

Breads Pizza Rolls Hoagies
Cinnamon Rolls Calzones Waffles
Muffins Pancakes Breadsticks
Cookies Flatbread Corn Dogs



Ultragrain® All Purpose Flour Blend T-2

WHOLE GRAIN-RICH GOODNESS THAT STUDENTS LOVE



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, making it ideal for new whole grain-rich guidelines. Use it in everything, from rolls and muffins to pizza and cookies. And the best part is, students won't even know they're eating whole grains—thanks to the smooth, soft texture and light color.

ULTRAGRAIN® ALL PURPOSE FLOUR BLEND T-2:

Whole Grain-rich Goodness that's Nutritious and Delicious

Ultragrain Whole Wheat Flour, the secret ingredient in Ultragrain All Purpose Flour Blend T-2.

Ultragrain is unique because it starts with specially selected white wheat that's milder and sweeter than traditional whole wheat. It's then carefully milled to the ultrafine texture of traditional white flour giving you whole grain nutrition with white flour appeal. That powerful combination is the secret to Ultragrain, and what makes it unmatched among whole wheat flours. To see a video and learn more about the growing and harvesting of Ultragrain at Kalcevic Farms, visit: youtube.com/theultragrainchannel.

Ultragrain®: Available Any Way You Want It.

- **Ultragrain All Purpose Flour Blend T-2** made with 55% Ultragrain, blended with 45% premium enriched white flour for higher whole grain inclusion, ideal for whole grain-rich recipes.*

Look for our 100% Ultragrain available in Hard and Soft varieties*:

- **100% Ultragrain Hard Whole Wheat** is ideal for breads, pizzas and other baked goods.
- **100% Ultragrain Soft Whole Wheat** provides a unique option for cakes, cookies, crackers and pastries.

* Recipe adjustments may be required with higher whole grain inclusions. For technical assistance, please email info@ardentmills.com.

Description

Ultragrain All Purpose Flour Blend T-2 is the food prepared in the grinding and bolting of cleaned hard white wheat according to U.S. patents 8,017,172; 8,252,360; and 8,404,298. Ultragrain All Purpose Flour Blend T-2 is a blend of 45% premium enriched white flour and 55% Ultragrain hard white wheat flour. This product is produced in accordance with good manufacturing practices and all applicable FDA regulations as amended.

Storage and Food Safety Instructions

Store this flour in a clean, cool and dry area. Recommended storage conditions are <75 degrees F and <50% relative humidity. Flour is a raw agricultural product and must be thoroughly cooked before eating.

Shelf Life

Shelf life of the unopened bag is 180 days from the date of manufacture at the above recommended storage and handling conditions.

Bag Code Identification

Ardent Mills codes all bagged flour. Each bag is identified with the origin mill, month, day, year and shift when it was packed.

Kosher Status

Kosher certification: Parve.

Packaging

Available in 25- or 50-lb. multi-wall paper bags.

Ingredients Declaration

Whole wheat flour (Ultragrain®), enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid).



NEW BAG!
Available in 25-lb.
and 50-lb. bags.

Ultragrain All Purpose Flour Blend T-2 Nutritional Data**

| Nutrients, per 100g | |
|------------------------|-------|
| Moisture, g | 11.6 |
| Calories, Kcal | 350 |
| Carbohydrate, g | 72.8 |
| Total dietary fiber, g | 7 |
| Protein, g | 12.4 |
| Fat, g | 2 |
| Ash, g | 1.1 |
| Vitamins | |
| Niacin, mg | 5.4 |
| Vitamin E, mg | 0.56 |
| Pantothenic acid, mg | 0.51 |
| Thiamin, mg | 0.61 |
| Vitamin B6, mg | 0.24 |
| Riboflavin, mg | 0.29 |
| Folate, total, mcg | 144.8 |
| Minerals | |
| Potassium, mg | 261 |
| Phosphorus, mg | 246 |
| Magnesium, mg | 88.8 |
| Calcium, mg | 27.7 |
| Iron, mg | 4.3 |
| Manganese, mg | 2.5 |
| Zinc, mg | 1.8 |
| Copper, mg | 0.3 |
| Selenium, mcg | 46.4 |

**USDA National Nutrient Database



For more information or to order, contact your sales representative, email info@ardentmills.com or visit ultragrain.com.