

Premium Bakery Flours from KING ARTHUR® FLOUR



The King Arthur Flour Company, Inc.
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King Arthur Value

- Consistent Spec's Create Consistent Results – Every Time
- Naturally Aged Flour to Improve Bakeability (Ask about our Bag Date Codes.)
- Higher Volume
- Longer Fermentation Tolerance
- Exceptional Taste
- Better Oven-Spring
- Technical Support – Only a Phone Call Away 877.KA.FLOUR

King Arthur Flour is available in 50-pound bags, and is packed under kosher supervision.

Organic Select Artisan Flour

11.3 Protein • .54 Ash

Milled from 100% certified organic hard red wheat. Modeled after the lower protein, higher ash flours that are common in Europe. Ideal for producing artisan style breads such as baguettes and naturally leavened hearth breads.

Organic Baker's Classic Flour

12.7 Protein • .60 Ash

Milled from 100% certified organic hard red spring wheat, with similar characteristics to our King Arthur Special. The result is a flour suitable for a wide range of baked goods with excellent mixing and baking characteristics.

Sir Galahad Flour for the Artisan Baker

11.7 Protein • .48 Ash • Enriched

Milled entirely from premium hard red winter wheat to produce traditional, more flavorful baked goods, hearth breads and pizza for artisan bakers with uncompromising standards.

King Arthur Special Spring Patent Flour

12.7 Protein • .48 Ash • Enriched

A "super short patent" flour with a higher protein and lower ash than ordinary short patent flour. The result is a flour with exceptional versatility and absorption which yields a wide variety of outstanding products, naturally enhanced by the lack of any chemical additives.

Sir Lancelot Hi-Gluten Flour

14.2 Protein • .52 Ash • Enriched

The finest 100% spring wheat high-gluten flour with unmatched absorption and performance for baked goods requiring extra strength.

100% White Whole Wheat Flour

14.0 Protein • 1.80 Ash

100% high-protein, whole wheat flour milled from hard white spring wheat. Hard white wheat yields a lighter colored whole wheat flour with a slightly sweeter taste making it suitable for a wider variety of baking applications than traditional whole wheat flours. Fine grind for the widest variety of uses.

Queen Guinevere Hi-Ratio Cake Flour

8.0 Protein • .34 Ash

Our premium high ratio cake flour.

Round Table Pastry Flour

9.2 Protein • .44 Ash

Milled from 100% soft white winter wheat.

