

Product Name: Bellissimo Italian Bakery - EX

Description: Minnesota Girl 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 *: 0.52% +/- 0.03%
Protein*: 12.6% +/- 0.30%
Falling Number*: 260 +/- 30 sec

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

Indicated ash and protein content is based on average crop year environmental conditions and straight grade extraction levels. The actual ash and protein content may vary from year to year based on the mineral content of the endosperm and wheat protein. Targeted functionality will remain the same from crop year to crop year.

Ingredient Listing: Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Potassium Bromate, Thiamine Mononitrate, Riboflavin, Folic Acid

Allergen Statement: Contains wheat.

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

Storage and Food Safety Instructions: Store flour in a clean, cool and dry area. Recommended storage conditions are <75 degrees 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 sifted prior to packing (bag) or loading (bulk).

Nutritional Information (100g basis):

Calories (kcal)*	361	Sugars (g)*	0.31	Sodium (mg)*	2
Fat (g)*	1.66	Protein (g)**	12.60	Potassium (mg)*	100
Saturated Fat (g)*	0.244	Water (g)*	13.36	Calcium (mg)*	24
Monounsaturated Fat (g)*	0.14	TDF (g)*	2.4	Vitamin A (IU)*	2
Polyunsaturated Fat (g)*	0.727	Ash (g)**	0.520	Vitamin C (mg)*	0
Carbohydrates (g)**	72.66	Iron (mg)*	See Enr Statement	Trans Fat (g)***	0.0

Source: * USDA National Nutrient Database for Standard Reference, Release 18 (2005)

** Calculated *** Based on Analytical Results

Enr Statement: 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