

## 100% EMPLOYEE OWNED



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



We're a Certified B Corp — one of 4,000 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.

### 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†.



**WE'RE HERE TO HELP**  
Call or chat online with our friendly, experienced bakers.  
855-371-BAKE (2253)  
[KingArthurBaking.com/Bakers-Hotline](http://KingArthurBaking.com/Bakers-Hotline)

† Based on Nielsen latest 52 week unit sales



[how2recycle.info](http://how2recycle.info)



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AMERICA'S  
#1  
ORGANIC  
FLOUR BRAND†



UNBLEACHED  
**BREAD FLOUR**

**ORGANIC**

100% ORGANIC HARD RED WHEAT GROWN ON AMERICAN FARMS

IDEAL FOR YEAST BREADS, PIZZA CRUST, ROLLS & MORE



NET WT 5 LBS (2.27kg)



UNBLEACHED  
**BREAD FLOUR**

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**ORGANIC**



## Nutrition Facts

about 76 servings per container  
Serving size 1/4 cup (30g)

Amount per serving	% Daily Value*
<b>Calories</b> 110	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber <1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
<b>Protein</b> 4g	
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, Enzyme.

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
[KingArthurBaking.com](http://KingArthurBaking.com) | 800-827-6836



CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL.

Enzyme added for improved yeast baking performance. Not derived from animal products.

**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

### SAY NO TO RAW DOUGH

Do not eat raw dough. Flour is a raw ingredient. Bake fully before enjoying.



[KINGARTHURBAKING.COM](http://KINGARTHURBAKING.COM)  
100% SATISFACTION GUARANTEED  
100% COMMITTED TO QUALITY

### NO-KNEAD PIZZA CRUST

3 cups (360g) King Arthur Organic Unbleached Bread Flour  
1/4 teaspoon instant yeast  
1 1/2 teaspoons (9g) salt  
1 1/2 cups (340g) water, lukewarm

- In a large bowl, stir together all the ingredients to make a loose, sticky dough.
- Cover the bowl and let the dough rise at cool room temperature for 12 to 24 hours.
- Scoop out the dough onto a surface sprinkled with flour. Turn the dough over on itself a few times.
- Preheat the oven to 450°F with a pizza stone on the middle rack, if you have one.
- Divide the dough in half. Cut a sheet of parchment to make pieces about 8" x 12".
- Gently pat each piece of dough into an 1/4"-thick oval on the parchment. Slide the crusts onto a baking sheet, if not using a pizza stone.
- Spray the crusts with water and place in the oven.
- Bake crusts until lightly brown, about 12 minutes on a pizza stone or 16 minutes on a baking sheet.
- Remove from oven and add your favorite pre-cooked toppings and cheese. Bake for an additional 4 to 8 minutes, or until the toppings are hot. Serve immediately.

Yield: 2 medium pizzas



Learn more about organic farming and get recipe ideas: [BakeWithUs/Organic](http://BakeWithUs/Organic)

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