



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 | Neapolitan 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™ Neapolitan               |
| 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



GENERAL MILLS  
Foodservice

generalmillsfoodservice.com 1-800-882-5252