WHOLE-GRAIN BREAD IMPROVER

Your breads will RISE and SHINE with King Arthur Whole-Grain bread improver. Turns whole grain breads into picture-perfect moist loaves with great texture. An all purpose solution to dense, dry, flat loaves.
WHOLE GRAIN BREAD IMPROVER

HOW TO USE:
Give all your loaves, including whole-grain loaves, better texture and a higher rise! For each cup of flour in your recipe, put 1 teaspoon Improver in the bottom of the measuring cup (1 1/2 teaspoons Improver per cup, for whole-grain loaves), then fill the remainder of the cup with flour. Continue with recipe as directed.

WHOLE-GRAIN TIP:
Breads made with more than 50% whole grains will absorb liquid more slowly than bread made with all-purpose or bread flour. Mix whole-grain dough, and let it rest for 30 minutes before kneading. This will give the grains a chance to absorb the liquid fully.

Nutrition Facts
113 servings per container
Serv. size 1 tsp (3g)

<table>
<thead>
<tr>
<th>Amount per serving</th>
<th>Calories 10</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>% Daily Value*</td>
</tr>
<tr>
<td>Total Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Sodium</td>
<td>0mg</td>
</tr>
<tr>
<td>Total Carb.</td>
<td>0g</td>
</tr>
<tr>
<td>Protein</td>
<td>2g</td>
</tr>
</tbody>
</table>

Not a significant source of sat. fat, trans fat, cholest., fiber, total sugars, added sugars, vit. D, calcium, iron and potas.

*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.


CONTAINS: Soy, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836
KingArthurFlour.com

Produced on equipment that also processes eggs, milk, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry.

DO NOT EAT RAW FLOUR, DOUGH OR BATTER.