Whole Grain-rich Goodness That Students Love



To try this delicious recipe for cinnamon rolls, featuring Ultragrain All Purpose Flour Blend T-2, contact us at ultragrain@conagrafoods.com.

ULTRAGRAIN® ALL PURPOSE FLOUR BLEND T-2

With Ultragrain® All Purpose Flour Blend T-2, it's easy to make the switch to whole grain-rich cooking and baking. Our unique blend is 55% Ultragrain—the revolutionary whole wheat flour with the taste, texture and appearance of white flour—and 45% premium enriched white flour. Use it in everything—from rolls and muffins to pizza and bars—or look for it in Ultragrain Pasta® and other popular foods. And the best part is, students won't even know they're eating whole grains—thanks to the smooth, soft texture and light color.

For more information, contact Jill Egnoski at (303) 227-4121, email jill.egnoski@conagrafoods.com or visit **ultragrain.com**.



Scan here to see a video about the growing and harvesting of Ultragrain at Kalcevic Farms, or visit: youtube.com/theultragrainchannel.



NEW BAG!

Healthy Choice® All Purpose Flour Blend T-2 is now Ultragrain All Purpose Flour Blend T-2. Look for the new bag available in 25-lb. and 50-lb. bags.