# Ingredient Specification Sheet

## Product Information

- \*\*Name of Ingredient\*\*: Special Patent Flour

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

- \*\*Product Code\*\*: 11050[^1^][2]

## Description

- \*\*Physical Characteristics\*\*: Classic bread flour milled from the center of the wheat kernel.

- \*\*Flavor Profile\*\*: Neutral, suitable for a variety of baked goods.

- \*\*Common Uses\*\*: Hearth breads, pan breads, buns, and yeasted breakfast pastries.

## Specifications

- \*\*Protein Content\*\*: 12.7%[^1^][2]

- \*\*Ash Content\*\*: 0.50%[^1^][2]

- \*\*Malted\*\*: Yes, malted and enriched[^1^][2]

## Nutritional Information

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

- \*\*Macronutrients\*\*: High in carbohydrates, specifically complex carbs.

## 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\*\*: 180 days when stored under recommended conditions[^1^][2].

## Packaging

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

- \*\*Sizes Available\*\*: 25 lb and 50 lb bags[^1^][2].

## Supplier Information

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

- \*\*Location\*\*: Norwich, Vermont, USA.

## Cost

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

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