

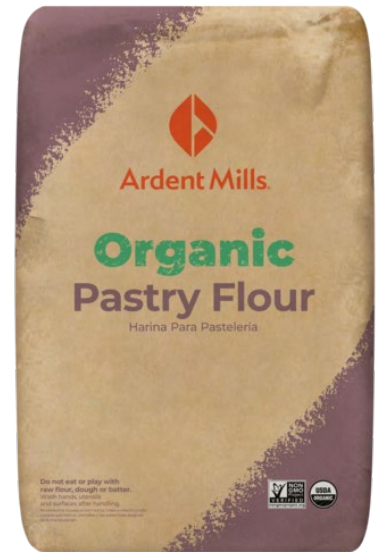
Organic Pastry

Ingredient profile

Organic Pastry flour has lower protein content and is ideal for use in foods with tender, flaky and crumbly textures. Ardent Mills focuses on delivering consistent quality and performance. Certified organic wheat grown and processed in accordance with USDA NOP Standards.

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: 7.0 - 10.5%

Ash: 0.48 - 0.56%

Moisture: 14.0% Max

Shelf Life: 365 Days



Applications

Bars, Batters & Breadings, Biscuits, Brownies, Cake Donuts, Cookies, Crackers, Muffins, Pastry/Pie Dough, Sauces & Gravies, Waffles & Pancakes

Product identification

5161199 ARDENT MILLS ORG PASTRY FLR 50LB-AA
Untreated

Pack sizes

Other pack sizes available may include 2 lb. bag, 5 lb. bag, 10 lb. bag, 25 lb. bag, 50 lb. bag, Tote, and Bulk.

Contact us to learn more.

Interested in additional product information?

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