Ardent Mills

00678008000614 - HUMMER FLR 50LB-AA

13.7-14.3% Protein. Unbleached



MARKETING

Ardent Mills Premium High Gluten Flour is the not-so-secret ingredient to high-rising breads with crispy crusts and hearty interior textures. Set apart by its superior dough strength, this flour also boasts a high fermentation tolerance alongside machinability and absorption. The perfect choice for European crusty breads, hard rolls, kaiser rolls, or thin-crust pizza, Ardent Mills Premium High Gluten Flour is sure to exceed even the highest expectations.

Nutrition Facts

756 Servings per container

Serving Size **1/4 cup**

Amount Per Serving

Calories **362**

% Daily Value*

Total Fat 1.392	%
Saturated Fat 0.223 g	%
Trans Fat 0 g	
Cholesterol 0 mg	%
Sodium 2 mg	%
Total Carbohydrates 71.248 g	%
Dietary Fiber 2.4 g	%
Total Sugars 1.026 g	
Includes 0 g Added Sugars	%
Protein 13.996 g	
Vitamin D 0 mcg	%
Calcium 21.13 mg	%
Iron 1.26 mg	%
Potassium 124.719 mg	%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
5162213	00678008000614	Each, Case, Pallet

Brand	Brand Owner	GPC Description
Ardent Mills	Ardent Mills LLC	Flour - Cereal/Pulse (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
50.5 LBR	50 LBR	No	United States	Yes	No

Shipping

Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
24.5 INH	15.5 INH	5 INH	1.099 FTQ	5x10	365 Days	0 FAH / 75 FAH

Traceability Regulation

Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL

HANDLING SUGGESTIONS

Product should be kept in a clean, dry place that is well ventilated. Product should be used within twelve months. Any product made from raw agricultural commodities, such as wheat, rye and other grains, may be subject to infestation if not properly inspected when received, handled, and stored. To reduce the risk of infestation, customer should ensure it has proper goods receiving inspection procedures, and should store the product in a clean, dry area that is well ventilated. Recommended storage conditions are <75 F and <50% Relative Humidity.

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - INII
- Peanuts - INII
- Eggs - INII
- Tree - INII
- Soybean - INII
- Fish - INII
- Wheat - C
- Shellfish - INII
- Sesame - INII
- Crustaceans - INII
- Mustard - INII
- Molluscs - INII

INGREDIENTS

WHEAT FLOUR.

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PREPARATION & COOKING SUGGESTIONS

Use as instructed in a variety of baking and cooking applications. Do not eat or play with raw product, dough, or batter. Wash hands, utensils, and surfaces after handling.

SERVING SUGGESTIONS

30g

MORE INFORMATION

E-mail : INFO@ARDENTMILLS.COM