## 100% ORGANIC BAKER'S CLASSIC FLOUR

King Arthur Mfg #: 24050 UPC: 0 71012 24050 0 Net Weight: 50 lbs

## **Description**

Milled from certified organic hard wheat, this flour fits the typical profile of a classic bread flour with a higher than average ash content. Has a more complex flavor and more active fermentation activity. The protein content makes it well suited for a variety of handmade or machine-made breads including hearth breads, pan breads, and Neapolitan style pizza.

### **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: 50.4 lbs Pallet Tie (layer): 5 bags

Pallet High (rows high): 10 bags

Bags per pallet: 50 Pallet Weight: 2,570 lbs

Pallet dimensions: Standard 4 way, 40" x 48" x 60"

#### **Documentation**

SDS, Organic Certificate and plan summary, 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% +/- 0.3%

Moisture (Maximum) 14%

Ash (14% M.B.) .55% +/- 0.02% Falling Number 250 sec +/- 30 sec

Absorption % 62% +/- 2%
Peak 7 min +/- 2 min
Stability 10 min +/- 3 min

#### Ingredient statement

Certified 100% organic wheat flour, certified 100% organic malted barley flour

## Nutritional analysis on page 2

For more information, email:

bakeryfloursupport@kingarthurflour.com

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Nutrients	Per 100g	%DV	Nutrients	Per 100g	%DV
Calories (kcal)	361		Vitamin A - IU (IU)	2	
Calories from Fat (kcal)	14.94		Vitamin C (mg)	0	0%
Fat (g)	1.66	2.13%	Vitamin D - mcg (mcg)	0	0%
Saturated Fat (g)	0.24	1.22%	Vitamin B1 (mg)	0.08	6.67%
Trans Fatty Acid (g)	0		Vitamin B2 (mg)	0.06	4.62%
Cholesterol (mg)	0	0%	Vitamin B3 (mg)	1	
Carbohydrates (g)	71.09	25.85%	Vitamin B3 - Niacin Equiv (mg)	3.32	20.73%
Total Sugars (g)	0.31		Folic Acid (mcg)	0	
Added Sugar (g)	0	0%	Folate, DFE (mcg DFE)	33	8.25%
Dietary Fiber (2016) (g)	2.4	8.57%	Minerals		
Protein (g)	12.7	25.40%	Calcium (mg)	15	1.15%
Ash (g)	0.55		Iron (mg)	0.9	5.00%
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)