

PRODUCT SPECIFICATION

www.goldenmalted.com

ITEM CODE: ORIG 8 NON-GMO

Golden Malted® NON-GMO Original Waffle/Pancake Flour

UPC Code: 050855337578

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),

Leavenings (Sodium Bicarbonate, Monocalcium Phosphate, Sodium Acid Pyrophosphate), Malted Barley

Extract, Sugar. Contains 2% or less of the following: Salt, Buttermilk, Artificial Flavor, Whey.

Allergens: Wheat and Dairy

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

Chemical Attributes: Salt: 1.20 +/- 0.35% Soda: 2.00% +/- 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:3.75 lbsBags per Case:8Case Net Weight:30 lbsCase 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: 1.08ft³

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 plate 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

 Revised:05/26/17
 New Carbon Company, LLC
 4101 William Richardson Drive
 South Bend, IN 46628

 Replaces:01/06/15
 800.253.0590
 Phone:574.247.2270
 Fax:574.247.2280



NUTRITION FACTS

PRODUCT: Golden Malted® NON-GMO Original Waffle/Pancake Flour

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Revised: 05/26/17

Nutrition Serving Size 2/3 cup (cts
Amount Per Serving		
Calories 330 Calo	ories fron	n Fat 15
% Daily Value*		
Total Fat 1.5g		2%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 1170mg		49%
Total Carbohydrate	73g	24%
Dietary Fiber 3g		12%
Sugars 5g		
Protein 8a		
Vitamin A 0% • \	√itamin (0%
Calcium 30% • I	ron 25%	
*Percent Daily Values are bas diet. Your daily values may be depending on your calorie nee Calories:	e higher or l	
Total Fat Less than Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 • Carbohydrate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g