

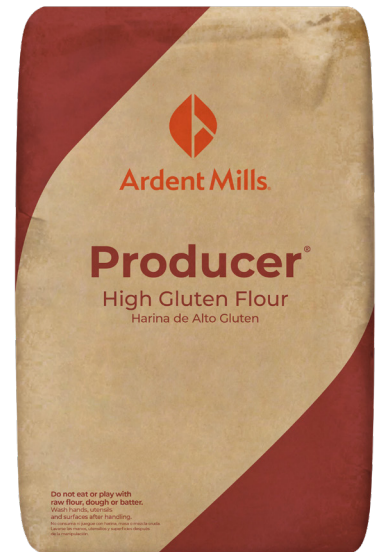
Producer® High Gluten Flour

Ingredient profile

Known for its excellent fermentation tolerance, absorption and strength, this high-quality, mid protein flour gives you the flexibility to create a variety of foods. Use it with confidence in straight doughs, sponge doughs and frozen doughs.

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: 13.2 - 13.8%
Ash: 0.51 - 0.57, target of 0.54
Moisture: 14.3% Max
Shelf Life: 365 Days



Applications

Hearth Bread, Kaiser Rolls,
European Crusty Breads, Specialty
Pan Breads, Thin Crust Pizza,
Thick Crust Pizza, English Muffins,
Pretzels, Bagels, Breadsticks

Pack sizes available

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

Product identification

5162415	PRODUCER FLR 50LB-AA, Untreated
5188043	PRODUCER FLR BULK-AB, Malted
5135213	PRODUCER FLR 50LB-EI Enriched w/ reduced iron, fungal enzyme (ing-fungal enzyme or zyme 5000)
5118269	PRODUCER FLR 50LB-RA, Enriched
5118315	PRODUCER FLR BULK-RC Enriched w/ reduced iron, bleached
5118271	PRODUCER FLR 50LB-RG, Enriched, malted
5162426	PRODUCER FLR 50LB-RH Enriched w/ reduced iron, malted, ascorbic acid
5118282	PRODUCER FLR 50LB-RI, Enriched, bleached, malted
5118293	PRODUCER FLR 50LB-RJ, Enriched w/ reduced iron, malted, bleached, ascorbic acid
5178569	PRODUCER FLR BULK-RV, Double bleach, reduced iron

Interested in additional product information?

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