

Hummer®

Ingredient profile

Premium high gluten flour delivers on vital performance characteristics such as fermentation tolerance, machinability and absorption – but its superior dough extensibility 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
Moisture: 14.3% Max
Shelf Life: 365 Days



Applications

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

Pack sizes available

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

Product identification

5162213	HUMMER FLR 50LB-AA, Untreated
5162224	HUMMER FLR 50LB-AB, Malted
5162235	HUMMER FLR 50LB-AP, Malted (250/260FN), Bromate
5162246	HUMMER FLR 50LB-AY, Malted, bleached (Oxylite/Novedelox)
5162268	HUMMER FLR 50LB-RA, Enriched w/ reduced iron
5162279	HUMMER FLR 50LB-RG, Enriched, malted
5162292	HUMMER FLR 50LB-RH, Enriched, malted, ascorbic acid
5162303	HUMMER FLR 50LB-RI Enriched w/ reduced iron, malted, bleached - 7gm/cwt
5110294	HUMMER FLR BULK-RJ, Enriched w/ reduced iron, malted, bleached, ascorbic acid
5162314	HUMMER FLR 50LB-RK Enriched, bleached, malted, bromated
5162325	HUMMER FLR 50LB-RN, Enriched, malted, bromated

Interested in additional product information?

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