

Brand Name: **Bellissimo High Gluten Pizza**

Description: Bellissimo High Gluten Flour is the food prepared in the grinding and bolting of cleaned hard wheat. The product is produced in accordance with good manufacturing practices and all applicable FDA regulations as amended.

Moisture: 14.3% Maximum

Ash *: 0.54% +/- 0.03%

Protein*: 13.0% +/- 0.3%

Falling Number*: 260 +/- 30 sec

*Moisture Basis/Nitrogen Factor: 14.0% MB/n x 5.7

All testing methods AACC (American Association of Cereal Chemists) approved.

Ingredient: Wheat Flour, Malted Barley Flour, Ascorbic Acid [added as a dough conditioner], Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid

Allergen Statement: Contains wheat.

Storage and Food Safety Instructions: Store flour in a clean, cool dry area. Recommended storage conditions are <75° F and <50% humidity. Flour is a raw agricultural product and must be thoroughly cooked before eating.

Shelf Life: 90 days at recommended storage conditions and good sanitary practices.

Kosher Certification: Parve, KOF-K Kosher Supervision

Product is sifter prior to packing (bag) or Loading (bulk).

Nutritional Information:

Calories (kcal)	361	Water (g)	13.36
Fat (g)	1.66	TDF (g)	2.4
Saturated Fat (g)	0.244	Iron (mg)	0.90*
Monounsaturated Fat (g)	0.140	Sodium (mg)	2
Polyunsaturated Fat (g)	0.727	Potassium (mg)	100
Carbohydrate by diff. (g)	72.53	Calcium (mg)	24
Sugars (g)	0.31	Vitamin A (IU)	2.0
Protein (g)	13.4	Vitamin C (mg)	0.0
		Ash (g)	0.54

*Unenriched Value / **Enriched

Source: USDA National Nutrient Database for Standard Reference, Release 17 (July 2004)

If enriched, enriched to levels as listed in CFR Title 21 137.165 Enriched Wheat Flour, following Good Manufacturing Practices: Niacin 24 mg/lb; Iron 20 mg/lb ; Thiamine Mononitrate 2.9 mg/lb ; Riboflavin 1.8 mg/lb; Folic Acid 0.7 mg/lb