



**Product Specification/  
Technical Data Sheet**

BLENDAKO Enriched, Bleached, Enzyme	SKU 26	Size 50#	Mills B , P	Revised: 10/01/08 Supersedes: 03/01/08
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<p><b>DEFINITION</b></p> <ul style="list-style-type: none"> <li>This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and all applicable regulations there under. It shall meet FDA Food Standards for Enriched Wheat Flour as found in 21 CFR 137.165.</li> <li>A high quality flour milled from a selected blend of wheat. Wheat selection is to be consistent with optimum baking characteristics and performance. The flour shall be produced under sanitary conditions in accordance with GMPs.</li> </ul>
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<p><b>PACKAGING/SHELF LIFE/STORAGE CONDITIONS/PALLET CONFIGURATION</b></p> <ol style="list-style-type: none"> <li>The package consists of 50# multi-wall paper bags.</li> <li>All white flour products manufactured by Pendleton Flour Mills, LLC should be stored in our facilities no longer than 90 days, and a maximum of 6 months in our customers facilities.</li> <li>Pendleton Flour Mills, LLC recommends that product be stored at &lt;65°F and 60% R.H., with regular inspection and rotation.</li> </ol>
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<p><b>PHYSICAL CHARACTERISTICS</b></p> <ol style="list-style-type: none"> <li>Color – Clean, creamy white, free of bran specks.</li> <li>The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.</li> <li>The product shall be as free of all types of foreign material as can be achieved through GMPs &amp; HACCP.</li> <li>Falling Number - 300 min</li> </ol>
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KOSHER APPROVAL: Orthodox Union (OU)	ALLERGEN INFORMATION: Allergen - Wheat
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INGREDIENT LEGEND: Bleached Wheat Flour, Enzyme (added for improved baking), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid.
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<p><b>CHEMICAL COMPOSITION (14.0% Moisture basis)</b></p> <ol style="list-style-type: none"> <li>Moisture 14.5% Maximum</li> <li>Protein 11.0% +/- 0.5%</li> <li>Ash 0.55% +/-0.03%</li> <li>pH 6.1 +/- 0.2%</li> </ol>	<p><b>FARINOGRAPH</b></p> <ol style="list-style-type: none"> <li>Water Absorption (%) 60.0 +/- 3.0</li> <li>Peak time (min.) 6.0 +/- 2.0</li> <li>Mixing Tolerance Index (MTI) 40.0 +/- 10.0</li> <li>Stability (min.) 10.0 +/- 2.0</li> </ol>
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<b>NUTRITION (Approx. per 100G)</b>			
Calories	350	Thiamin (B1)	0.64 mg
Protein	11.0 g	Riboflavin (B2)	0.40 mg
Fat	1.0 g	Niacin	5.30 mg
Saturated	0.27 g	Folic Acid	0.19 mg
Trans Fat	0.0 g	Iron	4.40 mg
MonoUnsaturated	0.03 g	Sodium	2.0 mg
PolyUnsaturated	0.70 g	Potassium	95 mg
Carbohydrate	73.9 g	Phosphorus	87 mg
Complex	72.5 g	Calcium	16 mg
Sugars	1.0 g		
Dietary Fiber	0.35 g		