

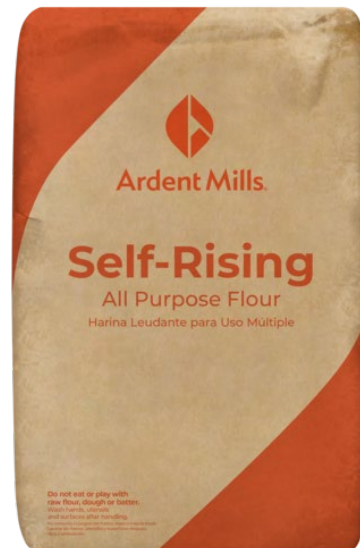
# Ardent Mills H&R Self Rising

## 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: 8.0 - 13.0%  
Ash: 0.49 - 0.57  
Moisture: 14.0% Max  
Shelf Life: 365 Days



## Applications

Biscuits, Waffles & Pancakes

## Product identification

|         |                                                                                                       |
|---------|-------------------------------------------------------------------------------------------------------|
| 5178165 | ARDENT H&R SR FLR 25LB-SC (100)<br>Enriched, bleached, salt, sodium bicarbonate and/or sodium sulfate |
| 5162202 | ARDENT H&R SR FLR 50LB-SC<br>Enriched, bleached, salt, sodium bicarbonate and/or sodium sulfate       |

## Pack sizes available

25 lb. bag, 50 lb. bag, Tote

Interested in additional product information?

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