



Product Specification

High Mountain 100% Organic Hi Gluten Wheat Flour

Product Description

A blend of Hard Red Spring and Hard Red Winter wheats. Ideal for the most demanding bakery applications.

Ingredients

Organic Wheat Flour

Analytical Specification

Moisture	14.5% maximum
Protein	12.5% minimum
Ash	0.65 maximum
Falling Number	300 minimum

Nutritional** (Approx. for 100g)

Calories (kCal)	362
Protein (g)	13.07
Total Fat (g)	1.38
Saturated (g)	0.189
Trans (g)	0
Poly- (g)	0.683
Mono- (g)	0.152
Cholesterol (g)	0
Carbohydrate (g)	72.2
Total Sugar (g)	1.1
Added Sugar (g)	0
Fiber (g)	2.4
Sodium (mg)	2
Water (g)	12.82
Thiamin (B1) (mg)	0.194
Riboflavin (B2) (mg)	0.072
Niacin (B3) (mg)	1.198
Folate (mcg)	31
Vitamin D (mcg)	0
Calcium (mg)	24
Iron (mg)	1.26
Phosphorus (mg)	119
Potassium (mg)	128

Item Number

0501300

Packaging

Multi-wall paper bag

Net Wt. / Gross Wt.

50 lb / 50.5 lb

Pallet Configuration

5 TI, 10 HI

Physical Characteristics

Creamy/white in color. Odor is typical of wheat flour; fresh, clean, and free of musty, garlicky or other objectionable odors.

Microbiological/Myctoxoin Guidelines

Standard Plate Count*	<100,000 cfu/g
Coliforms*	<1,000 cfu/g
Yeast*	<1,000 cfu/g
Mold*	<1,000 cfu/g
Salmonella	Not Detected
E. Coli 0157:H7	Not Detected
Aflatoxin	<20 ppb
Vomitoxin (DON)	<1 ppm

Not a Ready-to-Eat food product.

Storage & Shelf-life Recommendations

Temperature	50 - 70° F
Humidity	≤ 60%
Shelf-life	365 days

Kosher Certifier

Orthodox Union

Organic Certifier

Utah Department of Agriculture & Food

Non-GMO

This product is free of GMOs

Country of Origin

United States and/or Canada

Allergen

Contains Wheat

Produced in accordance with FDA Guidelines as outlined in 21 CFR 137 Subpart B

This product is produced in a SQF Level II certified facility

**Microbiological Guidelines reflect typical results and not rejectable specifications*

***UNROUNDED NUTRIENT DATA SOURCE: USDA database*

Revised 01.10.2019

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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