



## “Type 65” Flour

Protein 12% • Ash 0.55

King Arthur Flour’s Type 65 is milled from a wheat blend that emphasizes the flour’s overall performance making this the ideal flour for quality oriented bakers.

“Type 65” refers to the French method for determining ash content. This method is different from the method used here in the United States. “Type 65” flour, using the US method, has an approximate ash content of 0.55% which is somewhat higher than what is commonly found in flours produced here.

This higher ash content contributes more color to the flour and results in a higher mineral content which aids fermentation and the development of flavor.

King Arthur Flour’s Type 65 will be available as conventional or organic.

This flour, while suitable for a wide variety of hand crafted breads, will truly enhance breads using pre-ferments and/or natural leavening.

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