

White Spray®

Ingredient profile

Our pastry flour is a versatile flour ideal for pie crusts, croissants, cookies, and scones and pastries. Pastry flour is an excellent choice for everything from pie crusts to salty snacks.

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: 6.25 - 8.25%
Ash: 0.47 - 0.53, target of 0.50
Moisture: 14.0% Max
Shelf Life: 365 Days



Applications

Cookies, Bars, Pie Dough, Scones,
Muffins, Quick Breads, Cake
Donuts, Pancakes and Waffles,
Sauces and Gravies, Crackers

Product identification

5138532	WHITE SPRAY PASTRY FLR 50LB-AA, Untreated
5162617	WHITE SPRAY PASTRY FLR BULK-CA3 Chlorinated
5162573	WHITE SPRAY PASTRY FLR 50LB-CB Chlorine/Benzoyl Peroxide (Oxylite/Novedelox)/ Reduced iron enrichment
5162584	WHITE SPRAY PASTRY FLR 50LB-CD Enriched, bleached
5138519	WHITE SPRAY PASTRY FLR 50LB-RA, Enriched
5168625	WHITE SPRAY PASTRY FLR 50LB-RA (40), Enriched
5168759	WHITE SPRAY PASTRY FLR 50LB-RA (45), Enriched
5138521	WHITE SPRAY PASTRY FLR 50LB-RC Enriched w/ reduced iron, bleached

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