

Organic Bread Flour

Ingredient profile

Carefully milled for premier quality and consistent baking performance, our Organic Bread flour produces dough with good extensibility and handling characteristics, allowing artisan bakers to achieve a flavorful loaf with an attractive creamy color while being versatile enough for a variety of applications. Certified organic wheat grown and processed in accordance with Oregon Tilth Standards.

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: 10.0 - 11.5%
Ash: 0.51 - 0.61, target of 0.56
Moisture: 14.0% Max
Shelf Life: 180 Days



Applications

Pan Breads, Soft Rolls, Sweet Dough, Yeast Raised Doughnuts, Pizzas, Flat Breads, Batters and Breadings

Product identification

5161177 ARDENT MILLS ORG BREAD 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