



GRAIN CRAFT

005010 - Flour Power 32 Lb Unbleached Pendlet

A high quality flour milled from a selected blend of wheat. Wheat selection is to be consistent with optimum baking characteristics and performance.



Nutrition Facts

Servings per Container
Serving size **30 (100g)**

Amount per serving
Calories 365

	% Daily Value*
Total Fat 1.4g	1%
Saturated Fat 0.27g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 2mg	0%
Total Carbohydrate 72.2g	26%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 16mg	1%
Iron 4.4mg	24%
Potassium 128mg	3%

* The % Daily Value (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.

* Benefits

Ingredients

Wheat Flour, Vitamin C (Ascorbic Acid added as a dough conditioner), Enzyme (added for improved baking), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid.

Allergens

Contains:

peanuts

Handling Suggestions

All flour products manufactured by Pendleton Flour Mills, LLC should be stored in our facilities no longer than 90 days, and a maximum of 6 months in our customers facilities. Pendleton Flour Mills, LLC recommends that product be stored at <65F and 60% R.H., with regular inspection and rotation.

Serving Suggestions

Use this flour for bread and roll baking needs

Prep & Cooking Suggestions

Use this flour for bread and roll baking needs. Follow recipe and baking instructions.

Product Specifications

Brand	Manufacturer	Product Category
GRAIN CRAFT	PENDLETON FLOUR MILLS	Flour & Cornmeal

MFG #	SPC #	GTIN	Pack	Pack Desc.
3546032	005010	00839847000498	1	1 / 32.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
33lb	32lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
14.5in	3.5in	28in	0.82ft3	5x15	270DAYS	32°F / 65°F



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Nutrition Analysis - By Serving

Calories	365	Total Fat	1.4g	Sodium	2mg
Protein	13	Trans Fats	0g	Calcium	16mg
Total Carbohydrates...	72.2g	Saturated Fat	0.27g	Iron	4.4mg
Sugars	1g	Added Sugars	0g	Potassium	128mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

