

Ardent Mills H&R

Ingredient profile

With this versatile all-purpose flour, bread is just the beginning. It produces good volume and fermentation tolerance, along with an attractive crumb color and silky, irresistible texture in all kinds of baking and snack favorites.

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: 9.0 - 13.0%
Ash: 0.51 - 0.57, target of 0.54
Moisture: 14.0% Max
Shelf Life: 365 Days



Applications

Pan Breads, Pancakes, Biscuits,
Cookies, Muffins, Quick Breads,
Pizza, Tortillas, Gravies, Batters and
Breadings

Pack sizes available

25 lb. Bag, 50 lb. Bag, Tote, Bulk

Product identification

5162134	ARDENT H&R FLR 50LB-AA, Untreated
5168478	ARDENT H&R FLR 50LB-AL, Bleached (Novadelox/Oxylite)
5188537	ARDENT H&R FLR 50LB-EI, Enriched w/ reduced iron, fungal enzyme (ing-fungal enzyme or zyme 5000)
5176826	ARDENT H&R FLR 50LB-EJ Enriched w/ reduced iron, fungal enzyme (ing-fungal enzyme or zyme 5000), ascorbic acid
5101362	ARDENT H&R FLR 50LB-RA, Enriched
5101373	ARDENT H&R FLR 50LB-RC Enriched w/ reduced iron, bleached
5101384	ARDENT H&R FLR 50LB-RG, Enriched, malted
5162112	ARDENT H&R FLR 25LB-RI, Enriched, bleached, malted
5139252	ARDENT H&R FLR 50LB-RI, Enriched, bleached, malted
5162167	ARDENT H&R FLR 50LB-RS, Enriched, bleached, enzyme

Interested in additional product information?

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