



## **ZILKA AND COMPANY**

### **31905 - Golden Charm Flour**

520130004 / 620130004

#### **DESCRIPTION:**

31905 - Golden Charm Pastry Flour is a straight grade flour produced from Soft Red Winter Wheat. 31905 is packaged in 50 lb. multi-walled paper bags.

#### **REGULATIONS AND FOOD SAFETY:**

This product is food grade and is in compliance with the Federal Food, Drug and Cosmetic Act as amended and all applicable regulations thereunder. Flour is sifted prior to packaging.

Flour is produced from a raw agricultural commodity and is not subjected to a microbiological kill step and is therefore not ready to eat and is intended for further processing.

#### **CERTIFICATIONS:**

Kosher (Pareve) - Orthodox Union

#### **PROPERTIES:**

Moisture  
Protein (14% Basis)  
Ash (14% Basis)  
Deoxynivalenol (Vomitoxin)

#### **TOLERANCE:**

14.0% Maximum  
7.0 - 9.0%  
0.40 - 0.50%  
1.0 ppm Maximum

#### **METHOD:**

AACC 44-15.02  
AACC 39-11.01  
AACC 08-02.01  
Quantitative Test Kit

#### **TREATMENT(S):** NONE

#### **INGREDIENT DECLARATION:** WHEAT FLOUR

#### **ALLERGENS:** CONTAINS WHEAT

#### **COUNTRY OF ORIGIN:**

This product is produced in the United States of America.

#### **MANUFACTURE DATE / CODE DATE / LOT CODE:**

Lots are identified by the facility initials and a six digit open code date listing the month, day, year (e.g. CH000000, FM000000, WI000000, LI000000, and QU000000). Bulk finished product constitutes a single lot.

store under clean, dry, ambient conditions away from strong odors and in an area operated under good manufacturing practices.

#### **CERTIFICATES OF ANALYSIS:**

COAs are to be shipped with each load and emailed to [compliance@zilkaandcompany.com](mailto:compliance@zilkaandcompany.com)

#### **DELIVERY AND PAPERWORK:**

COAs are to be attached to the BOL with each shipment.



## **GOLDEN CHARM FLOUR**

### Value Per 100 Grams (As Is Basis)

Calories	347
Calories From Total Fat	13
Total Fat	1.4 g
Saturated Fat	0.3 g
Trans Fat	0 g
Polyunsaturated Fat	0.9 g
Monounsaturated Fat	0.2 g
Cholesterol	0 mg
Sodium	7 mg
Total Carbohydrate	77 g
Dietary Fiber	2.7 g
Soluble Fiber	1.4 g
Insoluble Fiber	1.3 g
Sugars	0.8 g
Added Sugars	0 g
Protein	7.8 g
Vitamin A	<10 IU
Vitamin A	<1 RE
Vitamin C	0 mg
Vitamin D	0 IU
Calcium	16 mg
Niacin	1.5 mg
Iron	0.9 mg
Thiamin Mononitrate	0.2 mg
Riboflavin	0.1 mg
Folic Acid	0.1 mg
Potassium	124 mg
Moisture	13.4 g
Ash	0.4 g

### Method Of Analysis

Calories	Calculation: 4 calories per gram protein & carbohydrates plus 9 calories per gram fat, minus 4 calories per gram insoluble fiber.
Calories From Total Fat	Calculation: 9 calories per gram fat
Total Fat	AOAC 996.06
Saturated Fat	AOAC 996.06
Trans Fat	AOAC 996.06
Polyunsaturated Fat	AOAC 996.06
Monounsaturated Fat	AOAC 996.06
Cholesterol	AOAC 994.10
Sodium	AOAC 966.16 17th ed. (2000)
Total Carbohydrate	Calculation: 100% minus %fat, protein, moisture, ash X 4 calories per gram
Dietary Fiber	AACC 32-07.01/AOAC 991.43
Soluble Fiber	AACC 32-07.01/AOAC 991.43
Insoluble Fiber	AACC 32-07.01/AOAC 991.43
Sugars	AACC 80-04.01
Added Sugars	Calculated
Protein	AACC 46-30.01
Vitamin A	AOAC 992.04 17th ed.(2000) modified with Analyst 110, 1019 (1985)
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Vitamin C	Food Chemistry 14, 189(1984) modified Ag. Food Chem 39, 116 (1991)
Vitamin D	USDA National Nutrient Database
Calcium	AOAC 985.35 17th ed. (2000)
Niacin	AOAC 944.13, 960.46 17 <sup>th</sup> ed. (2000)
Iron	AOAC 985.35 17th ed. (2000)
Thiamin Mononitrate	GPAL 09-HPLC-B1B2
Riboflavin	AOAC 942.23, 981.15, 970.65 modified
Folic Acid	Proprietary Method
Potassium	AOAC 985.35
Moisture	AACC 44-15.02
Ash	AACC 08-01.01

Nutritional Analysis as defined in 21 CFR 101 Nutritional Labeling of Food. Calories are calculated excluding insoluble fiber.

Label declarations may require rounding or conversion to % Daily Value or per serving size.

As with any agricultural material there may be some nutritional variation. The values are provided to benchmark the nutrient label and should not be used solely to determine your nutrient label. You may need to analyze for these nutrients as they occur in your final product as required by the Code of Federal Regulations.