



Ardent Mills Flour

Flour Name	Description	Uses
White Spray	High-quality pastry flour milled from cleaned, sound, soft winter wheat	Cookies, bars, pie dough, biscuits, scones, muffins, quick breads, cake donuts, brownies, pancakes, waffles, sauces, gravies, batters & breadings
American Beauty	Premium-quality, high ratio cake flour milled from cleaned, sound, soft red winter wheat	Layer cakes, sheet cakes, wedding cakes, cupcakes, pound cakes, sponge cakes, chiffon cakes, angel food cakes, snack cakes, tortes and jelly rolls -- also certain cookies, brownies, bars, muffins, quick breads & biscuits
Kyrol	Premium high-gluten flour milled from cleaned, sound wheat	Ideal for hearth breads, hard and Kaiser rolls, bagels, European crusty breads, rye breads, thin-crust pizza dough
Occident	Premium-quality bakers flour milled from cleaned, sound, hard wheats	White pan breads, specialty pan breads, hamburger and hot dog buns, dinner rolls, coffee cakes and cinnamon rolls, pizza dough, tortillas, pretzels & croissants
Seal of Minnesota	Premium-quality bakers flour milled from cleaned, sound, hard wheats	White pan breads, specialty pan breads, hamburger and hot dog buns, dinner rolls, coffee cakes and cinnamon rolls, pizza dough, tortillas, pretzels & croissants
Sapphire	Premium-quality bakers flour milled from cleaned, sound, hard wheats	White pan breads, specialty pan breads, hamburger and hot dog buns, dinner rolls, coffee cakes and cinnamon rolls, pizza dough, tortillas, pretzels & croissants
Producer	High-gluten flour milled from cleaned, sound, hard red spring wheat	Hearth breads, hard and Kaiser rolls, bagels, European crusty breads, rye breads, thin crust pizza, breadsticks, pita and flat breads, English muffins, specialty pan breads & croissants
All Purpose Hotel & Restaurant	Hotel & Restaurant premium-quality, all-purpose flour milled from cleaned, sound, hard ref winter and/or hard red spring wheat	All varieties of white pan breads, dinner rolls, pancakes, waffles, biscuits, scones, cookies, quick breads, pizza dough, breadsticks, tortillas, muffins, sauces, gravies, batters & breadings
Whole Wheat Fine	Premium-quality whole wheat flour milled from cleaned, sound, hard red or spring wheat	Whole wheat breads and rolls, bagels, tortillas, pizza dough, pretzels, muffins, cookies & crackers
Whole Wheat Medium	Premium-quality whole wheat flour milled from cleaned, sound, hard red or spring wheat	Whole wheat breads and rolls, bagels, tortillas, pizza dough, pretzels, muffins, cookies & crackers
King Midas Extra Fancy	Premium-quality durum flour milled from cleaned, sound durum wheat	All pasta products, particularly sheeted goods, such as noodles and ravioli
King Midas No. 1 Semolina	Premium-quality semolina milled from cleaned, sound durum wheat	All pasta products, particularly extruded long and short pasta goods



General Mills Flour

Flour Name	Description	Uses
Full Strength Unbleached	Perfect “all-around” spring wheat bread flour provide excellent results in any type of yeast-raised product.	They are ideal for pan breads, rolls, buns, hearth breads and many specialty-baked products.
Full Strength Bleached	Perfect “all-around” spring wheat bread flour provide excellent results in any type of yeast-raised product.	They are Ideal for pan breads, rolls, buns, hearth breads and many specialty-baked products.
All Trumps Bleached	The premium high gluten spring wheat flour, All Trumps® is a true legend in the baking industry and continues to be the standard against which all high gluten flours are measured.	Use for thin crust pizza, bagels, rolls.
All Purpose H&R	Gold Medal® Hotel and Restaurant Flours are milled from the country’s finest wheats to provide the baking characteristics required for the widest possible variety of baked goods.	The widest possible variety of baked goods.
Whole Wheat Untreated	Gold Medal Stone Ground Whole White Wheat Flour has medium granulation and a mild flavor.	Ideal for all whole wheat products.
Purasnow Bleached	A high-ratio cake flour milled from a select blend of soft wheat.	Delivers on exceptional moistness and fine crumb structure expected in high end scratch cakes.