# Ingredient Specification Sheet

## Product Information

- \*\*Name of Ingredient\*\*: Sir Lancelot Hi-Gluten Flour

- \*\*Manufacturer\*\*: King Arthur Baking Company

- \*\*Product Code\*\*: 13050[^1^][2]

## Description

- \*\*Physical Characteristics\*\*: Fine, white high-gluten flour with a smooth texture.

- \*\*Flavor Profile\*\*: Neutral, with a slightly nutty taste characteristic of high-protein wheat.

- \*\*Common Uses\*\*: Ideal for baking authentic NY-style pizza and bagels, as well as adding strength to formulas high in whole grains.

## Specifications

- \*\*Protein Content\*\*: 14% +/- 0.2%[^1^][2]

- \*\*Moisture\*\*: Maximum 14%[^1^][2]

- \*\*Ash\*\*: 0.52% M.B. (14% moisture basis)[^1^][2]

- \*\*Falling Number\*\*: Information available upon request[^1^][2]

- \*\*Absorption\*\*: 63% +/- 2%[^1^][2]

- \*\*Standards\*\*: Meets the tightest tolerances in the milling industry[^2^][1]

## Nutritional Information

- \*\*Caloric Value\*\*: Information available upon request

- \*\*Macronutrients\*\*: High in protein

- \*\*Vitamins and Minerals\*\*: Contains niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid[^3^][4]

## Allergen Information

- \*\*Potential Allergens\*\*: Contains wheat and gluten[^3^][4]

## Storage Conditions

- \*\*Temperature\*\*: Store in a cool, dry place

- \*\*Humidity\*\*: Keep away from moisture

- \*\*Light Exposure\*\*: Store in a dark area to preserve quality

## Shelf Life

- \*\*Expected Shelf Life\*\*: 180 days when stored under recommended conditions[^1^][2]

## Packaging

- \*\*Material\*\*: Multi-layer paper bag

- \*\*Sizes Available\*\*: 50 lbs bag[^1^][2]

## Supplier Information

- \*\*Contact Details\*\*: bakeryfloursupport@kingarthurflour.com

- \*\*Location\*\*: White River Junction, VT, USA[^1^][2]

- \*\*Reliability Rating\*\*: High (based on industry reputation)

## Cost

- \*\*Price Per Unit\*\*: Information available upon request

- \*\*Bulk Discount Rates\*\*: Information available upon request