



# Knoxbridge Mills®

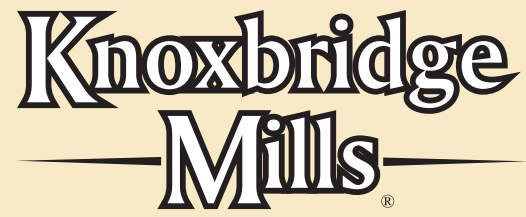
Knoxbridge Mills® flour is distributed exclusively by BakeMark.

To more information on how to order,  
please send your inquiry to [support@knoxbridgemills.com](mailto:support@knoxbridgemills.com).



# Knoxbridge Mills®

The finest flour  
for the finest bakery creations.



## CHOOSING THE RIGHT FLOUR, KNOXBRIDGE MILLS MAKES IT EASY

No matter the application, Knoxbridge Mills has a flour that is the right fit for your bakery. Whether you're making artisan crusty breads, soft breads and rolls, bagels, pizza crusts or cakes, muffins and pastries, Knoxbridge Mills flour offers the strength and absorption that you expect.

Trust Knoxbridge Mills flour and you'll see why bakers nationwide choose the quality, consistency and performance that Knoxbridge Mills delivers.

Flour Variety	Protein %	Applications									
		Hearth Breads	Hard Rolls	Crusty Breads	Pizza Dough	Hamburger Hot Dog Buns	Soft Rolls	Biscuits & Scones	Muffins	Pastries & Pies	Cakes
Artisan Premier Flour	14+%	●	●	●	●						
Whole Wheat Flour	13.8%	●	●	●	●	●					
Classic Premier Flour	13.0 - 14.0%	●	●	●	●	●					
Superior Patent Flour	12.5 - 12.9%			●	●	●					
Winter Harvest Flour	12.0 - 12.5%			●	●	●	●				
All Purpose Flour	10.0 - 11.9%					●	●	●	●		
Pastry Flour	9.0 - 9.9%							●	●	●	
Cake Flour	8.0 - 8.9%							●	●		●

## FROM THE WHEAT FIELD, MILLED FOR YOUR BAKERY

What started in Missouri as a passion for wheat farming has grown to become a trusted brand for quality wheat flour to bakers nationwide. Knoxbridge Mills® flour comes from America's finest wheat fields, bringing together the heritage and love of wheat farming and the passion for baking to deliver the industry's finest wheat flour.

Available in a wide range of protein levels and treatments, Knoxbridge Mills flour helps to ensure your bakery delivers what your customers know and love - the finest bakery creations made only from the best ingredients available.



We can also help customize any Knoxbridge Mills flour to best fit your preferences and baking needs. For flour specs or more information on customized flour solutions, please email us at [support@knoxbridgemills.com](mailto:support@knoxbridgemills.com).

