

LIMITED TIME ONLY

100% EMPLOYEE-OWNED



11.7%

GLUTEN-FORMING  
PROTEIN CONTENT\*

UNBLEACHED  
**ALL-PURPOSE**  
**FLOUR**

<b>WHEAT TYPE</b>	100% U.S. Hard Red Wheat Grown on American Farms
<b>PROTEIN CONTENT</b>	11.7% — A versatile flour to suit all your baking needs

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

Ⓢ NET WT 48OZ (3LBS) 1.36kg



# BAKE ON!



## Nutrition Facts

about 45 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:** Unbleached Hard Red Wheat Flour, Malted Barley Flour.

### DISTRIBUTED BY

THE KING ARTHUR FLOUR COMPANY, INC.  
NORWICH, VERMONT 05055  
KingArthurFlour.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.

\* **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.

# 100%

## EMPLOYEE-OWNED

**COMMITTED TO KEEPING YOU BAKING.** We're an employee-owned company, every one of us bakers at heart. And for generations, we've been there with you as you bake. During these unprecedented times, and as we work to restock stores around the country, we're finding new ways to supply you with flour so that you can keep baking. To help bridge the gap until stores are restocked nationwide, we're offering this 3 lb. bag of flour for a limited time.

Know that we're always here and there's a spot for you around our warm oven, even if from afar.

- Share your baking creations with us using [#bakewithus](#)
- Call the Baker's Hotline for help to guide you through any baking challenge at **855-371-BAKE (2253)**
- Browse our website for new recipes, tips, and tricks at [KingArthurFlour.com](#)

### 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 All-Purpose Flour = 120g

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

