



# Ultragrain® Whole Wheat Flours



▶ EXCLUSIVE  
white wheat varieties  
with light color and  
mild flavor

▶ FINEST, SMOOTHEST  
granulation of any whole  
wheat flour

▶ ALL NATURAL,  
clean label and  
non-GMO





# The Whole Wheat Flour To Replace White Flour In Mainstream Foods.

**F**rom consumer surveys to increasing menu scrutiny to an unwavering call to “make half our grains whole” in the Dietary Guidelines for Americans, there’s never been a better time to begin transitioning everyday foods to the nutrition of whole grains. Start by incorporating 15% or 30% Ultragrains whole wheat flour—along with R&D, marketing and insights support from Ardent Mills—and you can make the switch without compromising the appeal of your packaged foods or menu items.

# ULTRAGRAIN



## HARD WHOLE WHEAT

## SOFT WHOLE WHEAT

## ALL PURPOSE FLOUR BLEND T-1

## ALL PURPOSE FLOUR BLEND T-2

## DURUM BLENDS

## HIGH PERFORMANCE

The Ultragrain® family of flours:  
Delivering whole grain nutrition in  
mainstream foods with the taste,  
texture and color consumers prefer.

### EXCLUSIVE VARIETIES OF WHITE WHEAT FOR SWEETER, Milder FLAVOR

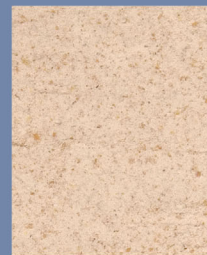
All-natural Ultragrain starts in the field, where we work directly with farmers in Colorado and surrounding states to grow exclusive varieties of white wheat that are milder and sweeter than standard red—or even white—whole wheat.

### UNIQUELY MILLED TO THE GRANULATION OF WHITE FLOUR

For years whole wheat flour was only available in coarse, medium and fine granulations, until Ardent Mills introduced Ultra-fine milling, where we grind whole wheat flour to the particle size of white flour. Unique to Ardent Mills, the small particle size of Ultragrain flour results in a softer, smoother texture in applications, much like white flour.

### ULTRAGRAIN: THE BEST OF BOTH WORLDS

In terms of taste, texture and appearance, other whole wheat flours just don't measure up to all-natural Ultragrain whole wheat flour.



#### Red Whole Wheat Flour

Whole wheat flours are often made with red wheat—which is typically darker, grittier and shows more brown specks.



#### Unbleached White Flour

Conventional white flour is lighter because the bran and germ are sifted out.



#### Ultragrain White Whole Wheat Flour

Ultragrain is made by grinding the entire kernel to the same fine granulation of white flours, yet with 100% of the whole grain nutrition.

*Ultragrain Flour is milled from specially selected white wheat grown in Colorado and surrounding states.*





Exclusive white wheat varieties



Supports family farms with the Ultragrain Premium program



Uniquely milled to the finest, smoothest granulation



Transforms mainstream foods made with white flour



Co-marketing & co-branding with the Ultragrain brand

# Ultragrain®: Available Any Way You Want It.

Choosing the right Ultragrain flour has never been easier. Whether it's bag or bulk, there's an Ultragrain for your recipe:

INGREDIENT	DESCRIPTION	APPLICATIONS
▶ <b>ULTRAGRAIN HARD WHOLE WHEAT</b>	Ultragrain is the 100% whole wheat flour that offers whole grain nutrition with the taste, texture and appearance of traditional white flour. It's milled with specially selected white wheat that's naturally milder, sweeter and lighter in color than red whole wheat using a unique method that retains all of the whole grain nutrition while achieving the consistency of white flour.	Breads, bagels, soft pretzels, pizza dough, pastas, tortillas, coatings, biscuits, batters and breadings
▶ <b>ULTRAGRAIN SOFT WHOLE WHEAT</b>	Ultragrain Soft Whole Wheat flour delivers whole grain nutrition with the taste, texture and appearance of white flour, optimized with lower protein for soft wheat applications. This 100% whole wheat flour is a flexible and versatile whole grain option for a range of foods.	Cakes, cookies, crackers and pastries
▶ <b>ULTRAGRAIN ALL-PURPOSE BLEND T-1</b>	Add the health benefits of whole grains to your cooking and baking without sacrificing taste, texture or appearance. Ultragrain All Purpose Flour Blend T-1 offers seamless 1:1 replacement for traditional white flour with its unique blend of 30% Ultragrain and 70% premium white enriched flour. Use Ultragrain All-Purpose Flour Blend T-1 in place of standard white flour to begin transitioning your formulations and menu items to whole grain nutrition. Also available blended with unenriched white flour.	Breads, pizza dough, tortillas, cookies, batters and breadings, pancakes and waffles, bagels, cakes, pastries and snacks
▶ <b>ULTRAGRAIN ALL-PURPOSE BLEND T-2</b>	Transition to even higher levels of whole grain nutrition with Ultragrain All Purpose Flour Blend T-2. A unique blend of 55% Ultragrain and 45% premium enriched white flour, Ultragrain All Purpose Flour Blend T-2 is whole grain-rich, making it ideal for new USDA regulations in K-12 school foodservice. From colleges to the military, Ultragrain All-Purpose Flour Blend T-2 is the perfect way to add more whole grain nutrition without sacrificing mainstream appeal.	Breads, pizza dough, tortillas, cookies, batters and breadings, pancakes and waffles, bagels, cakes, pastries and snacks
▶ <b>ULTRAGRAIN DURUM BLENDS</b>	Ultragrain Durum Blends offer pasta producers the best of both worlds: the taste, texture and appearance benefits of Ultragrain whole wheat flour with the color and performance benefits of durum wheat. A 51% Ultragrain and 49% durum flour or semolina blend, use these flours to help meet the growing consumer demand for whole grain nutrition without sacrificing the al dente texture and speck-free appearance they love.	Pasta, pizza and breads
▶ <b>ULTRAGRAIN HIGH PERFORMANCE</b>	Ultragrain High Performance (HP) is the cutting-edge addition to our Ultragrain family of flours. With baking advantages like exceptional gluten strength, higher absorption and improved manufacturing performance, Ultragrain HP can help lower formulation costs. Breads made with Ultragrain HP can reduce your added gluten requirement by 33% or more compared to traditional whole wheat flour for the same loaf volume and performance.	Breads and buns

## Organic Ultragrain

Ardent Mills is the leader in organic flour and helping growers with our Organic Initiative 2019. If you're interested in Organic Ultragrain flour, contact your Ardent Mills account representative to discuss current availability and long-term options.

## Complete Mixes and Finished Breads

Ardent Mills' expansive capabilities allow us to develop complete mixes formulated with Ultragrain for your applications. And with our Innovative Bakery Resources, we can work with you to develop bread prototypes made with Ultragrain, co-manufacturer and assist in scaling up production. Contact your Ardent Mills account representative to learn more.



### Looking For Finished Foods Made With Ultragrain Flour?

If you buy partially finished or completely finished foods, you'll be happy to know that Ultragrain is available in a variety of finished foods from trusted manufacturers for retail shelves, commercial and non-commercial foodservice. Contact your Ardent Mills account representative and we'll connect you to these companies.

- BAGELS
- BISCUITS
- BREADED FISH
- BREAD STICKS
- BREAKFAST STICKS
- BROWNIES
- BURRITOS
- CINNAMON ROLLS
- CHICKEN FINGERS & NUGGETS
- COOKIES
- CORN DOGS
- CROISSANTS
- ENGLISH MUFFINS
- ENCHILADAS
- HAMBURGER & HOT DOG BUNS
- MUFFINS
- PASTA
- PIZZA
- PRETZELS
- QUESADILLAS
- ROLLS & HOAGIES
- SNACK CRACKERS
- TORTILLAS
- WAFFLES

## Milled For The Mainstream, Approved By Kids

### THE WHOLE GRAIN-RICH SOLUTION FOR THE WHOLE STUDENT BODY

Satisfy student demand for great tasting, whole-grain-rich foods with Ultragrain. In studies conducted with the University of Minnesota, foods made with Ultragrain were compared to traditional favorites made with white flour to determine how consumption would be impacted among elementary students. The results showed that students consumed pizza, fajitas and breadsticks made with 51% Ultragrain as much as or more than their white-flour counterparts.

Thanks to Ultragrain flour and the Ultragrain brand, nearly 70% of foodservice directors say they look for Ultragrain when choosing new whole grain-rich foods for their menus. Talk to Ardent Mills about our school co-marketing and co-branding.

### GET TO NUTRITIOUS WITHOUT LOSING DELICIOUS

All across the country restaurants are facing pressure to provide healthier options. A recent study by NRA documented that kid's menus with whole grains and other healthful foods are top of mind for many chefs. In fact, whole grains directly impact three of the top 5 Kids' Meals trends:

- ▶ 1. Healthful kids' meals
- ▶ 2. Fruit/vegetable kids' side items
- ▶ 3. Whole grain items in kids' meals
- ▶ 4. Kids' entrée salads
- ▶ 5. Gourmet items in kids' meals

In a study with a large regional restaurant chain, Ultragrain T-2 was used to replace white flour in pizzas on the children's menu. Thanks to the benefits of Ultragrain T-2, kids consumed the pizzas at the same rate as pizzas made with white flour.



Danell Kalcevic and family on their farm in Colorado



## Growing Wheat For Ultragrain Flour—And For Future Generations.

Kalcevic Farms is one of the many family farms growing specially selected white wheat that is milled into Ultragrain. With over 100 years of farming history, this fourth-generation family farm is proud of its agricultural legacy as American growers.

Thanks to their continuing commitment, it's easy to see Kalcevic Farms is fully dedicated to ensuring the finest quality wheat not only for Ultragrain, but also for generations to come. Visit the Kalcevic Farm at <https://youtu.be/H9K1kVKLG3Q>.



Contact Ardent Mills to learn how we can help tell your own grower story thanks to the Ultragrain Grower Network.

We're excited to be part of the Ultragrain flour program. What we're doing here is growing a product to help feed the world...and that's a pretty exciting thing.

—DANELL KALCEVIC

### WHY OTHER FLOURS CAN'T COMPARE TO ULTRAGRAIN

CONSUMER BENEFITS	WHITE FLOUR	WHOLE WHEAT FLOUR	ULTRAGRAIN
Good Source of Fiber	○	●	●
Whole Grain Nutrition	○	●	●
Milder, Slightly Sweeter Flavor	●	○	●
Lighter Color	●	○	●
Reduced Visibility of Bran Specks	●	○	●
Softer, Smoother Texture	●	○	●
Unique, Ultra-fine Milling	○	○	●
Specially Selected Wheat	○	○	●

Our Ultragrain whole wheat flours are Non-GMO ingredients.

For more information, samples, or to order, contact your Ardent Mills account manager, visit [ardentmills.com](http://ardentmills.com) or call 800-851-9618.



Nourishing what's next.™