



GENERAL MILLS

# 005322 - Flour Hotel & Rest Unbleach All Pur

Recommended for cookies, soft rolls, sweet goods, biscuits, pizza, and breading. General Mills flour is milled from select varieties to ensure maximum consistency and baking performance. Quality ingredients yield exceptional results. 11.2% protein level.



## Nutrition Facts

Servings per Container **756**  
Serving size **1/4cup(30g)**

Amount per serving  
**Calories 110**

	% Daily Value*
<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> 23g	<b>8%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 3g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 1.5mg	<b>8%</b>
Potassium 0mg	<b>0%</b>

\* 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

UNBLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.

### ⚠ Allergens

#### Contains:



wheat

### Handling Suggestions

Store in cool dry location

### Serving Suggestions

Use in biscuits, breads, pizza, pancakes, cakes and croissants

### Prep & Cooking Suggestions

Refer to your desired recipe or formula for preparation instructions.

### 📄 Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
14439000	005322	10016000144399	1	1 / 50.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
51lb	50lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.5in	15.75in	4.85in	1.04ft3	5x10	372DAYS	32°F / 95°F



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## Nutrition Analysis - By Serving

Calories	110	Total Fat	0g	Sodium	0mg
Protein	3	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	23g	Saturated Fat	0g	Iron	1.5mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat	0g	Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	90mg	Riboflavin	0.1mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

