

Flour Brand	Type	Fermentation Quality	Flavor	Probability of Success	Expected Rise	Expected Sourness	Additional Notes
Caputo Fioreglut	All-Purpose	Excellent	Neutral	High	Strong rise	Mild	High-quality blend, excellent starter activity
King Arthur Gluten-Free Bread Flour	Bread Flour	Excellent	Neutral	High	Strong rise	Mild	Excellent rise and structure for bread
King Arthur Gluten-Free All-Purpose	All-Purpose	Consistent	Mild	High	Strong rise	Mild	Suitable for various baked goods
Pamela's Products Gluten-Free Artisan Flour Blend	Cup-for-Cup	Strong	Mild, Neutral	High	Good rise	Mild	Easy to maintain
Bob's Red Mill Gluten-Free All-Purpose	All-Purpose	Good	Neutral	High	Good rise	Mild to Moderate	Provides good fermentation and flavor due to high protein content
King Arthur Gluten-Free Measure for Measure	Cup-for-Cup	Reliable	Balanced	High	Good rise	Mild	Suitable for consistent results
Bob's Red Mill Gluten-Free 1-to-1	Cup-for-Cup	Consistent	Mild	High	Good rise	Mild	Reliable starter performance
Better Batter Gluten-Free	All-Purpose	Good	Neutral	Medium	Moderate rise	Mild to Moderate	Provides good texture for starters
Pamela's Products Gluten-Free	All-Purpose	Reliable	Neutral	Medium	Moderate rise	Mild	Versatile for starters
Namaste Foods Gluten-Free	All-Purpose	Strong	Slightly Sweet	Medium	Moderate rise	Mild	Good for promoting yeast growth
Pamela's Gluten-Free Bread Mix	Bread Mix	High	Mild, Slightly Sweet	Medium	Moderate rise	Mild	Ideal for bread and rolls

Cup4Cup	Cup-for-Cup	Moderate	Rich	Low	Weak rise	Mild	Contains milk powder, which may affect some starters
---------	-------------	----------	------	-----	-----------	------	--