

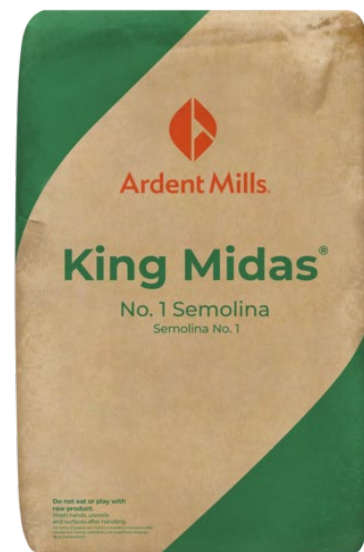
# King Midas® #1 Semolina

## Ingredient profile

A coarse grain flour with a bright yellow color, this flour results in long- and short-goods pastas with excellent eye appeal. Our thorough refining process results in a “cleaner” end product, free of noticeable specs and featuring a stellar cooking quality that helps ensure satisfaction in a variety of pasta products.

## 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 - 15.0%  
 Ash: 0.70 - 0.79  
 Moisture: 15.0% Max  
 Shelf Life: 180 Days



## Applications

Sheeted Pasta (noodles, ravioli,  
 Extruded Pasta (spaghetti,  
 linguine)

## Product identification

5111598	KM NO1 SEMO FLR 50LB-FF Durum enriched
5111587	KM NO1 SEMO 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](mailto:info@ardentmills.com) | 866-933-2974