Organic Bread Flour

Ingredient profile

Carefully milled for premier quality and consistent baking performance, our Organic Bread flour produces dough with good extensibility and handling characteristics, allowing artisan bakers to achieve a flavorful loaf with an attractive creamy color while being versatile enough for a variety of applications. 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: 10.5-13%
Ash: 0.51 - 0.61%
Moisture: 14.5% Max Shelf
Life: 365 Days

Applications

Pan Breads, Soft Rolls, Sweet Dough, Yeast Raised Doughnuts, Flat Breads, Batters and Breadings, Hot Dog & Hamburger Buns, Tortillas, Soft Pretzels

Product identification

5161177	ARDENT MILLS ORG BREAD 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

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