



PRODUCT SPECIFICATION

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ITEM CODE: AWO NON-GMO

Carbon's NON-GMO Add Water Pancake & Waffle Flour

UPC Code: 050855186109

Description: This product is a light colored, dry blend of food ingredients. The product is a free-flowing powdered mix that, when prepared per handling instructions, produces either a waffle or a pancake.

Kosher Status: OU – Dairy

Ingredients: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Leavenings (Sodium Bicarbonate, Monocalcium Phosphate), Rice Flour, Soybean Oil. Contains 2% or less of the following: Salt, Whey, Buttermilk, Malt, Natural and Artificial Flavor.

Allergens: Wheat and Dairy

Physical Attributes: **Texture:** Free Flowing Powder **Color:** Off White

Chemical Attributes: **Salt:** 1.30 +/- 0.35% **Soda:** 2.30% +/- 0.50%

Packaging: This product is packaged in a HDPE/mLLDPE/Plastomer bag. The bag closure method is heat seal. The bags are placed in a double wall corrugated box. Bags meet USDA, GFDA and Good Chemical Codex specifications.

Net Weight per Bag:	5 lbs		
Bags per Case:	6		
Case Net Weight:	30 lbs		
Case Gross Weight:	32 lbs		
Pallet Configuration:			
Cases per Layer:	10	Case Dimension:	19.375" x 9.5" x 10.125"
Layers per Pallet:	6	Cube:	1.08ft ³
Cases per Pallet:	60	Pallet Dimension	48" x 40" x 65.9"
New Weight per Pallet:	1800 lbs	Pallet Gross Weight:	2030 lbs

Storage and Handling: This product should be stored at ambient temperatures not to exceed 75 degrees F, with a humidity of not more than 60%, higher temperature or humidity will reduce shelf life. Bakery bases, mixes or concentrates should not be stored near perfumed products, soaps, detergents, cleaning solutions, aromatic or volatile chemicals.

Shelf Life: 365 days

Country of Origin: This product is manufactured in the United States

GMO Status: This product is produced using ingredients that do not contain and are not derived from genetically modified material.

Sifting Guarantee: This product has been passed through a sifting process prior to being packaged.

Coding: Product code consists of the production date, use thru date, production time, producing plant and Julian date. The following is a complete explanation and example of the lot coding system:

Bag and Case Coding

365 Days "Best if Used By" from Date of Bulk

Line 1: PRODUCED: DD/MM/YYYY

Line 2: USE THRU: DD/MM/YYYY

Line 3: HH:MM PP XXX

DD: Day of Month (01, 02..31) MM: Month (01 = January,..12 = December) YY: Year (2015, 2016)

Plant Location: (KW is S1 Kentwood), (GR is Advanced Food Technology)

XXX: Julian Date of Manufacture



NUTRITION FACTS

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Nutrition Facts	
Serving Size (100g)	
Servings Per Container	
Amount Per Serving	
Calories 350	Calories from Fat 40
% Daily Value*	
Total Fat 4.5g	7%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1170mg	49%
Total Carbohydrate 71g	24%
Dietary Fiber 3g	12%
Sugars 9g	
Protein 8g	
Vitamin A 0%	Vitamin C 0%
Calcium 40%	Iron 25%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	