



GENERAL MILLS

# 005024 - Flour Semolina No.1 Enriched 50 Lb 5

Recommended for long pasta products including spaghetti and fettuccine. Blend with quality spring wheat flours for use in pizza, hard rolls, and hearth breads. General Mills flour is milled from select varieties to ensure maximum consistency and baking performance. Quality ingredients yield exceptional results. 12.2% protein ...



## Nutrition Facts

<b>Serving size</b>	<b>30 Gram</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>100</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 21g	<b>7%</b>
Dietary Fiber 1g	<b>3%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 4g	
Vitamin D 0mg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0.9mg	<b>5%</b>
Potassium 0mg	<b>0%</b>

### \* Benefits

### Ingredients

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

### ⚠ Allergens

#### Contains:



wheat

\* 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.

### Handling Suggestions

Store in cool dry location

### Serving Suggestions

Use as an ingredient in fresh prepared pasta.

### Prep & Cooking Suggestions

Use as an ingredient in fresh prepared pasta.

### 📄 Product Specifications

Brand	Manufacturer	Product Category
GENERAL MILLS	General Mills Inc.	Flour & Cornmeal

MFG #	SPC #	GTIN	Pack	Pack Desc.
16000-53162	005024	10016000531625	1	1 x 50 LB / BG

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
50.5 lb	50 lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
30 in	16 in	4.5 in	1.25 ft3	5x10	310 DAYS	32°F / 95°F



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## Nutrition Analysis

Calories	100 kcal	Total Fat	0 g	Sodium	0 mg
Protein	4	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates...	21 g	Saturated Fat	0 g	Iron	0.9 mg
Sugars	0 g	Added Sugars	0 g	Potassium	0 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(U)		Vitamin D	0 mg	Thiamin	0.3 mg
Vitamin A(RE)		Vitamin E		Niacin	1.8 mg
Vitamin C		Folate	90 µg	Riboflavin	0.1 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

