

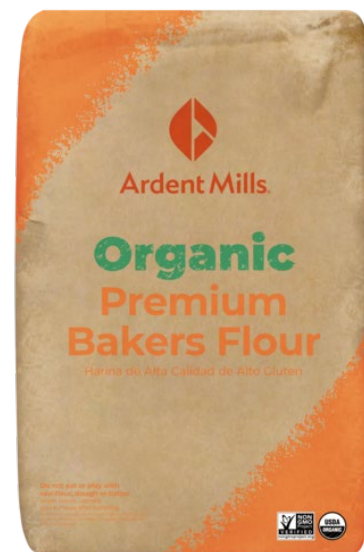
Organic Premium Bakers

Ingredient profile

Organic Premium Bakers flour is milled from an organic high protein wheat blend and ideal for applications requiring a stronger gluten flour, such as artisan breads, bagels or pizzas.

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: 11.5 - 13.0%
Ash: 0.51 - 0.61, target of 0.56
Moisture: 14.3% Max
Shelf Life: 180 Days



Applications

Croissants, Danish Pastries,
Dinner & Soft Rolls, European
Crusty Breads, Hamburger & Hot
Dog Buns, Soft Pretzels, Specialty
Pan Breads, Sweet Doughs, Thick &
Thin Pizza Crusts, Tortillas & Tortas

Product identification

5167771 ORG PREM BKRS FLR 50LB-AA
Untreated

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