



GENERAL MILLS  
**Foodservice**



**FLOUR MADE TO OUR  
EXACTING STANDARDS.  
AND YOURS.**

## **General Mills Flour**

- Complete flour portfolio, including unbleached and unbromated flours
- Full line of flours for every baking application - from hearty breads to delicate pastries
- Quality ingredients that yield exceptional results



# THE IMPORTANCE OF PROTEIN AND GLUTEN.

- Flour is classified by its level of protein
- Higher protein level = Higher gluten level
- Gluten enhances elasticity and affects texture
- Higher gluten levels lead to chewier dough as in pizza and bagels
- Lower gluten levels yield tender baked goods like cakes and pastries



## Flour Protein and Use Chart

Flour Type	Protein-Strength	Dough Strength	Mix Time	Thin Pizza Crust	Thick Pizza Crust	Neopolitan Pizza	Bagels	Breads & Rolls	Quick Breads	Cookies, Bars & Brownie	Cakes	High Ratio-Cakes	Brands
High Gluten	13.4 - 14.4%	High	Long 12-14 min.	✓			✓	✓					All-Trumps™/King Kaiser™ Supreme™/Remarkable™
Mid-High Gluten	12.8 - 13.2%	High	Long 12-14 min.	✓				✓					Hi-Power™
Spring Patent	12.4 - 12.8%	High	Long 12-14 min.		✓			✓					Full Strength™ Superlative™
European Style Patent Blend	12%	Med	Med 8-12 min.		✓	✓		✓					Harvest King™ Gold Medal™ Neopolitan
Winter Patent	11 - 12%	Med	Med 8-12 min.		✓			✓					King Wheat™ Big Loaf/Sperry Blossoms™
All-Purpose	10 -12%	Med	Med 8-12 min.		✓				✓	✓			Gold Medal™ H&R
Pastry	8 - 9%	Low	Short							✓	✓		Helmet™/Golden Shield™ Sperry™ Cake & Pastry/Cameo
Cake	7 - 8%	Low	Short									✓	Purasnow™

## Most Popular Flours

GMI	Treatments*	Brand	Description	Protein Level	Unit Weight
NATIONAL					
54491	BL/EN/MT	General Mills King Wheat™	Bread Flour	11.1%	50lb
50111	BL/BR/EN/MT	General Mills All Trumps™	High Gluten	14.2%	50lb
50115	BL/BR/EN/MT	General Mills All Trumps™	High Gluten	14.2%	25lb
56573	BL/BR/EN/MT	Gold Medal Superlative™	Patent	12.6%	50lb
56574	BL/BR/EN/MT	Gold Medal Superlative™	Patent	12.6%	25lb
57181	BL/EN/	General Mills Purasnow™	Soft Wheat	8.2% avg.	50lb
53395	EN	General Mills Full Strength	Bread Flour	12.6%	50lb
EAST					
133878	BL/BR/EN/MT	Pillsbury So Strong™	High Gluten	14.2%	50lb
133724	BL/BR/EN/MT	Pillsbury Balancer™	High Gluten	14.2%	50lb
57122	BL/BR/EN/MT	General Mills Remarkable™	Mid Range High Gluten	13.6%	50lb
132942	BL/BR/EN/MT	Pillsbury XXXX™	Patent	12.6%	50lb
53381	BL/BR/EN/MT	General Mills Full Strength™	Patent	12.6%	50lb
132783	BL/BR/MT	Pillsbury Balancer™	High Gluten	14.2%	50lb
WEST					
50143	EN/MT	General Mills All Trumps™	High Gluten	14.2%	50lb
54472	BL/AA/EN/MT	General Mills King Kaiser™	High Gluten	14.2%	50lb
58353	BL/AA/EN/MT	General Mills Supreme™	High Gluten	13.6%	50lb
53525	BL/AA/EN/MT	Gold Medal Superlative™	Patent	12.6%	25lb
53521	BL/AA/EN/MT	Gold Medal Superlative™	Patent	12.6%	50lb
50531	BL/AA/EN/MT	General Mills Big Loaf™	Bread Flour	12.0%	50lb

## Unbleached Unbromated Flours

GMI	Treatments*	Brand	Description	Protein Levels	Unit Weight
NATIONAL					
50143	EN/MT	General Mills All Trumps™	High Gluten	14.2%	50lb
57162	EN/MT	General Mills Remarkable™	High Gluten	13.6%	50lb
53722	EN/MT	General Mills Harvest King™	Artisan Flour	12.0%	50lb
53651	EN/MT	General Mills Harvest King™	Artisan Flour	12.0%	25lb
54495	EN/MT	General Mills King Wheat™	Bread Flour	11.1%	25lb
58072	UNTR	General Mills Stone Ground Whole Wheat	Specialty	13.8% min.	50lb
53162	UNTR	General Mills Semolina	Specialty	12.2% min.	50lb
50237	UNTR	Gold Medal Neapolitan	Artisan Flour	12%	50lb

\*TREATMENT CODES: BL: bleached BR: bromated AA: ascorbic acid EN: enriched MT: malted  
Not available in California



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generalmillsfoodservice.com 1-800-882-5252