	77.0 g
Sugars	1.0 g
Dietary Fiber	2.0 g
Soluble	1.5 g
Insoluble	0.5 g
Thiamin (B1)	0.64 mg
Riboflavin (B2)	0.40 mg
Niacin	5.30 mg
Iron	4.40 mg
Folic Acid	0.15 mg
Sodium	2 mg
Potassium	95 mg
Phosphorus	95 mg
Calcium	16 mg

I. MICROBIAL GUIDELINES, Regarded as guidelines as

opposed to controllable specifications

Standard Plate Count	<50,000/g
Coliforms	<500/g
Yeast	<500/g
Mold	<500/g
C.P Staph	<10/g
E. Coli	<3/g
Salmonella	Negative