

UltraGrain® T-2

Ingredient profile

UltraGrain T-2 is a unique blend of 55% UltraGrain — the first 100% whole wheat flour that offers whole grain nutrition with the taste, texture, and appearance of white flour — and 45% premium enriched white flour. It's made with specially selected white wheat that's naturally milder, sweeter, and lighter in color than red whole wheat, and milled using a unique method that retains all of the whole grain nutrition while achieving the consistency of white flour.

Item statement

Product milled from cleaned wheat of sound quality. This product shall be food grade and in compliance with the Federal Food, Drug and Cosmetic Act of 1938 as amended and applicable regulations thereunder. This is not a ready-to-eat product and must be thoroughly cooked before eating. Due to the nature of our products, we do not include microbial parameters as part of our product specification. Product is sifted prior to packing (bag) or loading (bulk).



Specifications

Flour Protein: 11.3 - 14.3%
Ash: 0.85
Moisture: 14.0% Max
Shelf Life: 180 Days



Applications

Breads, Pizza Dough, Tortillas,
Cookies, Batters and Breadings,
Pancakes and Waffles, Bagels,
Cakes and Pastries, Snacks

Product identification

5126189 UG SOFT/HARD BLEND TOTE-RI
Enriched w/ reduced iron, malted, bleached, 7gm/cwt

Pack sizes available

25 lb. bag, 50 lb. bag, Tote, Bulk

Interested in additional product information?

Please contact the experts at Ardent Mills at: info@ardentmills.com | 866-933-2974