

GENERAL MILLS

005038 - Flour Superlative Bleached 50 Lb

Gold Medal(TM) Superlative(TM) is a spring wheat bread flour. Available in a 50 lb package, with a 12.6% protein level.





* Benefits

A high quality, spring wheat flour milled from a selected blend of hard wheat. Provided in an enriched bleached option.

This versatile flour is great for any type of yeast-raised products.

Contains a 12.6% protein level.

Available in a 50 lb package, which is cost effective for large operations.

Ingredients

Allergens

BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, ASCORBIC ACID, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID. ASCORBIC ACID ADDED AS A DOUGH CONDITIONER.

Contains:



Nutrition Facts

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

Amount per serving Calarias

Calories	100
% Da	aily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium Omg	0%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 4g	
Mitauria D Oroga	00/
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1.08mg	6%
Potassium 30mg	1%

* 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 a cool, clean and dry location away from materials with strong odors. Temperature should be less than 80 degrees. RAW FLOUR IS NOT READY-TO-EAT AND MUST BE THOROUGHLY COOKED BEFORE EATING.

TO PREVENT ILLNESS FROM NATURALLY OCCURRING BACTERIA IN WHEAT FLOUR, DO NOT EAT OR PLAY WITH RAW DOUGH OR BATTER; WASH HANDS AND SURFACES AFTER HANDLING.

Serving Suggestions

Great for pan breads, rolls, buns, hearth breads and many specialtybaked products.

Prep & Cooking Suggestions

Use as an ingredient in your desired recipe or formula.

Raw flour is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat or play with raw dough or batter; wash hands and surfaces after handling.

Product Specifications

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

MFG #	SPC #	GTIN	Pack	Pack Desc.
16000-53521	005038	10016000535210	1	1 / 50.0 LBR

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
50.5lb	50lb	No	USA	Yes	No

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
30in	16in	4.5in	1.25ft3	5x10	372DAYS	32°F / 95°F	





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Nutrition Analysis - By Serving

Calories	100	Total Fat	0g	Sodium	0mg
Protein	4	Trans Fats	0g	Calcium	0mg
Total Carbohydrates•••	22g	Saturated Fat	0g	Iron	1.08mg
Sugars	0g	Added Sugars	0g	Potassium	30mg
Dietary Fiber	1g	Polyunsaturated Fat	0g	Zinc	
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	0.08mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images











