

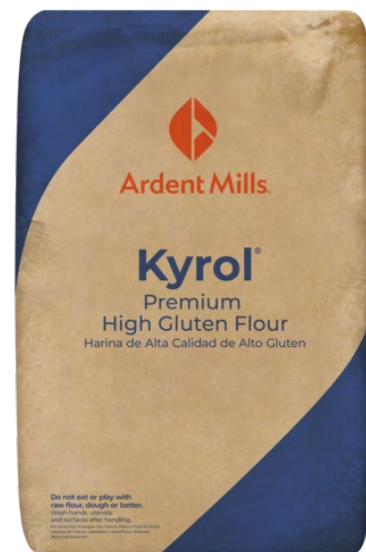
Kyrol®

Ingredient profile

Premium high gluten flour delivers on vital performance characteristics such as fermentation tolerance, machinability and absorption – but its superior dough strength is what sets it apart.

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: 13.7 - 14.3%
Ash: 0.51 - 0.57, target of 0.54
Moisture: 14.3% Max
Shelf Life: 365 Days



Applications

Bagels, European Crusty Breads,
Hearth Breads, Hard/Kaiser Rolls,
Thin Crust Pizza

Product identification

5112645	KYROL FLR 50LB-AA Untreated
5112667	KYROL FLR 50LB-AP Malted, bromated
5112678	KYROL FLR 50LB-AZ Bleached, malted, bromated
5112689	KYROL FLR 50LB-EF Enriched, bleached, enzymes, bromated
5112702	KYROL FLR 50LB-RG Enriched, malted
5112724	KYROL FLR 50LB-RK Enriched, bleached, malted, bromated

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