# Ingredient Specification Sheet

## Product Information

- \*\*Name of Ingredient\*\*: All-Purpose Flour

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

## Description

- \*\*Physical Characteristics\*\*: Versatile, white flour with a uniform texture.

- \*\*Flavor Profile\*\*: Mild flavor, making it suitable for all baking needs.

- \*\*Common Uses\*\*: Bread, cakes, pastries, and other general baking purposes.

## Specifications

- \*\*Protein Content\*\*: Information available upon request.

- \*\*Ash Content\*\*: Information available upon request.

- \*\*Malted\*\*: Unbleached and unbromated[^2^][1].

## Nutritional Information

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

- \*\*Macronutrients\*\*: High in carbohydrates.

## Allergen Information

- \*\*Potential Allergens\*\*: Contains wheat and gluten.

## Storage Conditions

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

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

## Shelf Life

- \*\*Expected Shelf Life\*\*: Information available upon request.

## Packaging

- \*\*Material\*\*: Paper bag or carton.

- \*\*Sizes Available\*\*: Various sizes from small packets to large bulk bags.

## Supplier Information

- \*\*Contact Details\*\*: Information available on the King Arthur Baking website[^2^][1].

- \*\*Location\*\*: Product distributed from various locations in the USA.

## Cost

- \*\*Price Per Unit\*\*: Varies based on market conditions and purchase quantities.

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