

Ardent Mills H&R Soft

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: Multiple
Moisture: 14.0% Max
Shelf Life: 365 Days



Applications

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

Product identification

5162189	ARDENT H&R SOFT FLR 50LB-AA Untreated
5163721	ARDENT H&R SOFT FLR 50LB-RA Enriched W/ Reduced Iron
5163754	ARDENT H&R SOFT FLR 50LB-RC Enriched, bleached
5168412	ARDENT H&R SOFT FLR 50LB-RG Enriched, malted
5163732	ARDENT H&R SOFT FLR 50LB-RI Enriched, bleached, malted
5178176	ARDENT H&R SOFT FLR 25LB-RI (100) Enriched, bleached, 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