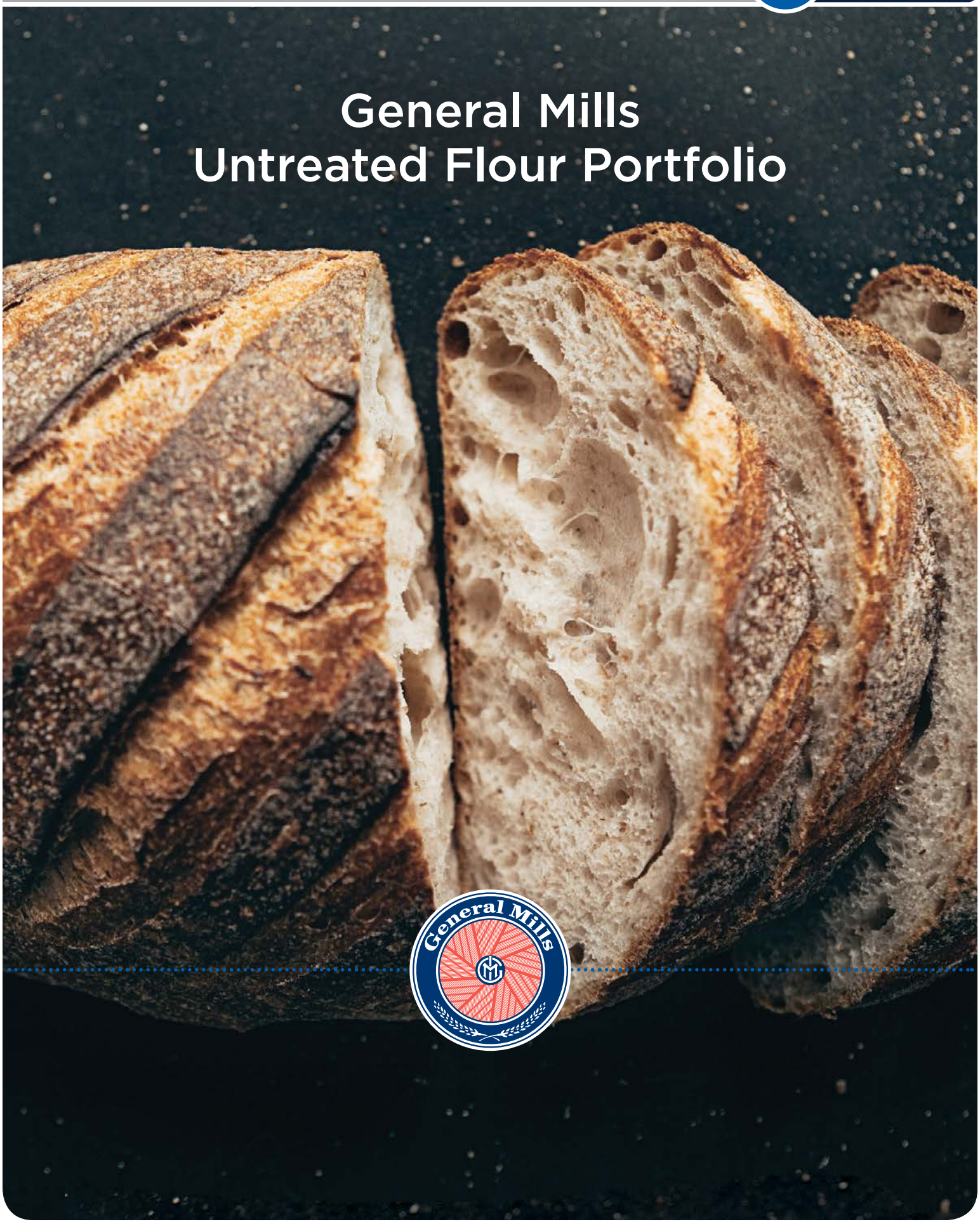
GENERAL MILLS Foodservice

General Mills Untreated Flour Portfolio







UNTREATED FLOURS FOR ALL YOUR UNSURPASSED SPECIALTIES.

With more customers asking for less processed breads and baked goods, it's helpful to know that General Mills has a product for everything you prepare. And with 150 years of flour history and experience, you won't find a better partner for all your flour needs.



HOW TO SPEAK FLOUR: A glossary of terms

FULLY UNTREATED FLOUR

Flour that is

- Not bleached
- Not bromated
- Not enriched
- Not malted

UNBLEACHED, UNBROMATED FLOUR

Flour that is

- Malted and enriched
- Malted only
- Enriched only
- Not bleached or bromated

ENRICHED

Enriching replaces the vitamins and minerals lost during the milling process. The standard flour enrichment includes iron, and the B vitamins, thiamin, riboflavin, niacin and folic acid. The enrichment of flour has no effect on the baking performance or caloric value of flour.

MALTED

Malted barley flour is added to hard wheat flours to assist with yeast fermentation. During the dough forming stage, malted barley flour provides specific enzyme activity that converts the starches in the wheat flour into simple sugars. These sugars are then available as a food source for the yeast to maintain proper fermentation activity. Malted barley flour also aids in proper crust browning.

GENERAL MILLS UNTREATED FLOUR PORTFOLIO

- A full range of untreated flours including hard and soft wheat flours, specialty flours and rice flour.
- From sourcing the wheat to milling the flour, we control and oversee the entire process.



GMI SKU	BRAND	DESCRIPTION	AVAILABILITY	PROTEIN LEVEL	TREATMENT
HARD SPRING WHEAT FLOURS					
50143	**Gold Medal™ All Trumps™ 50#**	The premium high-gluten spring wheat flour, Gold Medal™ All Trumps™ continues to be the standard against which all high-gluten flours are measured.	National	14.2%	Malted Enriched
57162	**Gold Medal™ Remarkable™ 50#**	A high-gluten spring wheat flour with a slightly lower protein level than All Trumps™, Remarkable™ Flour is a good choice for crusty breads, rolls and thin pizza crusts.	National	13.6%	Malted Enriched
53395	**Gold Medal™ Full Strength™ 50#**	Perfect "all-around" spring wheat bread flour, Full Strength™ Flour provides excellent results in all yeast-raised specialty products.	National	12.6%	Malted Enriched
133721	**Pillsbury™ Bakery A Patent 50#**	Pillsbury™ Bakery A Patent Flour is a spring wheat bread flour ideal for any type of yeast-raised product.	Central	12.6%	Malted
HARD WINTER WHEAT FLOURS					
50237	**Gold Medal™ Neapolitan Pizza Flour 50#**	Gold Medal™ Neapolitan Pizza Flour is a high-quality, patent flour milled from a select blend of domestic hard winter wheat. Excellent for hand stretching and a hot, fast bake.	National	12.0%	Fully Untreated
53651	**Gold Medal™ Harvest King™ 25#**	Gold Medal™ Harvest King™ is a high quality bread flour milled from domestically sourced winter wheat and provides a very desirable crumb structure and crust texture.	East and Central	12.0%	Malted Enriched
53722	**Gold Medal™ Harvest King™ 50#**	Gold Medal™ Harvest King™ is a high quality bread flour milled from domestically sourced winter wheat and provides a very desirable crumb structure and crust texture.	National	12.0%	Malted Enriched
54431	**Gold Medal™ Imperial Bakers™ 50#**	Gold Medal™ Imperial Bakers™ Flour is a popular west coast winter wheat patent flour. It is widely used in many different types of bakeries.	West	11.3%	Malted Enriched
54495	**Gold Medal™ King Wheat™ 50#**	Gold Medal™ King Wheat™ Flour is one of our most popular brands. It is widely used in many different types of bakeries.	Central	11.1%	Malted Enriched
56441	**Gold Medal™ Pollyanna™ 50#**	Gold Medal™ Pollyanna™ Flour is a hard wheat pastry flour made from a select blend of hard winter wheat. Use in all types of dessert items.	Central	10.5%	Fully Untreated
SOFT WHEAT FLOURS					
58431	**Gold Medal™ Sureflake™ 50#**	Gold Medal™ Sureflake™ Bakers Flour is a popular choice for making tender pie crusts and delicious cookies. Also an excellent pastry flour.	West	9.5%	Enriched
50802	**Gold Medal™ Cameo™ 50#**	Gold Medal™ Cameo™ Bakers Flour is soft white wheat pastry flour and a high quality choice for wonderful cookies, delicate pie crusts and pastries of every type.	East and West	9.0%	Enriched
50242	**Gold Medal™ Golden Shield™ 50#**	Gold Medal™ Golden Shield™ is a high quality pastry flour that is perfect for making pastries.	East	8.5%	Fully Untreated
53272	**Gold Medal™ Golden Shield™ 50#**	Gold Medal™ Golden Shield™ is a high quality pastry flour that is perfect for making pastries.	East	8.5%	Enriched





GMI SKU	BRAND	DESCRIPTION	AVAILABILITY	PROTEIN LEVEL	TREATMENT
H&R FLOURS					
14438	**Gold Medal™ H&R™ 2/25#**	Gold Medal™ Hotel and Restaurant Flours provide the baking characteristics required for the widest possible variety of baked goods.	East and Central	11.2%	Malted Enriched
14439	**Gold Medal™ H&R™ 50#**	Gold Medal™ Hotel and Restaurant Flours provide the baking characteristics required for the widest possible variety of baked goods.	National	11.2%	Malted Enriched
WHOLE WHEAT FLOURS					
58072	**Gold Medal™ Stone Ground Whole Wheat 50#**	Gold Medal™ Stone Ground Whole Flour is a fine granulation whole grain flour milled from high protein red spring wheat used in a variety of breads and baked goods.	National	13.8%	Fully Untreated
53211	**Gold Medal™ Wheat-a-Laxa™ 50#**	Gold Medal™ Wheat-a-Laxa™ Flour offers coarse granulation milled from high protein red spring wheat, that creates a hearty, textured look.	National	13.8%	Fully Untreated
58034	**Gold Medal™ Stone Ground White Whole Wheat 50#**	Gold Medal™ Stone Ground Whole White Wheat Flour has medium granulation and a mild flavor, ideal for all whole wheat products.	National	12.0%	Fully Untreated
DURUM PRODUCTS					
53323	**Gold Medal™ Semolina No. 1 50#**	Gold Medal™ Semolina No. 1 is the coarsely milled endosperm of 100% durum wheat. Ideal product for creating perfect pasta every time.	West	12.2%	Fully Untreated
53162	**Gold Medal™ Semolina No. 1 50#**	Gold Medal™ Semolina No. 1 is the coarsely milled endosperm of 100% durum wheat. Ideal product for creating perfect pasta every time.	National	12.2%	Enriched
53324	**Gold Medal™ Extra Fancy Durum Patent 50#**	Gold Medal™ Extra Fancy Durum Patent Flour is made from a perfect blend of quality spring wheat flours.	West	12.2%	Fully Untreated
57602	**Sperry™ Extra Fancy Durum Patent 50#**	Sperry™ Extra Fancy Durum Patent Flour is a flour milled from 100% hard amber durum wheat.	National	12.2%	Enriched
ORGANIC FLOURS					
57891	**Sperry™ Organic Whole Wheat 50#**	Sperry™ Organic Whole Wheat flour is perfect for breads, rolls, muffins and cookies.	National	13.0%	Fully Untreated
57881	**Sperry™ Organic High Gluten 50#**	Sperry™ Organic High Gluten Flour is an exceptional choice for creating organic hearth breads, pizza crusts, and hard rolls.	National	12.0%	Fully Untreated
57851	**Sperry™ Organic Semolina 50#**	Sperry™ Organic Semolina is perfect for long pastas and as a blend with spring wheat flours for making hearth breads.	National	11.8%	Fully Untreated
57901	**Sperry™ Organic Bread Flour 50#**	Sperry™ Organic Bread Flour is an exceptional choice for creating organic hearth breads and other popular specialty baked goods	National	11.0%	Fully Untreated
OTHER GRAINS					
57006	**Gold Medal™ Rice Flour 50#**	Gold Medal™ Rice flour milled from a select variety of long grain rice. Used as a basic ingredient in many gluten-free formulations where traditional wheat flours are used. Also used for traditional "Dutch Crunch" toppings, batters, and as a dusting flour.	National	7.5%	Fully Untreated

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