WHOLE-GRAIN BREAD IMPROVER

Your breads will RISE and SHINE with King Arthur Whole-Grain bread improver.

Turns whole-grain love into picture-perfect moist loaves with great texture.

An all purpose solution to dense, dry, flat loaves.
WHOLE-GRAIN BREAD IMPROVER

Give all your loaves, including whole-grain loaves, better texture and a higher rise! For each cup of flour in your recipe, put 1 teaspoon Improver in the bottom of the measuring cup (1 1/2 teaspoons Improver per cup, for whole-grain loaves), then fill the remainder of the cup with flour. Continue with recipe as directed.

HERE’S A WHOLE-GRAIN TIP: Breads made with more than 50% whole grains will absorb liquid more slowly than bread made with all-purpose or bread flour. Mix whole-grain dough, and let it rest for 30 minutes before kneading. This will give the grains a chance to absorb the liquid fully.

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**Nutrition Facts**

Serving Size 1 teaspoon (3g)
Servings Per Container about 113

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
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<tbody>
<tr>
<td>Calories</td>
<td>10</td>
</tr>
<tr>
<td>% Daily Value*</td>
<td></td>
</tr>
<tr>
<td>Total Fat</td>
<td>0g</td>
</tr>
<tr>
<td>Sodium</td>
<td>0mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>1g</td>
</tr>
<tr>
<td>Protein</td>
<td>2g</td>
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</tbody>
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*Percent Daily Values are based on a 2,000 calorie diet.

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**INGREDIENTS:** VITAL WHEAT GLUTEN, SOY FLOUR, INACTIVE YEAST, ASCORBIC ACID. **CONTAINS:** SOY, WHEAT.

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KING ARTHUR FLOUR
NORWICH, VERMONT 05055
800.827.6836 | kingarthurflour.com

Produced on equipment that also processes eggs, milk, almonds, hazelnuts, pecans, walnuts, and coconut.

Store cool and dry. 100102B01C
Do not eat raw flour, dough or batter.

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