ROUND TABLE PASTRY FLOUR

King Arthur Mfg #: 16050
UPC: 0 71012 16050 1
Net Weight: 50 lbs

Description

Our unbleached low protein soft wheat flour is excellent for baked goods with delicate, tender results. Perfect for pie and tart dough, cookies, scones, biscuits, and quick breads.

Regulations & food safety

Shelf life: 180 days when stored cool and dry

Do not eat raw flour, dough, or batter. This product is a raw agricultural product that is not subjected to a microbiological kill step and is therefore intended for further processing.

Product is prepared by cleaning, grinding, and sifting sound wheat in accordance with current FDA regulations.

Packaging & shipping

Bag cubic feet: .91
Bag dimensions: 23" x 17" x 4"
Net Weight: 50 lbs
Gross Weight: 50.35 lbs
Pallet Tie (layer): 5 bags
Pallet High (rows high): 10 bags
Bags per pallet: 50
Pallet Weight: 2,550 lbs
Pallet dimensions: Standard 4 way, 40" x 48" x 60"

Documentation

SDS, Kosher Certificate, non-GMO statement, and Certificates of Analysis available upon request. Please include type of flour and lot code with request.

Lot code

Lot code is mill packed date

Specifications

Protein (14% M.B.) 7.8% +/- 0.45%
Moisture (Maximum) 14%
Ash (14% M.B.) .45% +/- 0.05%
Falling Number > 250 sec

Ingredient statement

Soft wheat flour

Nutritional analysis on page 2

For more information, email: bakeryfloursupport@kingarthurflour.com

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Updated 4/19/17
# ROUND TABLE PASTRY FLOUR

<table>
<thead>
<tr>
<th>Nutrients</th>
<th>Per 100g</th>
<th>%DV</th>
<th>Nutrients</th>
<th>Per 100g</th>
<th>%DV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gram Weight (g)</td>
<td>100</td>
<td></td>
<td>Vitamin B3 - Niacin Equiv (mg)</td>
<td>2.78</td>
<td></td>
</tr>
<tr>
<td>Calories (kcal)</td>
<td>367</td>
<td></td>
<td>Vitamin B6 (mg)</td>
<td>0.04</td>
<td>1.85%</td>
</tr>
<tr>
<td>Calories from Fat (kcal)</td>
<td>12.87</td>
<td></td>
<td>Vitamin B12 (mcg)</td>
<td>0</td>
<td>0.00%</td>
</tr>
<tr>
<td>Calories from SatFat (kcal)</td>
<td>3.06</td>
<td></td>
<td>Vitamin C (mg)</td>
<td>0</td>
<td>0.00%</td>
</tr>
<tr>
<td>Protein (g)</td>
<td>7.8</td>
<td></td>
<td>Vitamin D - IU (IU)</td>
<td>0</td>
<td>0.00%</td>
</tr>
<tr>
<td>Carbohydrates (g)</td>
<td>76.32</td>
<td>25.44%</td>
<td>Folate (mcg)</td>
<td>31</td>
<td>7.75%</td>
</tr>
<tr>
<td>Dietary Fiber (2016) (g)</td>
<td>2.4</td>
<td></td>
<td>Folate, DFE (mcg)</td>
<td>31</td>
<td></td>
</tr>
<tr>
<td>Total Sugars (g)</td>
<td>0.54</td>
<td></td>
<td>Vitamin E - Alpha-Toco (mg)</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>Added Sugars (g)</td>
<td>0</td>
<td>0.00%</td>
<td>Vitamin K (mcg)</td>
<td>0.3</td>
<td>0.37%</td>
</tr>
<tr>
<td>Monosaccharides (g)</td>
<td>0.06</td>
<td></td>
<td>Pantothenic Acid (mg)</td>
<td>0.19</td>
<td>1.87%</td>
</tr>
<tr>
<td>Disaccharides (g)</td>
<td>0.48</td>
<td></td>
<td>Minerals</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other Carbs (g)</td>
<td>74.38</td>
<td></td>
<td>Fat (g)</td>
<td>1.43</td>
<td>2.20%</td>
</tr>
<tr>
<td>Saturated Fat (g)</td>
<td>0.34</td>
<td>1.70%</td>
<td>Calcium (mg)</td>
<td>20</td>
<td>2.00%</td>
</tr>
<tr>
<td>Mono Fat (g)</td>
<td>0.12</td>
<td></td>
<td>Copper (mg)</td>
<td>0.16</td>
<td>8.25%</td>
</tr>
<tr>
<td>Poly Fat (g)</td>
<td>0.6</td>
<td>2.20%</td>
<td>Iron (mg)</td>
<td>1.26</td>
<td>7.00%</td>
</tr>
<tr>
<td>Trans Fatty Acid (g)</td>
<td>0</td>
<td></td>
<td>Magnesium (mg)</td>
<td>20</td>
<td>5.00%</td>
</tr>
<tr>
<td>Cholesterol (mg)</td>
<td>0</td>
<td>0.00%</td>
<td>Manganese (mg)</td>
<td>0.63</td>
<td>31.40%</td>
</tr>
<tr>
<td>Water (g)</td>
<td>14</td>
<td></td>
<td>Phosphorus (mg)</td>
<td>85</td>
<td>8.50%</td>
</tr>
<tr>
<td>Vitamins</td>
<td></td>
<td></td>
<td>Potassium (mg)</td>
<td>131</td>
<td>3.74%</td>
</tr>
<tr>
<td>Vitamin A - IU (IU)</td>
<td>0</td>
<td>0.00%</td>
<td>Selenium (mcg)</td>
<td>11.4</td>
<td>16.28%</td>
</tr>
<tr>
<td>Vitamin A - RE (RE)</td>
<td>0</td>
<td></td>
<td>Sodium (mg)</td>
<td>2</td>
<td>0.08%</td>
</tr>
<tr>
<td>Vitamin A - RAE (RAE)</td>
<td>0</td>
<td></td>
<td>Zinc (mg)</td>
<td>0.94</td>
<td>6.26%</td>
</tr>
<tr>
<td>Carotenoid RE (RE)</td>
<td>0</td>
<td></td>
<td>Poly Fats</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Retinol RE (RE)</td>
<td>0</td>
<td></td>
<td>Other Nutrients</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beta-Carotene (mcg)</td>
<td>0.19</td>
<td>12.93%</td>
<td>Omega 3 Fatty Acid (g)</td>
<td>0.02</td>
<td></td>
</tr>
<tr>
<td>Vitamin B1 (mg)</td>
<td>0.07</td>
<td>4.23%</td>
<td>Omega 6 Fatty Acid (g)</td>
<td>0.58</td>
<td></td>
</tr>
<tr>
<td>Vitamin B2 (mg)</td>
<td>1.2</td>
<td>5.99%</td>
<td>Alcohol (g)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Vitamin B3 (mg)</td>
<td></td>
<td></td>
<td>Caffeine (mg)</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Source: USDA Nutrient Database for Standard Reference, Release 28 (Updated May 2016)</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>
## Bakery Flour Sales Division
### Specialty Flours Specifications

**Brand Name:** King Arthur Flour

<table>
<thead>
<tr>
<th>Round Table Pastry Flour</th>
<th>Queen Guinevere Hi-Ratio Cake Flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>*King Arthur Item #</td>
<td>16050</td>
</tr>
<tr>
<td>Full UPC #</td>
<td>0 71012 16050 1</td>
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<tr>
<td></td>
<td>15050</td>
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<td></td>
<td>0 71012 15050 2</td>
</tr>
</tbody>
</table>

### Required Analytical Specifications

<table>
<thead>
<tr>
<th></th>
<th>Round Table Pastry Flour</th>
<th>Queen Guinevere Hi-Ratio Cake Flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moisture Max</td>
<td>14%</td>
<td>14%</td>
</tr>
<tr>
<td>Protein Target</td>
<td>7.80%</td>
<td>7.00%</td>
</tr>
<tr>
<td>Protein Min</td>
<td>7.25%</td>
<td>6.50%</td>
</tr>
<tr>
<td>Protein Max</td>
<td>8.25%</td>
<td>7.50%</td>
</tr>
<tr>
<td>Ash Target</td>
<td>0.45</td>
<td>0.35</td>
</tr>
<tr>
<td>Ash Min</td>
<td>0.40</td>
<td>0.32</td>
</tr>
<tr>
<td>Ash Max</td>
<td>0.48</td>
<td>0.38</td>
</tr>
</tbody>
</table>

### Acceptable Ranges

<table>
<thead>
<tr>
<th></th>
<th>Round Table Pastry Flour</th>
<th>Queen Guinevere Hi-Ratio Cake Flour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Falling Number</td>
<td>&gt; 250</td>
<td>&gt; 300</td>
</tr>
<tr>
<td>Farinograph</td>
<td></td>
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</tr>
<tr>
<td>Absorption %</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Peak</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Stability</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>MTI</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

**Wheat Type:** Soft Winter Wheat

**Grind:** N/A

**Treatment:** Untreated

**Enrichment**

**Enrichment includes: niacin, reduced iron, thiamin, riboflavin, folic acid**