

## Hummer®

### Ingredient profile

Premium high gluten flour delivers on vital performance characteristics such as fermentation tolerance, machinability and absorption – but its superior dough extensibility is what sets it apart.

### 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: 13.7 - 14.3%  
Ash: 0.51 - 0.57  
Moisture: 14.3% Max  
Shelf Life: 365 Days



### Applications

Bagels, European Crusty Breads,  
Hearth Breads, Hard/Kaiser Rolls,  
Thin Crust Pizza

### Pack sizes available

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

### Product identification

|         |                                                                                  |
|---------|----------------------------------------------------------------------------------|
| 5162213 | HUMMER FLR 50LB-AA, Untreated                                                    |
| 5162224 | HUMMER FLR 50LB-AB, Malted                                                       |
| 5162246 | HUMMER FLR 50LB-AY, Malted, bleached (Oxylite/Novedelox)                         |
| 5162268 | HUMMER FLR 50LB-RA, Enriched w/ reduced iron                                     |
| 5162279 | HUMMER FLR 50LB-RG, Enriched, malted                                             |
| 5162292 | HUMMER FLR 50LB-RH, Enriched, malted, ascorbic acid                              |
| 5162303 | HUMMER FLR 50LB-RI<br>Enriched w/ reduced iron, malted, bleached - 7gm/cwt       |
| 5110294 | HUMMER FLR BULK-RJ,<br>Enriched w/ reduced iron, malted, bleached, ascorbic acid |

Interested in additional product information?

Please contact the experts at Ardent Mills at: [info@ardentmills.com](mailto:info@ardentmills.com) | 866-933-2974