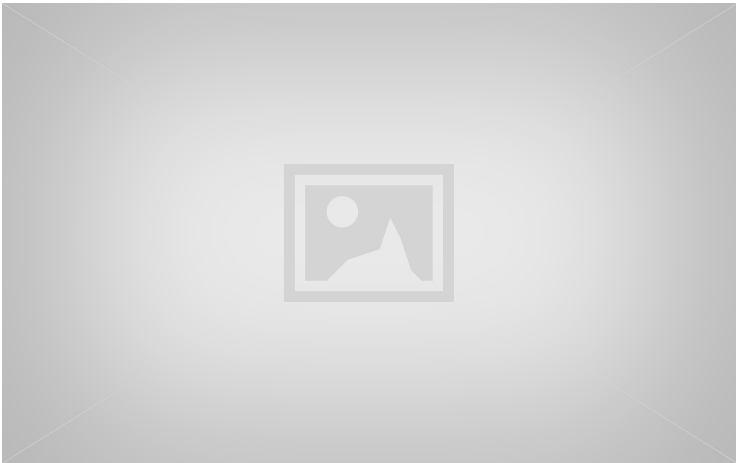




GRAIN CRAFT

005005 - Flour Unbleached 25#/Morbread

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	350
% Daily Value*	
Total Fat 1g	2%
Saturated Fat 0.27g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 2mg	0%
Total Carbohydrate 73.9g	27%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 12g	
Vitamin D 0mcg	0%
Calcium 16mg	1%
Iron 4.4mg	24%
Potassium 0mg	0%

\* 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 improving baking), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid.

⚠ Allergens

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 for bread and rolls.

Prep & Cooking Suggestions

Utilize in your favorite baking recipes. Follow mixing and baking instructions on recipe

📄 Product Specifications

Brand			Manufacturer		
GRAIN CRAFT			PENDLETON FLOUR MILLS		
MFG #	SPC #	GTIN	Pack	Pack Desc.	
100791	005005	00839847001693	1	1 / 25.0 LBR	
Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
27lb	25lb	No	USA	Yes	No
Shipping Information					
Length	Width	Height	Volume	TlxHl	Shelf Life
25in	14in	3in	0.61ft3	7x14	270DAYS
			Storage Temp From/To		
			32°F / 65°F		



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005005 - **Flour Unbleached 25#/Morbread**

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Nutrition Analysis - By Serving

Calories	350	Total Fat	1g	Sodium	2mg
Protein	12	Trans Fats	0g	Calcium	16mg
Total Carbohydrates...	73.9g	Saturated Fat	0.27g	Iron	4.4mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	2g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	



Additional Images

