

Capabilities and Spec Information

Natural S'Wheat® Whole Wheat Flour

Whole wheat flour made from hard white wheat is flavor-rich, naturally sweet and golden amber in color. Used in baked goods such as breads, tortillas, or pizza crust. Combines the healthy benefits of wheat fiber with a mild flavor. Trade marked "IA" – Indentity Assured from field to shelf.

Packaging: Available in 5, 25, and 50 pound paper bags, or bulk Shelf Life: Up to one year

Storage: Store in a cool, dry place **Application:** Baked foods; variety breads, rolls, pizza crust, tortillas, bagels, or any of your whole wheat

baking needs

Units/Pallet: 480 (5#); 50 (50#)

Natural S'Wheat® Flour from Hard White Wheat

- \cdot 100% whole wheat; a whole grain food
- · All natural, no preservatives
- · Naturally sweet grain flavor notes
- · Lighter color
- · Finer granulation than typical whole wheat flour
- Great whole wheat product for school food service



Typical Flour Specifications

Protein	13.0% to 13.5%
Total Dietary Fiber	11% to 13%
Fat	1.5% to 2%
Moisture	Maximum 11%
Ash	1.4 to 1.8%
Unmalted/No Treatment	300 min. falling#
Allergen: Wheat	

Nutrition Facts 71 servings per container Serving size 1/4 Cup (32g)	
	% Daily Value
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 26g	9%
Dietary Fiber 4g	16%
Total Sugar 0g	
Protein 4g	
Vitamin A	0%
Calcium	0%
Iron	69
Vitamin C	0%

