



Product Specification Sheet

PRODUCT NAME:	Artisan Malted Unbleached Bread Flour		
ITEM#	102500	SIZE:	50 lb Bag
		UPC:	653793 74250 5
INGREDIENTS:	Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid		
PHYSICAL CHARACTERISTICS:	Product is white to slightly creamy in color.		
PACKAGING SPECIFICATIONS:	Product is packed in multi-walled bags. (Packaging is compliant with regulations for materials intended to come into contact with food).		
ANALYTICAL SPECIFICATIONS:	Moisture:	14.5% max	
	Protein*:	11.5+/- 0.5%	
	Ash:	0.52 - 0.58%	
	Falling Number:	230 - 270 Sec	
MICROBIOLOGICAL SPECIFICATIONS:	This product is considered not ready-to-eat (NRTE) and requires further processing. As a result, no microbiological guarantees are provided		
COUNTRY OF ORIGIN:	USA		
ORGANIC CERTIFIED:	No	KOSHER CERTIFIED:	Yes
STORAGE SPECIFICATIONS:	Product should be stored in cool, dry and low humidity environment with temperatures not to exceed 65°F. Recommended shelf life is 9 months, if stored correctly.		
TYPICAL PROCESSING SPECIFICATIONS:	Products are manufactured in compliance with FDA Good Manufacturing Practices (GMP's) in accordance with the Food Safety Modernization Act (FSMA). The above Analytical Specification is based upon current knowledge and is intended to provide general information of our products. The quality of those products is guaranteed under our General Conditions of Sale.		
ALLERGEN:	See attached Allergen Statement.		

*Protein value is largely dependent upon crop year and commodity availability.





Allergen Statement*

PRODUCT NAME:		Artisan Malted Unbleached Bread Flour			
ITEM #:	102500	SIZE:	50 lb Bag		
		UPC:	653793 74250 5		
MAJOR ALLERGENS AND THEIR DERIVATIVES			LIST THE SPECIFIC ALLERGENS		
List all allergens in the ingredients, used as a carrier, or as a processing aid. A response is required for every cell in this table.			Present in the Product	Made on Shared Equipment	Present in the Facility
PEANUT	Such as peanut butter, peanut flour, peanut oil. <i>For oils, specify whether refined or unrefined.</i>		NO	NO	NO
NUT or TREE NUT	such as almond, macadamia, pecan, hazelnut, filbert, walnut, cashew, brazil, pinenut, chestnut, pistachio, coconut <i>For oils, specify whether refined or unrefined.</i>		NO	NO	YES
MILK	such as Cheese, whey, nonfat milk, butter, butterfat, buttermilk, milk fat, casein, caseinates, custard, cream, yogurt, milk chocolate, lactalbumin, lactoglobulin, lactose		NO	NO	YES
EGG	such as egg white, egg yolk, egg albumin, meringue, mayonnaise		NO	NO	YES
SOY	Such as miso, soy sauce, tofu, soy protein, textured vegetable protein, soy nuts, soy flour, soy lecithin, soy oil. <i>For Oils and Soy Lecithin, specify whether refined or unrefined.</i>		NO	NO	YES
FISH	Such as bass, flounder, tuna, anchovy, cod, salmon, fish oil. <i>For oils, specify whether refined or unrefined.</i>		NO	NO	NO
CRUSTACEAN SHELLFISH	Such as shellfish, shrimp, crab, lobster, crayfish		NO	NO	NO
WHEAT	Such as flour, graham flour, farina, bran, cereal extracts, cracker meal, bread crumbs, semolina, wheat germ, wheat gluten, wheat starch		YES	YES	YES
OTHER ALLERGENS or SENSITIZERS			LIST THE SPECIFIC ALLERGENS/ SENSITIZERS		
List all allergens in the ingredients, used as a carrier, or as a processing aid. A response is required for every cell in this table.			Present in the Product	Made on Shared Equipment	Present in the Facility
NON-WHEAT GLUTEN:	Such as Rye, Barley, Oats and derivatives i.e. malt extract		YES	YES	YES
MOLLUSK	Such as clam, oyster, scallop, mussel, octopus, squid, whelk, periwinkle, cuttlefish, abalone, snail		NO	NO	NO
SESAME	Such as sesame seed, sesame oil. <i>For oils, specify whether refined or unrefined.</i>		NO	NO	YES
SULFITE	Such as sodium metabisulfite, sodium bisulfite, sulfur dioxide when present at 10 ppm or more.		NO	NO	YES
ARTIFICIAL COLORS	Such as FD&C Yellow# 5, tartrazine, FD&C Yellow# 6, sunset yellow		NO	NO	NO
CELERY	Such as celery seed, celeriac, celery oil.		NO	NO	NO
IRRADIATED-SEWAGE SLUDGE			NO	NO	NO
PRESERVATIVES	such as BHA, BHT, TBHQ		NO	NO	NO

*This allergen statement is relevant to the above product which has been manufactured, processed, stored and/or distributed by Giusto's Specialty Foods, LLC. The allergen statement ceases to be valid once this product is stored, processed and/or distributed by the customer.



Non-GMO Statement

Giusto's Specialty Foods, LLC does not currently manufacture, produce or distribute products derived from Genetically Modified Organisms. Currently, there are no commercially available genetically modified (transgenic) varieties of this product or its raw materials used to make this product in the United States. In addition, none of the raw materials used are manufactured with the use of irradiation, sewage sludge, enzymes or microbial cultures.

Lot Code Definition

The standard lot code will consist of 8 digits representing the manufacturing location and date of manufacture.

LL-MMDDYY

LL = Manufacturing location.

MM = Month of the year.

DD = Day of the month.

YY = Last two numbers of the calendar year.

Example: 50-111617

Other information that may be present on packaging, but not part of the lot code, include manufacturing time (military time) and bag number.

