

### **How To Store Flour Bags:**

- Storage area must be dried, have good airing conditions, clean and bright.
- Sunbeams must not affect flour bags directly.
- Storage area must be away from hot places in your bakery and flour bags mustn't be stored high levels in your bakery shop.
- Flour bags must be located on pallets that resistive against humidity or should store into stainless steel silos.
- Salt, yeast, sugar, vitamins and other additives mustn't be stored in the same place with flour.
- First bags that stored into storage area must be used first.
- Storage area must be protected against insects and mouse.
- Maximum 7 bags must be stored to each other and at least 50 cm gap must be in between walls and bags.
- Humidity level should be 65-55%.
- Room temperature should be around 12 °C.
- Flour should be used within 6 month of its date of production.
- Flour should be sieved before then usage.