



POTATO FLOUR

Use for better texture and better keeping qualities in yeast bread.

Add up to 1 tablespoon per cup of wheat flour called for in the recipe.

Whisk potato flour into dry ingredients before adding liquid.

100157

© NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

kingarthurfLOUR.com | 800.827.6836

POTATO FLOUR

Looking for recipes using this product?
Visit the recipe archives at kingarthurfLOUR.com.

Nutrition Facts

Serving Size about 3 Tbsp (30g)
Servings Per Container about 15

Amount Per Serving

Calories 110 **Calories from Fat** 0

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 15mg **1%**

Total Carbohydrate 25g **8%**

Dietary Fiber 2g **8%**

Sugars 1g

Protein 2g

Vitamin A 0% • **Vitamin C** 2%

Calcium 2% • **Iron** 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2,000	2,500
Total Fat	Less than		65g	80g
Saturated Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

INGREDIENTS: POTATO FLOUR.

KING ARTHUR FLOUR
NORWICH, VERMONT 05055
800.827.6836 | kingarthurfLOUR.com

100157B01D

Store cool and dry.

Do not eat raw flour, dough or batter.

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

