## Copilot

Sure, here are some key attributes of King Arthur Flour:

1. **Never bleached, never bromated, and non-GMO**: King Arthur's wheat flours, such as all-purpose flour, cake flour, and self-rising flour, are naturally aged after milling for around two to four weeks [1]. They do not use chemical treatments to manually speed up this process [1]. All King Arthur flour is also third-party non-GMO certified [1].
2. **Consistent protein content**: Protein percentage is one of the most crucial variables in all-purpose flour and bread flour [1]. King Arthur flour is milled to the strictest specifications in the industry [1]. They guarantee that the protein percentage that’s printed on the front of the bag will always match the flour inside of it [1].
3. **Strict standards for other variables**: King Arthur also sets strict standards for variables like ash content, moisture levels, wheat quality, and more, and constantly test to ensure their flour is meeting these specifications [1].
4. **Tested by bakers, for bakers**: King Arthur sets the strictest standards in the industry for testing all of their signature flours [1].
5. **Ingredients**: The main ingredient in King Arthur’s all-purpose flour is wheat flour. Specifically, it’s made from a blend of hard red wheat and soft white wheat [4].
6. **History**: King Arthur Baking Company has a long and storied history, stretching back nearly to the American Revolution. They've been providing bakers with superior flour since 1790 [2].
7. **Versatility**: King Arthur flour can be described as an all-purpose or low-protein bread flour, making it very versatile in a bakery [3].

I hope this information helps! Let me know if you have any other questions.

Source: Conversation with Bing, 5/13/2024

1. [What makes King Arthur flour different? | King Arthur Baking](https://www.kingarthurbaking.com/blog/2024/01/31/what-makes-king-arthur-flour-different)
2. [What are the ingredients in King Arthur's all-purpose flour?](https://recipestasteful.com/what-are-the-ingredients-in-king-arthurs-all-purpose-flour/)
3. [Our History | King Arthur Baking](https://www.kingarthurbaking.com/history)
4. [Bakery & Food Service Products | King Arthur Baking](https://www.kingarthurbaking.com/pro/products)
5. [en.wikipedia.org](https://en.wikipedia.org/wiki/King_Arthur_Baking)