

Powerful®

Ingredient profile

Made from the millstreams that remain after patent flours are milled, our first clear flour provides excellent absorption, tolerance and volume. It also has higher gluten content, allowing it to carry a high percentage of rye, whole wheat and other ingredients.

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: 13.5 - 14.5%, target of 14.4%
Ash: 0.80
Moisture: 14.3% Max
Shelf Life: 365 Days



Applications

Rye Breads and Rolls,
Pumpernickel Breads, Bagels, Hard
Rolls, Kaiser Rolls, Specialty Pan
Breads, Hearth Breads, European
Crusty Breads

Product identification

5118078	POWERFUL FLR 50LB-AA Untreated
5118113	POWERFUL FLR 50LB-RG Enriched, 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