

Spring King®

Ingredient profile

Delivering premier performance and consistency, premium patent flour is a very strong flour with exceptional carrying power, absorption, tolerance and machinability.

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: 12.7 - 13.3%
Ash: 0.53 - 0.59, target of 0.56%
Moisture: 14.3% Max
Shelf Life: 365 Days



Applications

Hearth Breads, Hard Rolls, Kaiser Rolls, European Crusty Breads, Thin Crust Pizza, Thick Crust Pizza, English Muffins

Product identification

5192238	SPRING KING FLR 50LB-AB Malted
5162527	SPRING KING 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