

Storing Our Flour

Our flours are cold stone milled and have a shelf life*.

If your home is a conditioned space and you're baking often, our flour can sit on your kitchen counter.

To store your flour: Opt for the freezer (over refrigeration). Before placing in the freezer, double bag (placing the bag of flour in either a plastic bag or in a more sustainable bag that acts like plastic [does this even exist? we'd love a better solution than plastic to recommend...]) and be sure to press all the air out to avoid freezer burn.

We hope you love our flour.

***Our in-house testing at mill room temp of 63°F has shown our flour to keep for up to 5 months.**