INGREDIENTS:
Unbleached Hard Red Wheat Flour, Enzyme* or Malted Barley Flour.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055

KingArthurBaking.com  |  800-827-6836

* Enzyme added for improved yeast baking performance.

SAFE HANDLING INSTRUCTIONS:
Raw flour is not ready-to-eat and must be thoroughly cooked or baked before eating to prevent illness from bacteria in the flour. Do not eat or play with raw dough; wash hands, utensils, and surfaces after handling. After opening, keep cool and dry in a sealed container. Freeze for prolonged storage.

Nutrition Facts
about 76 servings per container

Serving size   1/4 cup (30g)

Amount per serving
Calories 110

% Daily Value*
Total Fat 0g  %0
Saturated Fat  0g  %0
Trans Fat 0g
Cholesterol 0mg  %0
Sodium 0mg  %0
Total Carbohydrate 23g  %8
Dietary Fiber  <1g  %3
Total Sugars  0g  Includes 0g Added Sugars
Protein 4g

* The % Daily Value 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.

OUR QUALITY PROMISE
Flour this good doesn’t happen by accident. With expertise and experience from field to bag, we craft our flour with care and a commitment to help you bake your best.

BAKING WITH ALL-PURPOSE FLOUR
Our all-purpose flour is milled to be the ultimate versatile pantry staple; ideal for everything from pancakes, breads, and muffins to cakes, pie crust, and cookies.

QUALITY & CONSISTENCY
Delicious results, every time! We test every batch of flour to ensure it meets our strict standards — the strictest in the industry.

NEVER BLEACHED, NEVER BROMATED®
Our flours contain no bleach, no bromate, and no artificial preservatives of any kind.

100% AMERICAN GROWN
We support American farmers who produce the best, highest-quality wheat. All of our wheat flour is grown and milled in the United States.

FOR CONSISTENT RESULTS
We recommend weighing ingredients.

1 cup of All-Purpose Flour = 120g

WE'RE HERE TO HELP
Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)

UNBLEACHED ALL-PURPOSE FLOUR

11.7% — A versatile flour to suit all your baking needs.

100% U.S. Hard Red Wheat Grown on American Farms

IDEAL FOR CAKES, COOKIES, BREAD, BROWNIES, PANCAKES & MORE

RISING TO THE OCCASSION

WHEAT TYPE
100% U.S. Hard Red Wheat Grown on American Farms

PROTEIN CONTENT
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