

## 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.

# 100%

EMPLOYEE-OWNED



100% EMPLOYEE-OWNED



RAISE YOUR FLOUR IQ

# 12.7%

PROTEIN CONTENT\*

### \*PROTEIN: THE POWER IN YOUR FLOUR

Protein is the ultimate attribute of quality in wheat flour. Choosing the right protein content for your recipe makes your bread rise higher, your cakes moist, and your pizza crust chewier. Protein content in other flour brands can vary by 2% or more from one bag to the next.

PROTEIN CONTENT  
**12.7%**

HARD RED WHEAT selected for PROTEIN CONTENT  
Lofly rise and perfect texture, every time

TIGHTEST SPECIFICATIONS IN THE INDUSTRY FOR GREAT RESULTS EVERY TIME YOU BAKE

### WE SAY NO TO BLEACH

Most flour companies add benzoyl peroxide, chlorine dioxide, or azodicarbonamide to chemically whiten or artificially strengthen their flours. We want your baked goods to taste delicious and be something you feel good about feeding your family and friends. King Arthur Flour contains no bleach, no bromate, and no artificial preservatives of any kind. What you get in place of these chemical bleaching agents is superior grain and our 225+ year commitment to purity. Not a bad trade off, if you ask us.

To learn more, including when to select which flour, visit: [KingArthurFlour.com/FlourIQ](http://KingArthurFlour.com/FlourIQ)

**KINGARTHURFLOUR.COM**  
100% SATISFACTION GUARANTEED  
100% COMMITTED TO QUALITY



### TUSCAN-STYLE BREAD WITH HERBS

#### Ingredients:

2 teaspoons instant yeast or 1 packet active dry yeast  
2 teaspoons Pizza Seasoning or Italian Seasoning  
1½ teaspoons salt  
1½ cups lukewarm water  
4 cups King Arthur Unbleached Bread Flour

#### Directions:

1. Combine all of the ingredients, mix, and knead to make a smooth, very soft dough.
2. Put the dough in a greased bowl, cover, and let rise at room temperature for about 1 hour — should be nearly doubled in volume.
3. Deflate the dough, form into a round or a long loaf, and place on a lightly greased or parchment-lined baking sheet. Want to make a braid? Divide the dough into three pieces, roll each piece into a 16" log, and braid the logs.
4. Cover the loaf with greased plastic wrap, and let it rise for 30 to 45 minutes, until noticeably puffy.
5. While the loaf is rising, preheat the oven to 375°F.
6. When the bread is almost doubled, remove the plastic, and use a sharp knife to slash the top in a decorative pattern. If you've made a braid, there's no need to slash it.
7. Bake for 30 to 35 minutes, until it's golden brown. Remove the bread from the oven and cool for 30 minutes before slicing.

**Yield: 1 large loaf.**

Find more tried-and-truly-good recipes using our Bread Flour at: [KingArthurFlour.com/recipes](http://KingArthurFlour.com/recipes)

### SAY NO TO RAW DOUGH

Flour is a raw ingredient. Bake fully before enjoying.

We're a 100% employee-owned company, every one of us bakers at heart. Our mission is to inspire connections and community by spreading the joy of baking.

As a founding B Corp, we are committed to using the power of business as a force for social and environmental good. We care as much about our people, our community and our planet as we do our flour.

### NO COMPROMISES



### WE'RE HERE TO HELP.



#### BAKER'S HOTLINE

Call or chat online with questions for our friendly, experienced bakers. **855.371.BAKE (2253)** [KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)



<b>WHEAT TYPE</b>	100% U.S. Hard Red Wheat Grown on American Farms
<b>PROTEIN CONTENT</b>	12.7% — Selected for high-rising yeast breads*
IDEAL FOR YEAST BREADS, PIZZA CRUST, ROLLS & MORE	



NET WT 5 LBS (2.27kg)



## Nutrition Facts

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

**Amount per serving**  
**Calories 110**

% Daily Value\*

**Total Fat** 0g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 0mg **0%**

**Total Carbohydrate** 22g **8%**

Dietary Fiber <1g **3%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

**Protein** 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:** Unbleached Hard Red Wheat Flour, Malted Barley Flour.

**DISTRIBUTED BY**  
THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
[KingArthurFlour.com](http://KingArthurFlour.com) 1 800 827 6836

Never bleached, never bromated.®

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**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.



UNBLEACHED  
**BREAD FLOUR**

100% EMPLOYEE-OWNED

