

Gold Medal(TM) Rice Flour Untreated 50 lb

UPC 16000570061	Code 57006000	Size 50 LB	Mill Code RV	Information accurate as of: 6/2/2021 RICEFLOUR ING Code: 205200
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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 thereunder.

A high quality long grain rice flour. The meal shall be produced under sanitary conditions in accordance with Good Manufacturing Practices.

Gluten-Free Certification: Gluten-Free Certification Organization

PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION

1. The package consists of 50 lb. multi-wall paper bags.
2. Shelf life: Store for no more than 10 months from the date of manufacture. Rotate stock regularly.
3. To preserve product quality, dry storage at cool to room temperature is recommended.

Size	Bags/Pallet	Bags/Layer	Gross Wt./Bag	Cube	Pallet Dimension
50 LB	40	5	51	1.039	48.5(H)(IN) x 39.25(W)(IN) x 47.25(L)(IN)

PHYSICAL CHARACTERISTICS

1. Color - White
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.

KOSHER APPROVAL: K

ALLERGEN INFORMATION: DOES NOT CONTAIN
OBLIGATORY ALLERGENS

INGREDIENT LEGEND

CHEMICAL COMPOSITION (14.0% Moisture basis)			TREATMENT
Moisture	11%	+/- 1.0%	1. Untreated
Protein	7.5%	+/- 1.0%	
NUTRITION (Approx. per 100G)			MICROBIAL GUIDELINES: Listed as guidelines as opposed to controllable specifications
Calories	361	kcal	Standard Plate Count <50,000/g
Total Fat	1	g	Coliforms <500/g
Saturated Fat	0	g	Yeast <500/g
Trans Fat	0	g	Mold <500/g
Cholesterol	0	mg	
Sodium	5	mg	
Total Carbohydrate	79	g	
Dietary Fiber	1	g	
Total Sugars	0	g	
Added Sugars	0	g	
Protein	9	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.

* The most accurate label information for package contents will always be on the product label. This product profile is correct through the date above. Because product formulations and related product attributes may change, this information is subject to change.