

King Midas Special®

Ingredient profile

Standard patent flour is premium-quality bakers flour milled from the center of the wheat kernel. This high-quality straight grade flour is ideal for bread making. It can also be used for broader applications thanks to its absorption, fermentation and mixing tolerance.

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: 12.2 - 12.8%
Ash: 0.51 - 0.57
Moisture: 14.3% Max
Shelf Life: 365 Days



Applications

European Crusty Breads, Specialty Pan Breads, Hamburger and Hot Dog Buns, Dinner and Soft Rolls, Tortillas, Cinnamon Rolls, Thin Crust Pizza, Pretzels

Pack sizes available

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

Product identification

5111701	KM SPECIAL FLR 50LB-AA, Untreated
5111712	KM SPECIAL FLR 50LB-AB, Malted
5132704	KM SPECIAL FLR 50LB-AY, Malted, bleached (Oxylite/Novadelox)
5190326	KM SPECIAL FLR BULK-BI, Double bleach (Novadelox/Oxylite)
5182676	KM SPECIAL FLR 50LB-EO Enriched w/ reduced iron 7.0g/cwt, Bleach, 4.0g/cwt, Enzyme (Zyme5000) 2.0g/cwt, and Ascorbic Acid 5.5g/cwt
5163923	KM SPECIAL FLR 50LB-RA, Enriched w/ reduced iron
5111756	KM SPECIAL FLR 50LB-RG, Enriched, malted
5111778	KM SPECIAL FLR 50LB-RI Enriched w/ reduced iron, malted, bleached - 7gm/cwt

Interested in additional product information?

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