

**100%
EMPLOYEE-OWNED**



We are 100% employee-owned and operated by a group of over 300 passionate bakers.

Certified Corporation We're a Certified B Corp — one of 3,200 companies that are committed to using the power of business as a force for social and environmental good. We leverage profit to create a positive impact for people, community, and the environment.

USDA ORGANIC **ORGANIC FLOUR** Our organic flour is grown without the use of synthetic pesticides or fertilizers. Instead, crops are maintained with sustainable farming practices. Our attention to sustainability and baking consistency is what makes us America's #1 organic wheat flour brand†.

BAKER'S HOTLINE **WE'RE HERE TO HELP** Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

* **Why gluten-forming protein matters in flour:** The amount of gluten-forming protein in flour determines the final structure of your baked goods. Higher protein flour creates more gluten, for a chewier structure, while lower protein flour creates less, for a delicate, finer crumb.

† Based on Nielsen latest 52 week unit sales



AMERICA'S
#1
ORGANIC
FLOUR BRAND†

100% EMPLOYEE-OWNED



12.7%
GLUTEN-FORMING
PROTEIN CONTENT*

UNBLEACHED
BREAD FLOUR

ORGANIC

WHEAT TYPE	100% Organic Hard Red Wheat Grown on American Farms
PROTEIN CONTENT	12.7% — Selected for high-rising yeast breads
IDEAL FOR YEAST BREADS, PIZZA CRUST, ROLLS & MORE	



NET WT 5 LBS (2.27kg)



UNBLEACHED
BREAD FLOUR
100% EMPLOYEE-OWNED

ORGANIC



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	0%
Protein 4g	6%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*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.

INGREDIENTS: Certified 100% Organic Unbleached Hard Red Wheat Flour, Certified 100% Organic Malted Barley Flour.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
KingArthurBaking.com | 800-827-6836



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.

RAISE YOUR
FLOUR IQ



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 BREAD FLOUR

Higher in protein than most, our bread flour strengthens the rise – so your breads are lofty and perfectly textured every time. Try it for pizza crust, too.

QUALITY & CONSISTENCY

Delicious results, every time! We test bake (yum!) our 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 Bread Flour = 120g

KINGARTHURBAKING.COM
100% SATISFACTION GUARANTEED
100% COMMITTED TO QUALITY



NO-KNEAD PIZZA CRUST

3 cups (360g) King Arthur Organic Bread Flour
¼ teaspoon instant yeast
1 ½ teaspoons salt
1 ½ cups (340g) water, barely lukewarm (about 78°F)

1. Stir together all of the ingredients in a large bowl. The dough will be very loose and sticky.
2. Cover the bowl and let the dough rest at cool room temperature anywhere from 12 to 24 hours. The dough will rise and develop lots of bubbles.
3. Heavily flour a clean work surface and pour/scoop the dough out of the bowl. Sprinkle more flour on top. Turn the dough over on itself a few times using a bowl scraper or spatula.
4. Start preheating the oven to 450°F. If you have a pizza stone, put it on the middle shelf of the oven.
5. Divide the dough in half. Cut a sheet of parchment in half to make pieces about 8" x 12".
6. Gently pat each piece of dough into an oval about ¼" thick right on the parchment. If you're not using a pizza stone, slide the pizza crusts, with their parchment, onto a baking sheet. Spray the crusts with water.
7. Bake the crusts for about 12 minutes on a pizza stone, or about 16 minutes on a baking sheet. Remove them from the oven when they're just beginning to brown on top.
8. Add your favorite pre-cooked toppings. Bake for an additional 4 to 8 minutes, or until the toppings are hot. Serve immediately.

Yield: two medium pizzas.

SAY NO TO RAW DOUGH: Flour is a raw ingredient. Bake fully before enjoying.

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