



General Mills Bakery Flour  
*Interactive Product Guide*

## GOLD MEDAL™, PILLSBURY™, SPERRY'S™ RIGHT TO WIN

Complete portfolio for every operators need  
Quality and consistency from year to year

*Click on any of the above sections to begin learning about our vast portfolio of products and their uses*



### **General Mills has a wide array of flour products to meet every baking need**

Buy your flour from one source, in large and small quantities

GM flours have an exceptional tolerance to wide variations in baking environments

### **General Mills Flour is produced to specification**

Wheat crops may vary year to year without notice but General Mills' wheat is purchased, milled, and stored to maintain strict specifications for the chemical composition and physical characteristics of the flour into which it is milled.

Customers can expect the same result each time a formulation is used



### **Information is critical, and General Mills has it**

General Mills provides product brochures, technical newsletters, and market updates.

General Mills hosts recipes and formulas that keep customers aware of market trends, baking processes, and products.

General Mills offers professional sales support, technical assistance, and customer training.

### **General Mills is backed by service**

When a customer says "Give me a flour to make pizza", we provide the right questions to ask and the right flour to recommend.

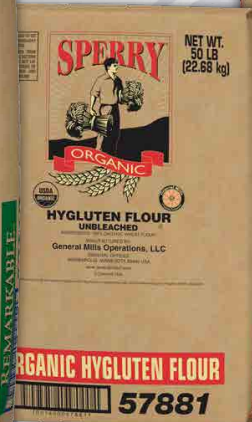
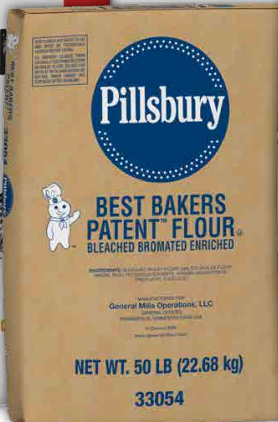
With our resources, customers can get help with baking problems, advice for new products, and assistance with recipes and formulations.



Intro to  
Flour



*Click*  
each icon to learn more





## Classifications



### Winter Wheat

- 10-12% Protein
- Medium Gluten Strength
- Planted in the fall & harvested in late spring/early summer
- Grown everywhere else due to tolerant weather

### Spring Wheat

- 12-14% Protein
- High Gluten Strength
- Planted in the spring and harvested in late summer
- Usually grown in northern midwest states



Red Bran | White Bran

Bran is the outer protective coating of the wheat kernel. It can be red or white.

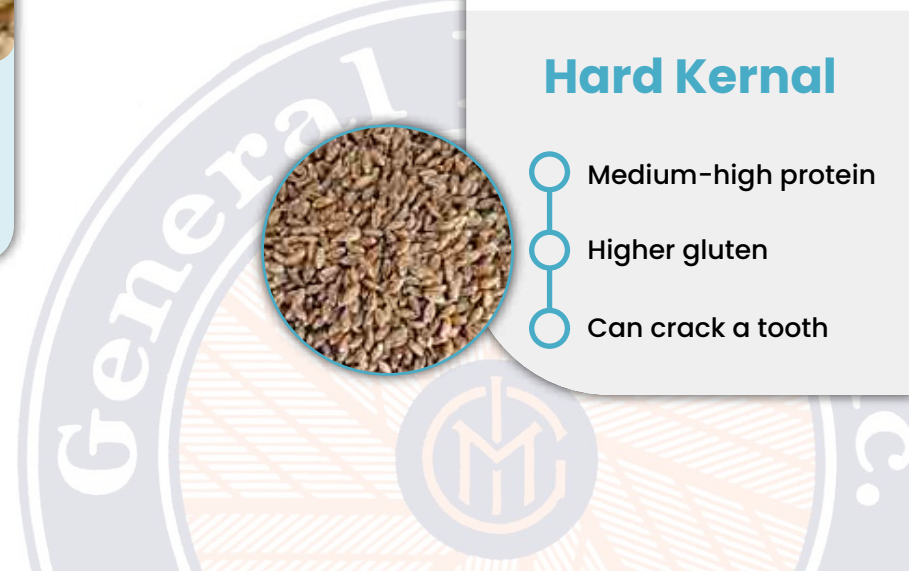
### Soft Kernal

- Lower protein level
- Lower gluten level
- Easily fractures



### Hard Kernal

- Medium-high protein
- Higher gluten
- Can crack a tooth





## Protein Levels



### Protein Levels & Treatments

Knowing the Protein Level & the Treatment is the most important information to have when matching what to present to a customer.



### What is Gluten?

Flour + Water + Mix = Gluten

Gluten provides structure for the dough

The level of gluten is directly related to the level of protein in the flour

Development of gluten determines the elasticity of the dough

### Protein Level

Protein determines the strength of the flour  
More protein = more gluten

More protein will yield higher water absorption in the dough

Protein is the main impact on the price of a flour

Always compare flour specifications (quantity, range)

Fundamentals



Flour is classified by its level of protein

Higher protein level = Higher gluten level

Higher gluten leads to chewier dough (pizza/bagels)

Lower gluten yields tender baked goods (cake/pastries)

**Low Protein**

8-9%

Purasnow



9.2%

Self Rising H&R All Purpose  
Soft Wheat H&R All Purpose (East/Central)



10%

Gold Medal H&R All Purpose



11%

King Wheat



12%

Neapolitan Harvest King



12.2%

Big Loaf (West) GM44 (Central)



12.6%

Superlative Full Strength XXXX (East) Bakery A (Central)



13%

Hi Power



13.6%

Remarkable Supreme (West)



**High Protein**

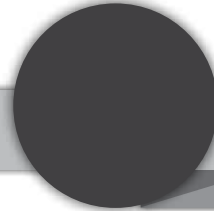
14.2%

All Trumps  
King Kaiser (West)  
Balancer (East/Central)  
So Strong (East/Central)



Treatments & Types

Treatments



## Bleached (BL)

- Benzyl peroxide and chlorine gas are used to make the flour whiter
- Benzyl Peroxide has no effect on baking performance
- The chlorine gas in cake & pastry flour improves performance by lowering the pH



## Malted (MT)

- Converts the starch in flour to sugar for the yeast
- Improve performance of yeast-raised dough: Higher loaf volume and crust browning
- Some bags can be labeled malted barley flour and others as enzyme.

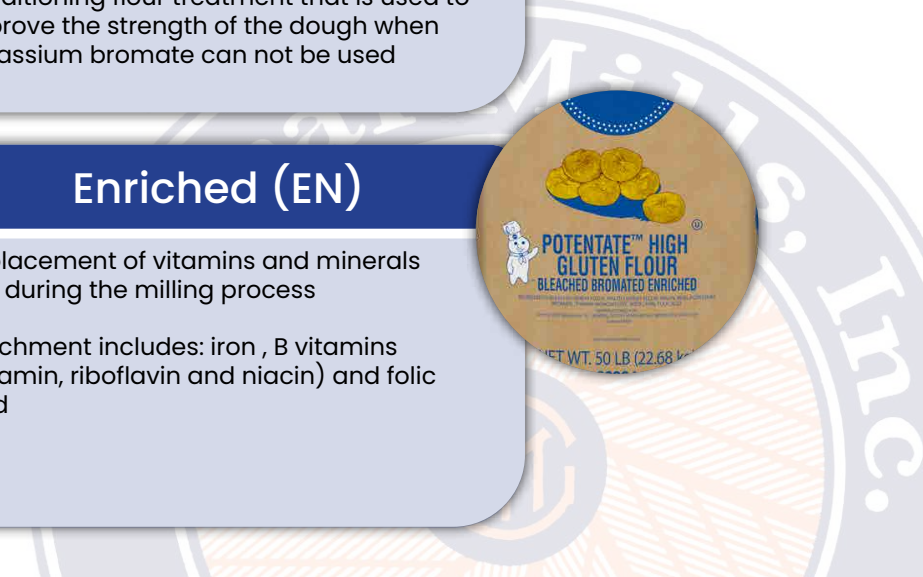
## Bromated (BR)

- Process of treating flour with potassium bromate to mature the flour
- Improves dough strength, baking quality and performance (known as the “bakers helper”
- **Ascorbic acid (AA)** is an approved dough conditioning flour treatment that is used to improve the strength of the dough when potassium bromate can not be used

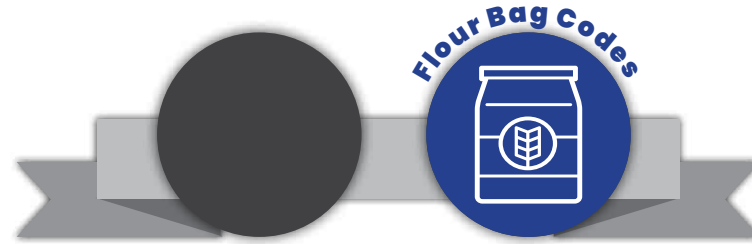


## Enriched (EN)

- Replacement of vitamins and minerals lost during the milling process
- Enrichment includes: iron , B vitamins (thiamin, riboflavin and niacin) and folic acid





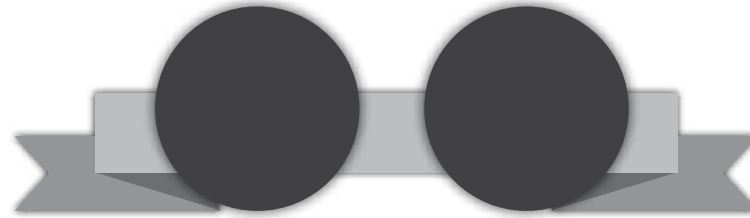


## Reading the flour bag

Reading the flour bag correctly will help the selling process and the consumer.

*Click* on each part of the flour bag to learn more.





## Product Description

**Brand Name:** Helps determine a flour match

**Flour Strength:** Determines usage

**Treatments:** Food additives combined with flour to improve baking functionality

**Ingredient Statement:** Ingredients listed by common name in descending order of predominance by weight



Brand Name

**ALL TRUMPS®**

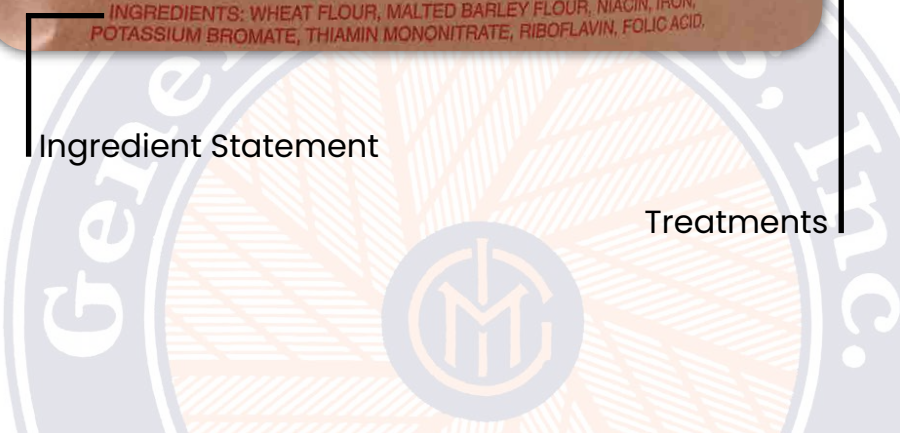
Flour Strength

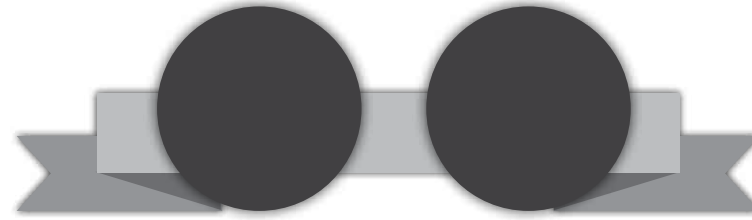
TRADEMARK  
**BAKERS  
HIGH GLUTEN  
ENRICHED BROMATED FLOUR  
UNBLEACHED**

INGREDIENTS: WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, POTASSIUM BROMATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID.

Ingredient Statement

Treatments





## Production Codes

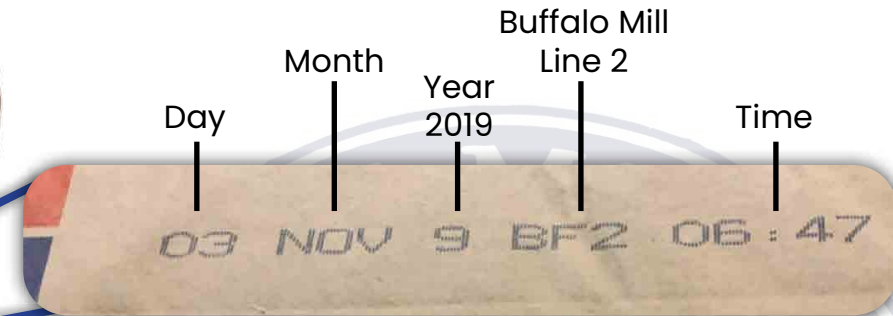
**Day:** Day bag was produced

**Month:** Month bag was produced

**Year:** Year bag was produced

**Line:** Mill and line the bag was produced

**Time:** Time of day bag was produced



**Note:** This is a production date - Not a use by or best buy date





Categories

*Click*  
each category to learn more





## 00 Style Flour

*Click to learn more!*

**50237**

Gold Medal™ Neapolitan  
Pizza Flour 12% , Untreated

**16326**

Gold Medal™ DI  
PRIM'ORDINE FARINA 12%,  
Untreated



## Cake & Pastry Flour

*Click to learn more!*

**57181**

Gold Medal™ Purasnow™  
Hi-Ratio Cake Flour  
Bleached, Enriched

**57541**

Sperry™ Cake & Pastry,  
Bleached, Enriched

**54111**

Gold Medal™ Helmet™  
Cake & Pastry  
Bleached, Enriched

**53272**

Gold Medal™  
Golden Shield™  
Cookie & Pastry  
Enriched, Unbleached

**50802**

Gold Medal™ Cameo™  
Bakers Flour  
Enriched, Unbleached

**58431**

Gold Medal™ Sureflake™  
Bakers Flour  
Enriched, Unbleached



## Wondra

*Click to learn more!*

**58995**

Wondra™ Quick Mixing  
Bleached, Enriched, Malted





## Organic Flour

*Click to learn more!*





## Winter Patent Flour

*Click to learn more!*





## Specialty & Rye Flour

*Click to learn more!*





## Bread Flour

*Click to learn more!*





## All Purpose Flour

*Click to learn more!*





## Semolina & Durum Flours

*Click to learn more!*





## Whole Wheat Flour

*Click to learn more!*





## Spring Patent Flour

*Click*  
a brand to learn more





## Pillsbury Spring Patent

*Click to learn more!*





## Gold Medal Spring Patent

*Click to learn more!*





## High Gluten Flour

*Click to learn more!*



Pizza  
Dough

*Click* a category to learn more





Wood-fired  
Artisan

## Di Prim'Ordine Farina

- 12.0% protein
- Designed specifically for the Pizza & Artisan Bread Operator! Packed in a smaller 27.5 lb bag, Di Prim'Ordine Farina Flour is optimized for back-of-house and mixing ease.
- Unmatched value: This "00 Style" Pizzeria Premium Professional Flour is made from untreated and clean label domestic winter wheat blend and provides operators with a high-quality, cost-effective flour.
- Excellent for hand stretching and a hot, fast bake.

### Neapolitan pizza

- A style of pizza that is both tender and chewy. It has minimal toppings and is baked at very high heats (900°) for a very short time (60-90 seconds).



# Pizza Dough

Neapolitan

*Click to learn more!*

*Click to learn more!*





## Gold Medal Neapolitan

- 12.0% protein
- High-quality, untreated and clean label patent bread flour milled from a select blend of domestic hard winter wheat.
- Excellent for hand stretching and a hot, fast bake.
- Available in a cost-effective, 50 lb format for larger operations.

- Help of a rolling pin or other machine, and may be no more than 3 millimeters (0.12 in) thick.
- Neapolitan style pizza is baked in a hot oven for a short period of time.

Some examples of bake time and temperature by oven type\* include:

- a. Wood Fire Oven - 905° F for 60-90 seconds
- b. Deck Oven, no open flame - 550° - 750°F for 2-3 minutes
- c. Conveyor Oven - 450°F for 6-8 minutes

*\*Times are approximate and may vary depending on your specific oven model*



## Gold Medal Harvest King

- 12.0% protein
- High-quality, untreated patent bread flour milled from a select blend of domestic hard winter wheat.
- Excellent for hand stretching and a hot, fast bake.
- Available in a cost-effective, 50 lb format for larger operations.
- Enriched, malted, unbleached, bromated

- Very good tolerance and recommended for all types of yeast raised products.
- Made from domestically sourced winter wheat, perfect tolerance for artisan baking.
- An Enriched flour that provides a very desirable crumb structure and crust texture.





# Pizza Dough

Thin &  
Chewy



## West Coast - Thin & Chewy

### Remarkable™ 13.6% High Gluten

Hard rolls, crusty hearth bread, thin crust pizza.

Hi gluten spring wheat - lower protein than King Kaiser - used for thin crust pizza.

Enriched, unbleached, unbromated.

### Supreme™ 13.6% (25lb size only)

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Hi gluten spring wheat - in cost effective smaller size for smaller operators

Enriched, bleached, malted, and with ascorbic acid added as dough conditioner.

### All Trumps™ 14.2% High Gluten

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Premium high gluten spring wheat flour used as the standard against which all high gluten flours are measured.

Enriched, unbleached, unbromated, malted.

### King Kaiser™ 14.2% High Gluten

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Highest level of protein in the Gold Medal™ High Gluten flours.

Enriched, bleached, malted and ascorbic acid added as a dough conditioner.





## East Coast - Thin & Chewy

### Remarkable™ 13.6% High Gluten

Hard rolls, crusty hearth bread, thin crust pizza.

High gluten spring wheat - lower protein than King Kaiser - used for thin crust pizza.

Custom enriched, bleached, bromated and malted.

### All Trumps™ 14.2% High Gluten

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Premium high gluten spring wheat flour used as the standard against which all high gluten flours are measured.

Enriched, bleached, malted and bromated flour.

### Balancer™ 14.2% Hi Gluten

Hard rolls, crusty hearth bread, thin crust pizza Very good for bagels.

High Gluten spring wheat milled to provide exceptional absorption with excellent mixing and fermentation tolerance.

Enriched, bleached, bromated and malted.

### Potentate™ 14.3% High Gluten

Hard rolls, crusty hearth breads, bagels and thin crust pizza.

Works well with all high protein applications including rye breads.

Enriched, bleached, bromated and malted.

### So Strong™ 14.5% High Gluten

Hard rolls, crusty hearth bread, thin crust pizza Very good for bagels.

Higher absorption and creamier color when compared to standard high gluten flours.

Enriched, bleached, bromated and malted.



# Pizza Dough

Traditional  
& Pan





## West Coast - Traditional & Pan

### Big Loaf™ 12.0%

Very good tolerance for all types of yeast raised products and sweet goods.

Most popular west coast brands. Widely used for largest wholesaler and smallest retailer.

Enriched, bleached, malted and ascorbic acid as dough conditioner.

### Sure Loaf™ 12.0%

Very good tolerance and recommended for all types of yeast raised products.

A winter wheat patent flour widely used in bakeries from the largest wholesaler to the smallest retailer.

Enriched, malted, bleached and ascorbic acid as dough conditioner.

### Superlative™ 12.6%

Pan breads, rolls, buns, hearth breads & many specialty baked products including pizza.

Perfect "all around" spring wheat full strength bread flour. Excellent results in any YEAST raised specialty product.

Enriched, bleached, malted and with ascorbic acid as dough conditioner.

### Full Strength™ 12.6%

Pan breads, rolls, buns, hearth breads & many specialty baked products including pizza.

Perfect "all around" spring wheat bread flour. Full Strength excellent results in any YEAST raised specialty product.

Enriched and malted but unbleached, unbromated.



## East Coast - Traditional & Pan

### All Aces™ 12.0%

Thick crust pizza, pan bread, soft rolls, basic yeast raised sweet goods.

Medium patent flour from lower protein spring wheat. Perfect for yeast raised baked goods.

Enriched, bleached & bromated.

### Superlative™ 12.6%

Pan breads, rolls, buns, hearth breads & many specialty baked products including pizza.

Perfect "all around" spring wheat full strength bread flour. Excellent results in any YEAST raised specialty product.

Enriched, bromated, bleached and malted.

### Full Strength™ 12.6%

Pan breads, rolls, buns, hearth breads & many specialty baked products.

Perfect "all around" spring wheat full strength bread flour. Excellent results in any YEAST raised specialty product.

Enriched, bromated, bleached and malted.

### XXXX Patent™ 12.6%

Pan breads, rolls, buns, hearth breads & many specialty baked products and cookies.

Perfect "all around" spring wheat full strength bread flour. Excellent results in any YEAST raised specialty product.

Enriched, bleached, bromated and malted.

### Best Bakers Patent™ 12.9%

Pan breads, rolls, buns, hearth breads & many specialty baked products.

Fully treated spring wheat bread flour. Ideal for yeast raised and specialty baked products.

Enriched, bleached, bromated and malted.





# Pizza Dough

Cracker &  
Deep Dish



## West Coast - Cracker & Deep Dish

### H&R All Purpose 10.5%

Widest possible variety of baked goods  
Milled to consistent quality specs, year after year. Many types to chose from.

GM H&R Flours are milled from the country's finest wheats to provide the baking characteristics required by the widest possible variety of baked goods.

Enriched, bleached, malted.

### Hotel & Restaraunt Bakers 10.5%

Widest possible variety of baked goods  
Milled to consistent quality specs, year after year. Many types to chose from.

GM H&R Flours are milled from the country's finest wheats to provide the baking characteristics required by the widest possible variety of baked goods.

Enriched, unbleached, malted.

### King Wheat™ 11.1%

Stronger H&R flour - Used a lot in manufacturing. Broad use applications including Detroit-style Pizza.

Very good tolerance and recommended for all types of yeast raised products. Enriched with added nutrients and bleached for a whiter colored flour.

Enriched, bleached, malted.

### Gold Medal Medallion™ 11.25%

Cookies, coffeecakes, pan pizza, soft breads.

Milled from select blend or hard and soft wheat for fullest flavor.

Enriched, bleached, malted.





## East Coast - Cracker & Deep Dish

### H&R All Purpose™ 10.5%

Widest possible variety of baked goods  
Milled to consistent quality specs, year after year. Many types to chose from.

GM H&R Flours are milled from the country's finest wheats to provide the baking characteristics required by the widest possible variety of baked goods.

Enriched, bleached, malted.

### Hotel & Restaraunt Bakers 10.5%

Widest possible variety of baked goods  
Milled to consistent quality specs, year after year. Many types to chose from.

GM H&R Flours are milled from the country's finest wheats to provide the baking characteristics required by the widest possible variety of baked goods.

Enriched, unbleached, malted.

### Hotel & Restaraunt All Purpose 11%

Cost effective flour for large operations.

Flexible, efficient for kitchens full variety of baked goods.

Enriched, bleached and malted.

### Gold Medal Medallion™ 11.25%

Cookies, coffeecakes, pan pizza, soft breads.

Milled from select blend or hard and soft wheat for fullest flavor.

Enriched, bleached, malted.



Breads &  
Carriers

*Click* a category to learn more





Bagels



## West Coast - Bagels

### Remarkable™ 13.6%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Hi gluten spring wheat - lower protein than King Kaiser.

Enriched, malted, unbleached, unbromated.

### Supreme™ 13.6%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Hi gluten spring wheat - lower protein than King Kaiser - used for pizza crust, hearth bread & rolls.

Enriched, bleached, malted and ascorbic acid as a dough conditioner.

### All Trumps™ 14.2%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Premium high gluten spring wheat flour.  
Chewier bagel / tight structure / good snap.

Enriched, malted, unbleached, unbromated.



General

Inc.



## East Coast - Bagels

### Remarkable™ 13.6%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Hi gluten spring wheat - lower protein than King Kaiser - used for pizza crust, hearth bread & rolls - available on the west coast.

57122 (Enriched, bleached, bromated, malted), 57162 Pillsbury™ (Enriched, malted, unbleached, unbromated).

### Balancer™ High Gluten 14.2%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

HG spring wheat milled to provide exceptional absorption with excellent mixing and fermentation tolerance.

Enriched, bleached, bromated, malted 132783 (not enriched) and 133724 (enriched).

### Potentate™ High Gluten 14.3%

Rye breads, hard rolls, crusty hearth breads, bagels and thin crust pizza.

A higher ash content indicates that the flour contains more of the germ, bran, and outer endosperm.

Enriched, bleached, bromated, malted.

### SoStrong™ High Gluten 14.5%

Rye breads, hard rolls, crusty hearth breads, bagels and thin crust pizza.

Higher water absorption and creamier color when compared to standard HG flours.

Enriched, bleached, bromated, malted.



## East Coast - Bagels - All Trumps

### All Trumps™ 14.2% (50111)

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Premium high gluten spring wheat flour.  
Chewier bagel / tight structure / good snap.

Enriched, bleached, bromated, malted.

### All Trumps™ 14.2% (50121)

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Premium high gluten spring wheat flour.  
Chewier bagel / tight structure / good snap.

Enriched, unbleached, bromated, malted.

### All Trumps™ 14.2% (50143)

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Premium high gluten spring wheat flour.  
Chewier bagel / tight structure / good snap.

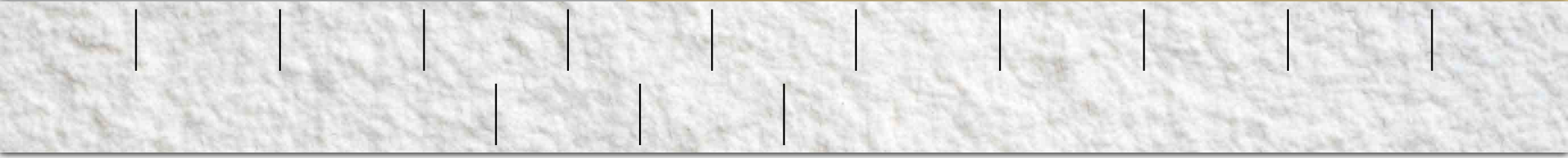
Enriched, malted, unbleached, unbromated.



General

Inc.





## West Coast - Biscuits

### Helmet™ Cake & Pastry Flour 8.3%

Tender pie crusts and delicious cookies.

Excellent pastry flour for consistent, rich and delicious cookies and leaner types of cakes than would normally be made with Purasnow.

Bleached, Enriched.

### Cameo™ Bakers Flour 8.5%

Tender pie crusts, delicious cookies and biscuits

High quality soft white wheat, excellent pastry flour for delicate pastries of every type

Enriched, unbleached.

### Golden Shield™ Cookie & Pastry 8.5%

Ideal for creating baked goods including tender pie crusts and delicious cookies

Milled from blended soft wheat. Excellent pastry flour. Wonderful for delicate pastries.

53272 Unbleached, enriched 8.5%.

50242 Fully untreated 8.4%.

### Sperry™ Cake & Pastry 8.5%

50 lb Tender pie crusts and delicious cookies; excellent pastry flour.

Soft wheat perfect for delicate cakes, biscuits and pastries.

Enriched, bleached.





## West Coast - Gold Medal Hotel & Restaraunt

### Hotel & Restaurant™ All Purpose 10.5%

Widest possible variety of baked goods  
50 lb.

GM H&R Flours are milled from the country's finest wheats to provide the baking characteristics required by the widest possible variety of baked goods.

Enriched, bleached.

### Hotel & Restaurant™ All Purpose 10.5%

Widest possible variety of baked goods  
50 lb.

Milled to consistent quality specs, year after year.

Milled to consistent quality specs, year after year.

### Hotel & Restaurant™ Self Rising 10.5%

2/ 25 lb Use in recipes specifically developed for self-rising flour.

Use for recipes stating self-rising flour.

Enriched, malted & bleached; Gold Medal™ self rising flour contains salt and baking powder.



## East Coast - Biscuits

### Helmet™ Pastry 8.3%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Helmet™ Pastry Flour is a bleached pastry flour which is excellent for consistent, rich and delicious cookies and leaner types of cakes than would normally be made with Purasnow.

Bleached, enriched.

### Golden Shield™ Cookie & Pastry 8.5%

Ideal for creating baked goods including tender pie crusts and delicious cookies

Milled from blended soft wheat. Excellent pastry flour. Wonderful for delicate pastries.

53272 Unbleached, enriched 8.5%.

50242 Fully untreated 8.4%.

### Hotel & Restaurant™ All Purpose 10.5%

Widest possible variety of baked goods 50 lb.

Milled to consistent quality specs, year after year.

Enriched, unbleached, malted.

### Hotel & Restaurant™ Self Rising 10.5%

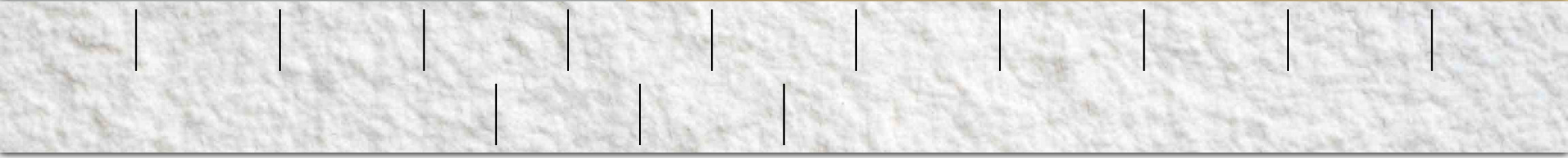
2/ 25 lb Use in recipes specifically developed for self-rising flour.

Use for recipes stating self-rising flour.

Enriched, malted & bleached; Gold Medal™ self rising flour contains salt and baking powder.







## West Coast - Tortillas

### Hotel & Restaurant™ Tortilla 10.5%

Specifically milled to produce the taste and texture expected of authentic wheat flour tortillas.

PRE-SIFTED for time & labor savings. Tortilla flour milled from a selected blend of hard and soft wheat.

Enriched, bleached, malted; convenient size for smaller operators.

### Hotel & Restaurant™ All Purpose 10.5%

Widest possible variety of baked goods.

Milled from the country's finest wheats to provide the baking characteristics for a wide variety of baked goods.

Enriched, malted, unbleached, unbromated.





## East Coast - Tortillas

### Premium Tortilla Flour 11.4%

Specifically milled to produce the taste and texture expected of authentic wheat flour tortillas.

A premium tortilla flour milled from a selected blend of only hard wheat.

Enriched, bleached.

### Hotel & Restaurant™ All Purpose 10.5%

Widest possible variety of baked goods.

Milled from the country's finest wheats to provide the baking characteristics for a wide variety of baked goods.

Enriched, malted, unbleached, unbromated.



Breads & Rolls





## West Coast - Breads & Rolls

### Big Loaf™ 12.0%

Very good tolerance and recommend for all types of yeast raised products.

One of the most popular west coast brands. Widely used in bakeries from the largest wholesaler to the smallest retailer.

Bleached, malted, enriched and ascorbic acid as a dough conditioner.

### Harvest King™ 12.0%

Made from domestically sourced winter wheat, with the perfect tolerance for artisan baking. Provides a very desirable crumb structure and crust texture.

Very good tolerance and recommended for all types of yeast raised products

Enriched, malted, unbleached, unbromated.

### Full Strength™ 12.6%

Pan breads, rolls, buns, hearth breads and many specialty baked products.

Perfect "all-around" spring wheat flour. Full Strength™ Flour provides excellent results in any type of yeast-raised specialty products.

Unbleached, unbromated, malted, enriched.

### Superlative™ Baker Flour 12.6%

Pan breads, rolls, buns, hearth breads and many specialty baked product.

Perfect "all-around" spring wheat flour that provides excellent results in any type of yeast-raised specialty products. Wonderful hand tossed pizzas.

Enriched, bleached, malted, bromated.

### Remarkable™ 13.6%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Hi gluten spring wheat, unbleached, unbromated - lower protein than King Kaiser.

Enriched, malted, unbleached, unbromated.

### Supreme™ 13.6%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Hi gluten spring wheat - lower protein than King Kaiser - used for pizza crust, hearth bread & rolls.

Enriched, bleached, malted and ascorbic acid as a dough conditioner.

### All Trumps™ High Gluten 14.2%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Premium high gluten spring wheat flour. All Trumps™ is the standard against which all high gluten flours are measured.

Enriched, malted, unbleached, unbromated.



*East Coast - Breads & Rolls*





## East Coast - Breads & Rolls - Gold Medal

### All Aces™ 12.0%

Thick crust pizza, pan bread, soft rolls and basic yeast-raised sweet goods.

Medium patent flour milled from lower protein spring wheat with excellent fermentation and mixing tolerance. Perfect for yeast-raised bakery goods.

Bleached, bromated, enriched, malted.

### Harvest King™ 12.0%

Very good tolerance and recommended for all types of yeast raised products.

Made from domestically sourced winter wheat, with the perfect tolerance for artisan baking, provides a very desirable crumb structure and crust texture.

Enriched, malted, unbleached, unbromated.

### Full Strength™ 12.6%

Pan breads, rolls, buns, hearth breads and many specialty baked products.

Perfect spring wheat provides excellent results in any type of yeast-raised specialty products.

53381 bleached, bromated, malted, enriched  
53391 unbleached, bromated, malted  
53395 malted, enriched, unbleached, unbromated.

### Superlative™ 12.6%

Pan breads, rolls, buns, hearth breads and many specialty baked product.

Perfect "all-around" spring wheat flour that provides excellent results in any type of yeast-raised specialty products. Wonderful hand tossed pizzas.

Enriched, bleached, malted, bromated.

### Remarkable™ 13.6%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Hi gluten spring wheat - lower protein than King Kaiser - used for pizza crust, hearth bread & rolls.

57122 Bleached, bromated, malted, enriched  
57162 Malted, enriched, unbleached, unbromated.

### All Trumps™ High Gluten 14.2%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

Premium high gluten spring wheat flour. All Trumps™ is the standard against which all high gluten flours are measured.

50111 bleached, bromated, malted, enriched / 50121 unbleached, bromated, malted / 50143 Malted, enriched, unbleached, unbromated.



## East Coast - Breads & Rolls - Pillsbury

### XXXX Patent™ 12.6%

Pan breads, rolls, buns, hearth breads and many specialty-baked products.

Perfect “all-around” spring wheat bread flour provides excellent results in any type of yeast-raised product.

Bleached, bromated, enriched, malted.

### Best Bakers Patent™ 12.9%

Pan breads, rolls, buns, hearth breads and many specialty-baked products.

Fully treated spring wheat bread flour. Ideal for any type of yeast raised and specialty-baked products.

Bleached, bromated, enriched, malted.

### Balancer™ High Gluten 14.2%

Hard rolls, crusty hearth bread, bagels, thin crust pizza.

HG spring wheat milled to provide exceptional absorption with excellent mixing and fermentation tolerance.

132783 bleached, bromated, malted

133724 enriched, bleached, bromated, malted



General Mills

INC.



Bakeshop  
Pastries

*Click* a category to learn more



Danish,  
Croissant &  
Puff Pastry





## West Coast - Danish, Croissant & Puff Pastries

### Harvest King™ 12%

Very good tolerance and recommended for all types of yeast raised products.

Made from domestically sourced winter wheat, with the perfect tolerance for artisan baking, provides a very desirable crumb structure and crust texture.

Enriched, malted, unbleached, unbromated.

### Superlative™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect "all-around" spring wheat flour that provides excellent results in any type of yeast-raised specialty products.

Enriched, bleached, malted and bromated

### Full Strength™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect spring wheat provides excellent results in any type of yeast-raised specialty products.

53381, 53391, 53395

### XXXX Patent™ 12.6%

Pan breads, rolls, buns, hearth breads and many specialty-baked products.

Perfect "all-around" spring wheat bread flour provides excellent results in any type of yeast-raised product.

Bleached, bromated, enriched, malted.

### Washburn's™ 12.6%

Croissants, puff pastry, yeast-raised donuts, soft rolls.

Spring patent flour provides excellent results for yeast-raised products. Bright interior crumb color.

Unbleached, enriched, bromated and malted.

### Hi-Power™ 13%

Pan breads, croissants, hard & soft rolls.

Contains highest protein level of all the General Mills spring patent flours. An extremely versatile bread flour for any specialty bread.

Bleached, bromated, malted, enriched.

## East Coast - Danish, Croissant & Puff Pastries

### Harvest King™ 12%

Very good tolerance and recommended for all types of yeast raised products.

Made from domestically sourced winter wheat, with the perfect tolerance for artisan baking, provides a very desirable crumb structure and crust texture.

Enriched, malted, unbleached, unbromated

### Full Strength™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect "all-around" spring wheat flour. Full Strength™ Flour provides excellent results in any type of yeast-raised specialty products.

Unbleached, unbromated, malted, enriched.

### Superlative™ Bakers Flour 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect "all-around" spring wheat flour that provides excellent results in any type of yeast-raised specialty products.

Bleached, malted, enriched and ascorbic acid as a dough conditioner.



Genera

Inc.



Donuts



## West Coast - Donuts

### Sperry™ Cake & Pastry 9.1%

Tender pie crusts and delicious cookies; an excellent pastry flour.

A high quality bleached pastry flour, Sperry™ Cake & Pastry Flour is known for making perfect cakes and delicate pastries.

Bleached, enriched.

### Cameo™ Bakers 8.5% - 9.6%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Unbleached soft white wheat flour, Cameo™ Bakers Flour is a high quality choice for wonderful cookies, delicate pie crusts and pastries of every type.

Enriched.

### Superlative™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect “all-around” spring wheat flour that provides excellent results in any type of yeast-raised specialty products.

Bleached, malted, enriched and ascorbic acid as a dough conditioner.

### Full Strength™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect “all-around” spring wheat flour. Full Strength™ Flour provides excellent results in any type of yeast-raised specialty products.

Malted, enriched, unbleached, unbromated.





## East Coast - Donuts

### Helmet™ Pastry 8.3%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Bleached pastry flour which is used for leaner types of cakes than would normally be made with Purasnow.

Bleached, enriched.

### Golden Shield™ Pastry 8.5%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Unbleached Golden Shield™ Pastry Flour is a high quality choice for wonderful cookies, delicate pie crusts and more.

53272 Unbleached, enriched 8.5%.

50242 Fully untreated 8.4%.

### Full Strength™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect spring wheat provides excellent results in any type of yeast-raised specialty products.

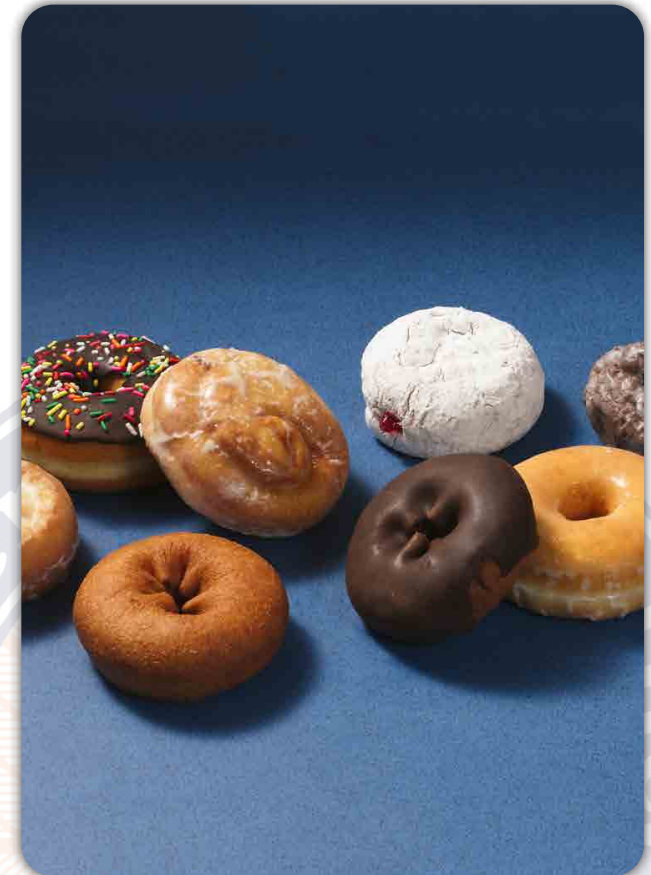
53381 Bleached, bromated, malted  
53391 Unbleached, bromated, malted  
53395 Malted, enriched

### Superlative™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect "all-around" spring wheat flour that provides excellent results in any type of yeast-raised specialty products.

Enriched, bleached, malted and bromated.



Cinnamon  
Rolls





## West Coast - Cinnamon Rolls

### Full Strength™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect “all-around” spring wheat flour. Full Strength™ Flour provides excellent results in any type of yeast-raised specialty products.

Malted, enriched, unbleached, unbromated.

### Superlative™ Bakers Flour 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect “all-around” spring wheat flour that provides excellent results in any type of yeast-raised specialty products.

Bleached, malted, enriched and ascorbic acid as a dough conditioner.



## East Coast - Cinnamon Rolls

### Superlative™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect “all-around” spring wheat flour that provides excellent results in any type of yeast-raised specialty products.

Enriched, bleached, malted, bromated.

### Full Strength™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect spring wheat provides excellent results in any type of yeast-raised specialty products.

53381 Bleached, bromated, malted  
53391 Unbleached, bromated, malted  
53395 Malted, enriched





Scones &  
Biscuits



## West Coast - Scones & Biscuits

### Sperry™ Cake & Pastry 9.1%

Tender pie crusts and delicious cookies; an excellent pastry flour.

A high quality bleached pastry flour, Sperry™ Cake & Pastry Flour is known for making perfect cakes and delicate pastries.

Bleached, enriched.

### Hotel & Restaraunt Self-Rising 10.5%

Recipes specifically developed for self-rising flour.

Gold Medal™ H&R™ self-rising flour is an all-purpose flour with baking powder and salt added. Success is ensured by using recipes specifically developed for self-rising flour.

Bleached, malted, enriched.





## East Coast - Scones & Biscuits

### Helmet™ Pastry 8.3%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Bleached pastry flour which is used for leaner types of cakes than would normally be made with Purasnow.

Bleached, enriched.

### Hotel & Restaraunt Self-Rising 10.5%

Recipes specifically developed for self-rising flour.

Gold Medal™ H&R™ self-rising flour is an all-purpose flour with baking powder and salt added. Success is ensured by using recipes specifically developed for self-rising flour.

14318 Malted, enriched, bleached  
14471 Enriched, bleached.

### Hotel & Restaraunt Self-Rising 10.5%

Recipes specifically developed for self-rising flour.

Pillsbury™ soft wheat self-rising flour is a unique all-purpose flour milled from 100% soft wheat with baking powder and salt added. Success is ensured by using recipes specifically developed for self-rising flour.

Bleached, enriched.

### Hotel & Restaraunt All Purpose 10.5%

Widest possible variety of baked goods.

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.

14314 Malted, enriched, bleached  
14439 Malted, enriched, unbleached, unbromated



Pie Dough





## West Coast - Pie Dough

### Sperry™ Cake & Pastry 8.5%–9.1%

Tender pie crusts and delicious cookies; an excellent pastry flour.

A high quality bleached pastry flour, Sperry™ Cake & Pastry Flour is known for making perfect cakes and delicate pastries.

Bleached, enriched.

### Cameo™ Bakers 8.5%–9.6%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Unbleached soft white wheat flour, Cameo™ Bakers Flour is a high quality choice for wonderful cookies, delicate pie crusts and pastries of every type.

Enriched.

### Sureflake™ 9.5%

Tender pie crusts and delicious cookies; an excellent pastry flour.

High quality pastry flour milled from a selected blend of soft wheat.

Enriched, unbleached.



## East Coast - Pie Dough

### Helmet™ Pastry 8.5%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Bleached pastry flour which is used for leaner types of cakes than would normally be made with Purasnow.

Bleached, enriched.

### Golden Shield™ Pastry 12.6%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Unbleached Golden Shield™ Pastry Flour is a high quality choice for wonderful cookies, delicate pie crusts and more.

53272 Unbleached, enriched 8.5%

50242 Fully untreated 8.4%





*Click* a category to learn more



Cakes





## *West Coast - Cakes*

### **Purasnow™ 8.8%**

Tender pie crusts and delicious cookies; an excellent pastry flour.

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.

Bleached, enriched.

### **Sperry™ Cake & Pastry 9.1%**

Tender pie crusts and delicious cookies; an excellent pastry flour.

A high-ratio cake flour milled from a select blend of soft wheat. Delivers on exception moistness and fine crumb structure expected in high end scratch cakes.

Bleached, enriched.



## *East Coast - Cakes*

### **Purasnow™ 8.2%**

Tender pie crusts and delicious cookies; an excellent pastry flour.

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.

Bleached, enriched.

### **Helmet™ Pastry 8.3%**

Tender pie crusts and delicious cookies; an excellent pastry flour.

Bleached pastry flour which is used for leaner types of cakes than would normally be made with Purasnow™.

Bleached, enriched.





Cookies,  
Bars &  
Brownies



## *West Coast - Cookies, Bars & Brownies*

### **Cameo™ Bakers 8.5 - 9.6%**

Tender pie crusts and delicious cookies; an excellent pastry flour.

Unbleached soft white wheat flour, Cameo™ Bakers Flour is a high quality choice for wonderful cookies, delicate pie crusts and pastries of every type.

Enriched.

### **Purasnow™ 8.8%**

Tender pie crusts and delicious cookies; an excellent pastry flour.

A high-ratio cake flour milled from a select blend of soft wheat. Delivers on exception moistness and fine crumb structure expected in high end scratch cakes.

Enriched, bleached.

### **Sperry™ Cake & Pastry 9.1%**

Pan breads, rolls, buns, hearth breads & many specialty baked products.

A high quality bleached pastry flour, Sperry™ Cake & Pastry Flour is known for making perfect cakes and delicate pastries.

Enriched, bleached.

### **Hotel & Restaraunt All Purpose 10.5%**

Widest possible variety of baked goods.

Milled from the country's finest wheats to provide the baking characteristics required for the widest possible variety of baked goods.

14314 (bleached, malted, enriched 10.5%) & 14439 (malted, enriched, unbleached, unbromated 10.7%).

### **Golden Gate™ Bakers All Purpose 11%**

Pastries, pie crust and cookies.

All-purpose flour milled from a select blend of hard and soft winter wheat, exceptional in pastries, pie crusts and cookies.

Enriched, bleached, malted.

### **Medallion™ Bakers All Purpose 11.25%**

Widest possible variety of baked goods.

Milled from the country's finest wheats to provide the baking characteristics required for a wide variety of bakes goods.

Enriched, bleached, malted.



## *East Coast - Cookies, Bars & Brownies*

### **Purasnow™ 8.2%**

Tender pie crusts and delicious cookies; an excellent pastry flour.

A high-ratio cake flour milled from a select blend of soft wheat. Delivers on exception moistness and fine crumb structure expected in high end scratch cakes.

Enriched, bleached.

### **Helmet™ Pastry 8.3%**

Tender pie crusts and delicious cookies; an excellent pastry flour.

Bleached pastry flour which is used for leaner types of cakes than would normally be made with Purasnow.

Bleached, enriched.

### **Golden Shield™ Pastry 8.5%**

Tender pie crusts and delicious cookies; an excellent pastry flour.

Unbleached Golden Shield™ Pastry Flour is a high quality choice for wonderful cookies, delicate pie crusts and more.

53272 (unbleached, enriched 8.5%)  
50242 (fully untreated 8.4%)

### **Hotel & Restaraunt All Purpose 10.5%**

Widest possible variety of baked goods.

Milled from the country's finest wheats to provide the baking characteristics required for the widest possible variety of baked goods.

14314 (bleached, malted, enriched 10.5%) & 14439 (malted, enriched, unbleached, unbromated 10.7%).



Muffins





## *West Coast - Muffins*

### **Harvest King™ 12%**

Very good tolerance and recommended for all types of yeast raised products.

Made from domestically sourced winter wheat, with the perfect tolerance for artisan baking, provides a very desirable crumb structure and crust texture.

Unbleached, enriched, malted, unbromated

### **Superlative™ Bakers 12.6%**

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked product.

Perfect “all-around” spring wheat flour that provides excellent results in any type of yeast-raised specialty products.

Bleached, malted, enriched, ascorbic acid as a dough conditioner.

### **Full Strength™ 12.6%**

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect “all-around” spring wheat flour. Full Strength™ Flour provides excellent results in any type of yeast-raised specialty products.

Unbleached, unbromated, malted, enriched.



## East Coast - Muffins

### Harvest King™ 12%

Very good tolerance and recommended for all types of yeast raised products.

Made from domestically sourced winter wheat, with the perfect tolerance for artisan baking, provides a very desirable crumb structure and crust texture.

Unbleached, enriched, malted, unbromated

### Superlative™ Bakers 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked product.

Perfect “all-around” spring wheat flour that provides excellent results in any type of yeast-raised specialty products.

Bleached, enriched, malted, bromated.

### Full Strength™ 12.6%

Pan breads, rolls, cinnamon buns, hearth breads and many specialty baked products.

Perfect spring wheat provides excellent results in any type of yeast-raised specialty products.

53381 (bleached, bromated, malted)  
53391 (unbleached, bromated, malted)  
53395 (malted, enriched)

### XXXX Patent™ 12.6%

Pan breads, rolls, buns, hearth breads and many specialty-baked products.

Perfect “all-around” spring wheat bread flour provides excellent results in any type of yeast-raised product.

Bleached, bromated, enriched, malted.

### Best Bakers 12.9%

Pan breads, rolls, buns, hearth breads and many specialty-baked products.

Perfect spring wheat provides excellent results in any type of yeast-raised specialty baked products.

Bleached, bromated, enriched, malted.





Batters,  
Breeding &  
Frying

*Click* a category to learn more



# Batters, Breading & Frying

Breakfast  
Batters





## West Coast - Breakfast Batters

### Purasnow™ Hi-Ratio Cake Flour 8.2%

Tender pie crusts and delicious cookies; an excellent pastry flour

A high-ratio cake flour milled from a select blend of soft wheat. Delivers on exception moistness and fine crumb structure expected in high end scratch cakes.

Bleached, enriched.

### Sperry™ Cake & Pastry 10.5%

Tender pie crusts and delicious cookies; an excellent pastry flour.

A high-quality bleached pastry flour, Sperry™ Cake & Pastry Flour is known for making perfect cakes and delicate pastries.

Bleached, enriched.

### Cameo™ Bakers 8.5%

Recipes specifically developed for self-rising flour.

Pillsbury™ soft wheat self-rising flour is a unique all-purpose flour milled from 100% soft wheat with baking powder and salt added. Success is ensured by using recipes specifically developed for self-rising flour.

Bleached, enriched.

### Hotel & Restaraunt All Purpose 10.5%

Widest possible variety of baked goods.

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.

14314 (bleached, malted, enriched)  
14439 (malted, enriched, unbleached, unbromated)



## East Coast - Breakfast Batters

### Purasnow™ 8.2%

Tender pie crusts and delicious cookies; an excellent pastry flour.

A high-ratio cake flour milled from a select blend of soft wheat. Delivers on exception moistness and fine crumb structure expected in high end scratch cakes.

Bleached, enriched.

### Helmet™ Cake & Pastry 8.3%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Bleached pastry flour which is used for leaner types of cakes than would normally be made with Purasnow.

Bleached, enriched.

### Golden Shield™ Cookie & Pastry 8.5%

Tender pie crusts and delicious cookies; an excellent pastry flour.

Unbleached Golden Shield™ Pastry Flour is a high-quality choice for wonderful cookies, delicate pie crusts and more.

53272 (unbleached, enriched)  
50242 (fully untreated)

### Hotel & Restaraunt All Purpose 10.5%

Widest possible variety of baked goods.

Milled from the country's finest wheats to provide the baking characteristics required for the widest possible variety of baked goods.

14314 (bleached, malted, enriched)  
14439 (malted, enriched, unbleached, unbromated)





# Batters, Breadding & Frying

Frying  
Batters



## West Coast - Frying Batters

### Rice Flour + Corn Starch N/A%

Combining rice flour and cornstarch will create a delicious tempura batter.

Thin, light, super crisp coating.

Untreated.



### Rice Flour 7.5%

A basic ingredient for gluten-free products. Used in "Dutch Crunch", batters, breading and dusting flour.

Lighter than traditional flour, naturally Gluten free / Adds extra crispness and minimizes overbrowning, also used as dusting flour.

Untreated.



### Sperry™ Cake & Pastry 9.1%

Beer Batter.

Lighter coating than all-purpose flour - used for fluffy crisp appetizers.

Bleached, enriched.

### Hotel & Restaraunt All Purpose 10.5%

All purpose for base coat dredging.

Blends well with liquids for simple batters.

14314 (bleached, malted, enriched)  
14439 (unbleached, malted, enriched)





## East Coast - Frying Batters

### Rice Flour + Corn Starch N/A%

Combining rice flour and cornstarch will create a delicious tempura batter.

Thin, light, super crisp coating.

Untreated.



### Rice Flour 7.5%

A basic ingredient for gluten-free products. Used in "Dutch Crunch", batters, breading and dusting flour.

Lighter than traditional flour, naturally Gluten free / Adds extra crispness and minimizes overbrowning, also used as dusting flour.

Untreated.



### Hotel & Restaraunt All Purpose 10.5%

All purpose for base coat dredging.

Blends well with liquids for simple batters.

14314 (bleached, malted, enriched)

14439 (unbleached, malted, enriched)



General

Inc.

Breadings &  
Coatings





## West Coast - Breadings & Coatings

### Gluten Free Yellow Cornmeal 7%

Dusting meal for pizza and bread. A basic ingredient in batters, breading, as well as corn breads and muffins.

Grit level varies - used as a primary binder in fritters / Valued in appetizer coatings with very short cook times.

Untreated.

### Rice Flour 7.5%

A basic ingredient for gluten-free products. Used in "Dutch Crunch", batters, breading and dusting flour.

Lighter than traditional flour, naturally Gluten free / Adds extra crispness and minimizes overbrowning, also used as dusting flour.

Untreated, certified gluten free.



### 000 Medium Rye 9.6%

Medium rye has distinctive flavor.

Pairs well with wheat flours but adds a subtle sweet & nutty flavor and added fiber - Can be used at 100% instead of wheat flour for fried chicken.

Gives fried chicken a rich, heavy, mouth filling flavor; pairs well with dark meat.

### Hotel & Restaraunt All Purpose 10.5%

Even, all over type coating that can withstand prolonged heat with extended cooking.

Neutral flavor, gives golden brown color, can be seasoned.

Can give crunchy "crag" appearance.

### Wondra™ Quick Mixing Flour 10.7%

Sauces, gravies, popovers and dusting flour.

Used as a quick coating. Free flowing and no sifting required.

Bleached, malted, enriched.

### Semolina No. 1 - 12%

Its high protein level and gluten quality give it the cooking characteristics required for firm, yet tender coating.

Wheat based flour but not as finely ground as whole wheat flour.

Crunchy finish but not grainy; holds up well for items served with dipping sauce so crust does not fall off, yellow color assists with browning.

## East Coast - Breadings & Coatings

### Gluten Free Yellow Cornmeal 7%

Dusting meal for pizza and bread. A basic ingredient in batters, breading, as well as corn breads and muffins.

Grit level varies - used as a primary binder in fritters / Valued in appetizer coatings with very short cook times.

Untreated.

### Rice Flour 7.5%

A basic ingredient for gluten-free products. Used in "Dutch Crunch", batters, breading and dusting flour.

Lighter than traditional flour, naturally Gluten free / Adds extra crispness and minimizes overbrowning, also used as dusting flour.

Untreated, certified gluten free



### Hotel & Restaraunt All Purpose 10.5%

Even, all over type coating that can withstand prolonged heat with extended cooking.

Neutral flavor , gives golden brown color, can be seasoned.

Can give crunchy "crag" appearance.

### Wondra™ Quick Mixing Flour 10.7%

Sauces, gravies, popovers and dusting flour.

Used as a quick coating. Free flowing and no sifting required.

Bleached, malted, enriched.

### Semolina No. 1 - 12%

Its high protein level and gluten quality give it the cooking characteristics required for firm, yet tender coating.

Wheat based flour but not as finely ground as whole wheat flour.

Crunchy finish but not grainy; holds up well for items served with dipping sauce so crust does not fall off, yellow color assists with browning.





# Pasta

Pasta



## West Coast - Pasta



### Gold Medal™ Semolina No. 1 - 12%

Can be used for making short noodles such as penne, ziti, rigatoni.

GM Semolina No. 1 is the coarsely milled endosperm of 100% durum wheat. Its unique gluten quality, uniform granulation and golden color provide ideal product for creating perfect pasta every time.

Enriched

### Sperry™ Extra Fancy Patent 12.2%

Primarily used for making short noodles such as elbow macaroni and shells as well as sheeted pastas.

Sperry EF Durum Patent Flour is a flour milled from 100% hard amber durum wheat. Its high protein level and gluten quality give it the cooking characteristics required for firm, yet tender pasta consumers love.

Enriched.

### Sperry™ Organic Semolina 12%

Long pasta products including spaghetti and fettuccine.

Can be blended with spring wheat flours to make hearth breads.

Fully untreated.

### Gold Medal™ Semolina 12.2%

Any pasta, but primarily for long pasta products like spaghetti and fettuccine. It can also be blended with quality spring wheat flours for use in pizza, hard rolls and hearth breads.

GM Semolina No. 1 is the coarsely milled endosperm of 100% durum wheat. Its unique gluten quality, uniform granulation and golden color provide ideal product for creating perfect pasta every time.

Fully untreated.

### Sperry™ Durum Extra Fancy 12.2%

Primarily used for making short noodles such as elbow macaroni and shells as well as sheeted pastas.

Sperry EF Durum Patent Flour is a flour milled from 100% hard amber durum wheat. Its high protein level and gluten quality give it the cooking characteristics required for firm, yet tender pasta consumers love.

Fully untreated.



## East Coast - Pasta

### Gold Medal™ Semolina No. 1 - 12%

Primarily used for making short noodles such as elbow macaroni and shells as well as sheeted pastas.

Sperry EF Durum Patent Flour is a flour milled from 100% hard amber durum wheat. Its high protein level and gluten quality give it the cooking characteristics require firm, yet tender pasta consumers love.

Enriched Wheat

### Sperry™ Durum Extra Fancy 12.2%

Primarily used for making short noodles such as elbow macaroni and shells as well as sheeted pastas.

Sperry EF Durum Patent Flour is a flour milled from 100% hard amber durum wheat. Its high protein level and gluten quality give it the cooking characteristics required for firm, yet tender pasta consumers love.

Enriched.



## Troubleshooting

*Click*  
a troubleshooting topic to learn more





### Crust

Objectionable characteristics in bread crusts, we believe, might be grouped under the following three subheads. Some bakers like a thin, tender crust with no glaze, other like the crispiness which is usually found in a glossy crust. Both are right because they have decided that is customer preference.



Click a troubleshooting topic to learn more

#### Tough Crust

- Too much sugar and malt in dough
  - Insufficient shortening
  - Incorrect fermentation (especially young doughs)
- Excessive amount of steam in proof box
- Too much steam in oven on young dough

#### Crust Cracking

- Insufficient or no sugar in doughs
- Old and over fermented doughs
- Loaves crusting while proofing in pans

#### Crust Cracking

- Insufficient or no sugar in doughs
  - Young dough
- Excessive amount of steam in proof box
  - Steam condensation in oven
  - Loose moulding
  - Overmixing
- Rough handling when loading oven especially if dough is too soft or under fermented

## Texture & Grain

Texture & Grain is a condition of the crumb - grain refers to the structure and size of the cell formation - texture is an expression of the softness, elasticity, and smoothness of the loaf interior as determined by sense of touch.

Next to taste and flavor these factors are probably the most important in bread quality.



### *Coarse Texture and Poor Grain*

- Incorrect pan proof (over proof)
- Too high a temperature in dough
  - Old and young doughs
- Too large a pan weight for dough
- Too high temperature in proof box
  - Cool oven
  - Chilled doughs

### *Lumps and Streaks*

- Improper mixing
  - Lumpy flour
- Flour that was in damp storage
- Excessive amount of dusting flour or oil
  - Crusted doughs or sponges
- Unclean machinery and equipment

### *Holes in Bread*

- Improper punching of dough
  - Too soft a dough
- Incorrect adjustment of moulder rolls (too loose)
  - Poor hand moulding
    - Old dough
- Too much dusting flour or oil
  - Overmixing



## Volume

The dough should have good but not excessive volume. Desired volumes vary based on regionality.



### *Volume Too Small*

- Undermixing of doughs
- Very stiff dough
- Young dough
- Very old dough
- Dough killed by poor handling
- Too much steam in proof & oven
- Hot oven
- Slow Proof
- Insufficient yeast
- Excessive amounts of salt
- Cold and chilled doughs
- Cold proof box
- Cold baking pans
- Wrong flour with poor strength

### *Volume Too Large*

- Old doughs
- Cool oven
- Insufficient salt
- Undersized pan
- Too much proof in pan
- Improper type of flour with too high protein

## Keeping Qualities

It is very important that a good dough retains its moisture, tenderness and fragrance (freshness), for at least the usual time required to consume it. The conditions under which dough is kept has much to do with preserving its freshness.



## Dry Crumb & Poor Keeping Quality

- Insufficient ingredients
- Wrong fermentation
  - Too stiff a dough
    - Cool oven
- Underbaked bread (flashy oven)
- Wrapping too warm
- Cooling too fast





## Flavor & Taste

The flavor and taste is the most important factor in bread quality. These two terms are often interchangeable as determined by the organs of taste although flavor strictly is determined by the sense of smell.



### Poor Flavor and Taste

- Poor quality of ingredients
- Poor ingredient storage facilities
- Improper storage of flour
- Unbalanced formula
- Lack of ingredients for flavor
- Dough mixed too warm
- Incorrect fermentation
- Unclean baking pans
- Unclean shop
- Poor quality wrapping paper
- Unclean and bad ventilation in:
  - Shipping room
  - Bread lockers
  - Bread boxes
  - Show cases
  - Delivery trucks



## Yeast Conversion Chart

From compressed **YEAST** to **ACTIVE DRY YEAST**  
50% by weight plus addition of 1 part water for each part yeast

From **COMPRESSED YEAST** to **INSTANT DRY YEAST**  
33% by weight plus addition of 2 parts water for each part of yeast



### Compressed Yeast

Crumble yeast into mixer with other ingredients.

Make yeast slurry with part of water from formula.

#### Compressed

60g

50g

### Active Dry Yeast

Dissolve yeast in water at temperature of 105-115° F and allow solution to set 10-15 minutes. Amount of water should be at least 4 times the weight of yeast used.

Recipes using mixer method where dry yeast is combined directly with flour and other dry ingredients, heat liquids to very warm (120-130° F) before adding to mix.

#### Active Dry (50%)

30g (Plus 30g water)

25g (Plus 25g water)

### Instant Dry Yeast

Blend water and all other ingredients for 30-45 seconds, then add yeast to center of dough mass.

Blend all dry ingredients with yeast for 30-45 seconds then add water.

- Keep yeast out of direct contact with ice or water
- For each ounce of instant dry yeast added with converting from compressed yeast, add 2 ounces of water to dough

#### Instant Dry (33%)

20g (Plus 40g water)

17g (Plus 33g water)



## Crust Doesn't Brown

description of problem / what might be causing it here?



Click a troubleshooting topic to learn more

### Pale All Over

- Old dough - No residual sugar
- Add some sugar to your formula
- Add milk solids to your formula

### Pale Across Bottom

- Inadequate bottom heat
- Excessive top heat
- Proper rotation on deck oven
- Try a pan or screen

### White Pockets on Bottom

- Build up of steam between dough and pan
- Press out air pockets during make-up
- Corn meal dusting on bottom
- Try a pan with holes or a screen

## Dough Ball Didn't Rise

description of problem / what might be causing it here?



### Rising issues

- Dead or old yeast
- Yeast not properly re-hydrated
  - Not enough yeast
- Too Cold: the dough or storage
- Not enough fermentation time
  - Poor gluten network





## Bubbles in my Crust

description of problem / what might be causing it here?



### *Dough is Drying Out*

- Lightly coat dough balls with oil
- Keep dough balls covered
- Avoid heavy drafts or fans



## Dough is too Springy

description of problem / what might be causing it here?



## Dough is too Tight

- Allow the dough to warm-up
- Let the dough “rest” at room temperature
  - Increase mix time
  - Increase liquid level
  - Try inactive yeast





## Dough Ball Crusted Over

description of problem / what might be causing it here?



### *Dough is Drying Out*

- Lightly coat dough balls with oil
- Keep dough balls covered
- Avoid heavy drafts or fans



## Dough Ball Rising too Much

description of problem / what might be causing it here?



### *Rising too Much*

- Allow the dough to warm-up
- Let the dough “rest” at room temperature
  - Increase mix time
  - Increase liquid level
  - Try inactive yeast





## Technical References

*Click*

*a technical reference topic to learn more*



## *How to be a flour detective*





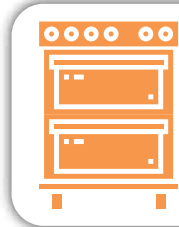
**Equipment**

## Wood / Fire "Pizza" Deck Oven



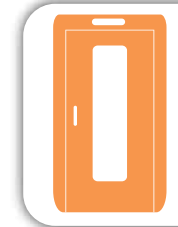
<b>Cooking Power</b> 2 - 3x Stone or Brick Conductive 450 - 900°F 2-3 minute range	<b>Best Used For</b> Pizza, Subs, Toasted Items
<b>Impact on Product</b> Crisper crust due to quick sealing of the bread dough softer interior / quicker browning	<b>Footprint</b> Structural
	<b>Hood</b> Chimney

## Gas or Electric Deck Oven



<b>Cooking Power</b> 1x Thermal / Forced Air 200 - 550°F 2 - 3 minute range	<b>Best Used For</b> Pizza, Subs, Toasted Items
<b>Impact on Product</b> Direct contact for crisper base crust or use with sheet pans	<b>Footprint</b> Secure
	<b>Hood</b> None

## Gas or Electric Rack Oven



<b>Cooking Power</b> 1.5x Steam / Forced Air 150 - 650°F 1 - 2 minute range	<b>Best Used For</b> Breads, Danish, Puff Dough products (large batch cookies)
<b>Impact on Product</b> Increased air flow can cause excessive surface browning	<b>Footprint</b> Structural
	<b>Hood</b> Yes & Water Line

## Gas or Electric Conveyor Deck (Impinger)



<b>Cooking Power</b> 2 - 3x Impinger - Forced Air 150 - 800°F 1 - 2 minute range	<b>Best Used For</b> Pizza, Subs, Toasted Items, QSR entrées
<b>Impact on Product</b> Crisp, golden exteriors, (timed conveyor speed)	<b>Footprint</b> Requires length for conveyor
	<b>Hood</b> Yes

## Gas or Electric Convection Oven

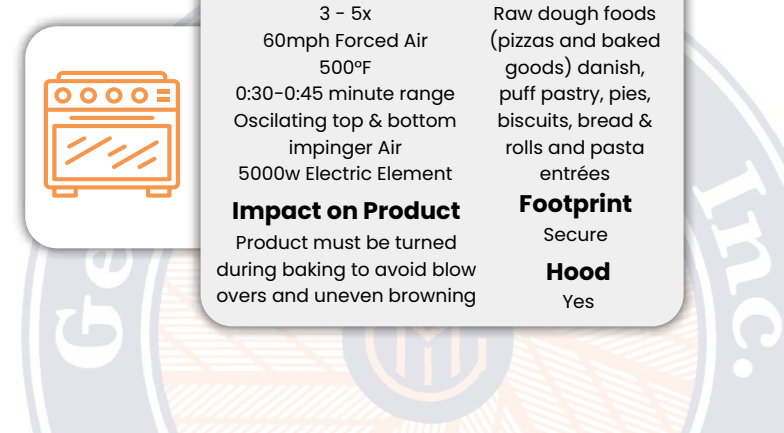


<b>Cooking Power</b> 1.5x Forced Air 150 - 550°F 5 - 8 minute range	<b>Best Used For</b> Increased air flow helps to achieve higher volume on baked goods
<b>Impact on Product</b> Product must be turned during baking to avoid blow overs and uneven browning	<b>Footprint</b> Secure
	<b>Hood</b> Yes

## Speed Cook Oven Model: Turbo Chef High h



<b>Cooking Power</b> 3 - 5x 60mph Forced Air 500°F 0:30-0:45 minute range Oscilating top & bottom impinger Air 5000w Electric Element	<b>Best Used For</b> Raw dough foods (pizzas and baked goods) danish, puff pastry, pies, biscuits, bread & rolls and pasta entrées
<b>Impact on Product</b> Product must be turned during baking to avoid blow overs and uneven browning	<b>Footprint</b> Secure
	<b>Hood</b> Yes



For additional product information or  
technical support call:

**1-800-767-7022**

## *Consulting & Creative Support*

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