

Gold Medal(TM) Flour Semolina No.1 Enriched 50 lb

UPC 16000531628	Code 53162000	Size 50 LB	Mill Code GF	Information accurate as of: 1/30/2025 SEMOLINA NO 1 ENR ING Code: 249820
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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 Semolina as found in 21 CFR 137.320.

A high quality granular product which is prepared by the grinding and bolting of cleaned hard amber durum wheat and enriched in accordance with the Federal Definitions and Standards for Macaroni and Noodle products. Durum wheat selection is to be consistent with optimum baking characteristics and performance. Wide variations in the type of durum wheat utilized for this semolina are not permitted. The semolina 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 <80F and 70% R.H., the shelf life is 10 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	50.5	1.039	48.50(H)(IN) x 39.25(W)(IN) x 47.25(L)(IN)

PHYSICAL CHARACTERISTICS

1. Color - Clean, yellow - amber color.
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 - 300 sec Minimum
5. Color 33 b Minimum
6. Granulation: On 30 – 5 max; On 40 – 30 max; On 60 – 65 max; On 80 - 20 max; On 100 – 5 max; Thru 100 – 3 max

KOSHER APPROVAL: OU

ALLERGEN INFORMATION: CONTAINS WHEAT INGREDIENTS

INGREDIENT LEGEND

SEMOLINA (MILLED FROM DURUM WHEAT), NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.

CHEMICAL COMPOSITION (14.0% Moisture basis)

Moisture	14.5%	Maximum
Protein	12%	Minimum
Ash	0.79%	Maximum

TREATMENT

1. Enriched

NUTRITION (Approx. per 100G)

Calories	340	kcal
Total Fat	1	g
Saturated Fat	0	g
Trans Fat	0	g
Cholesterol	0	mg
Sodium	9	mg
Total Carbohydrate	70	g
Dietary Fiber	3	g
Total Sugars	0	g
Added Sugars	0	g
Protein	12	g
Vitamin D	0	mcg
Calcium	19	mg
Iron	3	mg
Potassium	186	mg
Thiamin	1	mg
Riboflavin	0	mg
Niacin	6	mg
Folate	302	mcg
Folic Acid	145	mcg

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.