



THE KING ARTHUR FLOUR COMPANY, INC.

ESTD 1790 | 100% employee owned • 100% committed to quality

SPECIAL PATENT FLOUR

King Arthur Mfg #: 11050
UPC: 0 71012 11050 6
Net Weight: 50 lbs

Description

This "short patent" is a classic bread flour milled from the center of the wheat kernel resulting in high protein and low ash. A good fit for hand or machine production. Provides good tolerance and oven spring and is ideal for hearth breads, pan breads, and buns. Also works well for yeasted breakfast pastries.

Regulations & food safety

Shelf life: 180 days when stored cool and dry

Do not eat raw flour, dough, or batter. This product is a raw agricultural product that is not subjected to a microbiological kill step and is therefore intended for further processing.

Product is prepared by cleaning, grinding, and sifting sound wheat in accordance with current FDA regulations.

Packaging & shipping

Bag cubic feet: .91
Bag dimensions: 23" x 17" x 4"
Net Weight: 50 lbs
Gross Weight: 50.35 lbs
Pallet Tie (layer): 5 bags
Pallet High (rows high): 10 bags
Bags per pallet: 50
Pallet Weight: 2,550 lbs
Pallet dimensions: Standard 4 way, 40" x 48" x 60"

Documentation

SDS, Kosher Certificate, non-GMO statement, and Certificates of Analysis available upon request. Please include type of flour and lot code with request.

Lot code

Lot code is mill packed date

Specifications

Protein (14% M.B.)	12.7% +/- 0.2%
Moisture (Maximum)	14%
Ash (14% M.B.)	.50% +/- 0.03%
Falling Number	250 sec +/- 30 sec
Absorption %	62% +/- 2%
Peak	7 min +/- 2 min
Stability	10 min +/- 3 min
MTI	35 B.U. +/- 10

Ingredient statement

Unbleached hard wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid

Nutritional analysis on page 2

For more information, email:
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Nutrients	Per 100g	%DV		Nutrients	Per 100g	%DV
Calories (kcal)	361			Vitamin A - IU (IU)	2	
Calories from Fat (kcal)	14.4			Vitamin C (mg)	0	0%
Fat (g)	1.6	2.05%		Vitamin D - mcg (mcg)	0	0%
Saturated Fat (g)	0.24	1.22%		Vitamin B1 (mg)	0.64	53.33%
Trans Fatty Acid (g)	0			Vitamin B2 (mg)	0.4	30.77%
Cholesterol (mg)	0	0%		Vitamin B3 (mg)	5.29	
Carbohydrates (g)	71.2	25.89%		Vitamin B3 - Niacin Equiv (mg)	9.87	61.69%
Total Sugars (g)	0.31			Folic Acid (mcg)	150	
Added Sugar (g)	0	0%		Folate, DFE (mcg DFE)	288	72.00%
Dietary Fiber (2016) (g)	2.4	8.57%		Minerals		
Protein (g)	12.7	25.40%		Calcium (mg)	15	1.15%
Ash (g)	0.5			Iron (mg)	4.41	24.50%
Water (g)	14			Sodium (mg)	2	0.09%
Vitamins				Potassium (mg)	100	2.13%

Source: USDA Nutrient Database for Standard Reference, Release 28 (Updated May 2016)