

# **GRAIN CRAFT**

# 004865 - Flour Institutional All Purpose

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



		<b>Nutrition Fa</b>	cts	
	Servings per Container 378 Serving size 30 (100g)			
SOOUND-TTY GRAIN GRAIN ALL-PURPOSE	UNBLACKED ENRICHED SIMP JOIN NEOSEALS SIMP JOIN NEOSEALS SIMP JOIN CENTRAL NEOSEALS NEOSEALS CHARLING CENTRAL CHARLING CENTRAL CHARLING NEOSEALS CHARLING NEOSEALS CHARLING NEOSEALS CHARLING NEOSEALS COORDOOLS NEOSEALS	Amount per serving Calories	350	
L ALL CR.	Siftin of Sifting of S		ily Value*	
		Total Fat 1g	2%	
		Saturated Fat 0.27g	1%	
	<i>Trans</i> Fat 0g			
	Cholesterol 0mg	0%		
Benefits		Sodium 2mg	0%	
-		Total Carbohydrate 76.05g	28%	
		Dietary Fiber 2g	7%	
		Total Sugars 0g		
		Includes 0g Added Sugar	0%	
Ingredients	Allergens	Protein 10.5g		
		Vitamin D	%	
Bleached Wheat Flour, Enzyme	Contains:	Calcium 16mg	1%	
(added to improve baking), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic	wheat	Iron 4.4mg	24%	
	Free From:	Potassium 107mg	2%	
Acid.	Speanuts Soy () tree nuts	* The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. a day is used for general nutrition advice.		

#### Handling Suggestions

All flour products manufactured by Grain Craft should be stored no longer than 270 days. Grain Craft recommends that product be stored at <65F and 60% R.H., with regular inspection and rotation.

Serving Suggestions

Use for all baking needs.

### Prep & Cooking Suggestions

Use this all-purpose flour for all baking needs. Follow recipe mixing and baking instructions.

## Product Specifications

Brand		Manufacturer		Product Category					
GRAIN CRAFT		Grain Craft		Flour & Cornmeal					
MFG	#	SPC #		GTIN	l Pack		ack	Pack Desc.	
20030	25	004865	0083	984700	3680	1		1 / 50.0 LBR	
Gross We	ight N	Net Weight	Catch Wei	ght Co	untry of C	Drigin	Koshe	r Child Nutrition	
25.75	b	25lb	No		USA		Yes	No	
Shipping Information									
Length	Width	n Height	Volume	TIxHI	Shelf L	.ife	Storage	e Temp From/To	
25in	14in	3.5in	1.41ft3	5x10	270DA	YS	S 32°F / 65°F		





#### GRAIN CRAFT 004865 - Flour Institutional All Purpose



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

Nutrition Analysis - By Serving

Calories	350	Total Fat	1g	Sodium	2mg
Protein	10.5	Trans Fats	Og	Calcium	16mg
Total Carbohydrates…	76.05g	Saturated Fat	0.27g	Iron	4.4mg
Sugars	Og	Added Sugars	Og	Potassium	107mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D		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



