

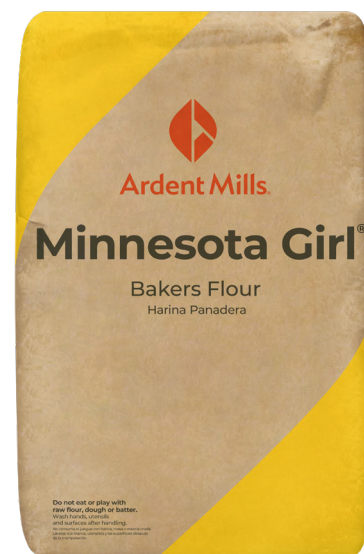
Minnesota Girl®

Ingredient profile

High protein bread flour is well suited for a wide variety of baking applications – especially artisan breads. Carefully milled for premier quality and consistent baking performance, it produces dough with good extensibility and handling characteristics, allowing artisan bakers to achieve a beautiful and flavorful loaf, while being versatile enough for a variety of applications.

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 - 12.1%
Ash: 0.49 - 0.55, target of 0.52
Moisture: 14.3% Max
Shelf Life: 365 Days



Applications

Pan Breads, Hamburger and Hot Dog Buns, Dinner and Soft Rolls, Thick Crust Pizza, Pretzels, Breadsticks, Pita, Flat Breads, Batter and Breadings

Product identification

5114535	MINNESOTA GIRL FLR 50LB-AA, Untreated
5163607	MINNESOTA GIRL FLR BULK-AB, Malted
5114592	MINNESOTA GIRL FLR 50LB-EI, Enriched, enzyme
5162404	MINNESOTA GIRL FLR 50LB-RA Enriched w/ reduced iron
5185758	MINNESOTA GIRL FLR 50LB-RD Enriched w/ reduced iron, bleached, ascorbic acid
5114625	MINNESOTA GIRL FLR 50LB-RG, Enriched, malted
5114658	MINNESOTA GIRL FLR 50LB-RH Enriched w/ reduced iron, bleached, malted, ascorbic acid
5114669	MINNESOTA GIRL FLR 50LB-RI Enriched, bleached, malted

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