



Nutrition Facts

Serving Size less than 1/4 cup (30g) Servings about 25

Amount Per So	<u> </u>	
Calories 125	Calories fro	m Fat 20
	% Dai	ly Value*
Total Fat 2g		4%
Saturated Fat 0g		0%
Trans Fat 0g	ı	
Cholesterol 0mg		0%
Sodium 0mg		0%
Total Carbohydrate 22g		7%
Dietary Fiber 3g		12%
Sugars 0g		
Protein 4g		

Not a significant source (contains 0% daily value) of: Vitamin A, Vitamin C and Calcium

Iron 8%

Calcium 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat		65g	80g
Sat. Fat		20g	25g
Cholesterol		300mg	300mg
Sodium		2,400mg	2,400mg
Total Carbohy		300g	375g
Dietary Fibe		25g	30g

INGREDIENTS: 100% Organic Oat Bran Flour.







(I) PARVE

Net Wt. 1.62 LBS. (26 oz.) 735g







Hodgson Mill Organic Products are certified organically grown and processed in accordance with National Organic Standards. Farmers who produce our grain must have a multi-year history of not using prohibited fertilizers or pesticides on their fields. Even special tillage practices and crop rotations are recommended to reduce soil erosion while helping to prevent disease and insects. The result is the finest organic food products that taste great too!



Certified Organic by Oregon Tilth

www.HodgsonMill.com

Add more flavor and better nutrition to vour favorite recipes! Hodgson Mill® Organic Oat Bran Flour contains NO preservatives, artificial coloring, flavoring or enrichments. To use this flour in your favorite recipe replace up to 1/2 of white flour or any whole grain flour with Hodgson Mill® Organic Oat Bran Flour.

All natural flour storage tip: Storing in refrigerator or freezer retains freshness.

No Preservatives, Artificial Coloring, Flavoring, BHA, or BHT

Oat Bran Flour Nutri-Bread 2 Thsp. sugar

1 Tbsp. dry milk

1 Tbsp. butter

1 tsp. salt

11/2 cups Hodgson Mill® Organic Naturally White Flour

/2 cup Hodgson Mill® Best for Bread Flour

/4 cup Hodgson Mill® Organic Oat Bran Flour

1 Tbsp. Hodgson Mill® Wheat Germ

7/8 cup water 1 package Hodgson Mill®

Active Dry Yeast

Automatic Bread Machine Instructions: Put all ingredients, except yeast, into the bread pan. Make a well and add yeast or add to yeast dispenser. Set timer and press the start button. When beeper sounds, carefully remove bread from pan and cool on wire rack.

Quick Batter Bread

3 cups Hodgson Mill® Organic Oat Bran Flour, sifted

1 Tbsp. baking powder

1 Tbsp. sugar

11/2 cups club soda

1 Tbsp. caraway seeds (optional)

Preheat oven to 375°F. Spray an 81/2" x 4" x 2" bread pan with non-stick cooking spray. Combine oat bran flour with baking powder and sugar. Combine club soda with flour mixture until flour is just moistened. Pour batter into bread pan. Sprinkle with caraway seeds. Bake for hour. Makes 1 loaf.

MOUR GUARANTEE

Hodgson Mill, Inc. is dedicated to satisfying consumer demand for fine quality, healthy food products. If for any reason you are not satisfied with this product, we'll make it right. Simply send the complete back of this bag & your purchase price to: Hodgson Mill, Inc.

I I 00 Stevens Avenue, Effingham, IL 62401 (800)525.0177



Call us for our FREE CATALOG & RECIPES 800.525.0177 www.HodgsonMill.com