



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

DELIVERY AND PAPERWORK:

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



GOLDEN CHARM FLOUR

Value Per 100 Grams (As Is Basis)

Method Of Analysis

Calories	347	Calculation: 4 calories per gram protein & carbohydrates plus 9 calories per gram fat, minus 4 calories per gram insoluble fiber.
Calories From Total Fat	13	Calculation: 9 calories per gram fat
Total Fat	1.4 g	AOAC 996.06
Saturated Fat	0.3 g	AOAC 996.06
Trans Fat	0 g	AOAC 996.06
Polyunsaturated Fat	0.9 g	AOAC 996.06
Monounsaturated Fat	0.2 g	AOAC 996.06
Cholesterol	0 mg	AOAC 994.10
Sodium	7 mg	AOAC 966.16 17th ed. (2000)
Total Carbohydrate	77 g	Calculation: 100% minus %fat, protein, moisture, ash X 4 calories per gram
Dietary Fiber	2.7 g	AACC 32-07.01/AOAC 991.43
Soluble Fiber	1.4 g	AACC 32-07.01/AOAC 991.43
Insoluble Fiber	1.3 g	AACC 32-07.01/AOAC 991.43
Sugars	0.8 g	AACC 80-04.01
Added Sugars	0 g	Calculated
Protein	7.8 g	AACC 46-30.01
Vitamin A	<10 IU	AOAC 992.04 17th ed.(2000) modified with Analyst 110, 1019 (1985)
Vitamin A	<1 RE	AOAC 992.04 17th ed.(2000) modified with Analyst 110, 1019 (1985)
Vitamin C	0 mg	Food Chemistry 14, 189(1984) modified Ag. Food Chem 39, 116 (1991)
Vitamin D	0 IU	USDA National Nutrient Database
Calcium	16 mg	AOAC 985.35 17th ed. (2000)
Niacin	1.5 mg	AOAC 944.13, 960.46 17 th ed. (2000)
Iron	0.9 mg	AOAC 985.35 17th ed. (2000)
Thiamin Mononitrate	0.2 mg	GPAL 09-HPLC-B1B2
Riboflavin	0.1 mg	AOAC 942.23, 981.15, 970.65 modified
Folic Acid	0.1 mg	Proprietary Method
Potassium	124 mg	AOAC 985.35
Moisture	13.4 g	AACC 44-15.02
Ash	0.4 g	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.