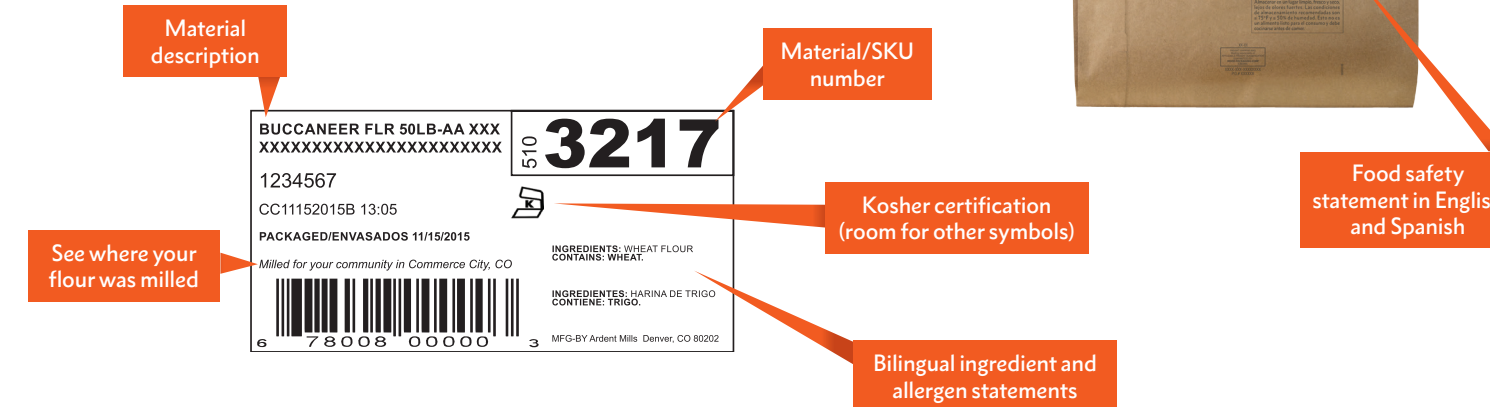


A closer look at the design

We know that you've come to rely on the consistency, quality and dependability of Ardent Mills flours. Soon, you'll begin seeing a new look across the Ardent Mills national portfolio of flours.



Branded Bags

Our blank and generic flour bags will also be updated to display the Ardent Mills branding.



A new era for grain gets a new look.



For sales inquiries or to request a specification sheet, contact your Ardent Mills account manager or visit ardentmills.com.

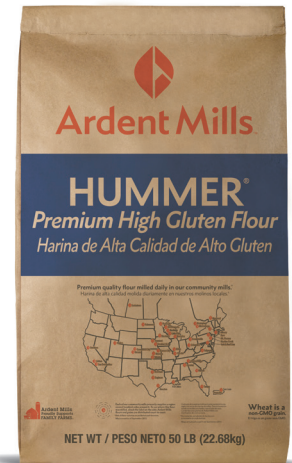


The new design of Ardent Mills ingredients. Updated look. Same great performance.

Ardent Mills Premium Multi-use Flour Portfolio

Each flour category has a unique color for easier identification in the warehouse.

PREMIUM HIGH GLUTEN

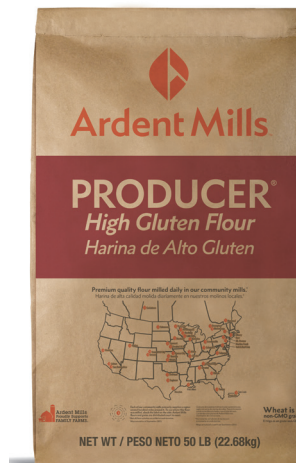


Flour Protein %: 14 +/- .3
Ash: 54



Flour Protein %: 14 +/- .3
Ash: 54

HIGH GLUTEN



Flour Protein %: 13.5 +/- .3
Ash: 54

PREMIUM PATENT



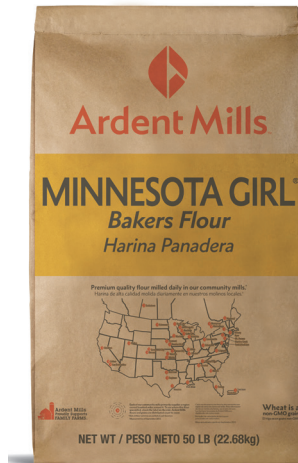
Flour Protein %: 13 +/- .3
Ash: 54

PREMIUM BAKERY



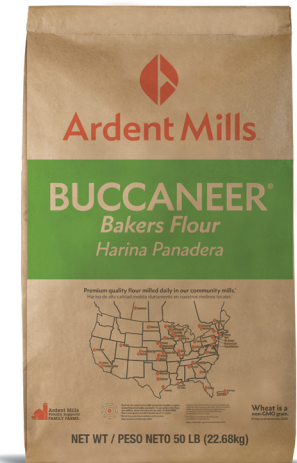
Flour Protein %: 12.5 +/- .3
Ash: 54

BAKERS/BREAD



Flour Protein %: 11.8 +/- .3
Ash: 52

BAKERS/TORTILLA



Flour Protein %: 11.4 +/- .3
Ash: 50

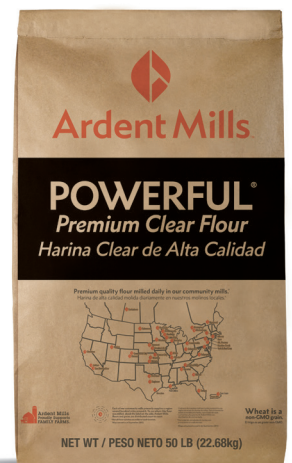
ALL PURPOSE & SELF-RISING



Flour Protein %: 11 +/- 2.0
Ash: Multiple

Also includes:
Self-Rising All Purpose Flour

CLEAR



Flour Protein %: 14 min.
Ash: 80

PASTRY



Flour Protein %: 7.75 +/- 1.5
Ash: 50

CAKE



Flour Protein %: 7.75 +/- 1.5
Ash: 37

SEMOLINA



Flour Protein %: 11.5 - 15
Ash: 75

DURUM



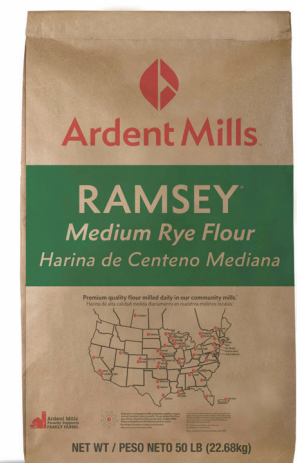
Flour Protein %: 11.5 - 15
Ash: 75

WHOLE WHEAT



Also includes these products:
Stone Ground Medium Whole Wheat Flour
Stone Ground Coarse Whole Wheat Flour
Cracked Wheat
Crushed Wheat
Rolled Wheat
White Whole Wheat Flour
White Spring Whole Wheat Flour
Gran-O-Wheat Whole Wheat Flour

RYE



Also includes these products:
Dark Rye Flour
White Rye Flour
Rye Meal Pumpernickel Flour
Rye Chops
Rye Flakes

MALTED BARLEY



Ideal Applications for Premium Multi-use Flour Brands

	Hummer/Kyrol	Producer	Magnifico Special	King Midas Special	Minnesota Girl	Buccaneer	Hotel & Restaurant All Purpose	Self-Rising	Powerful	White Spray	American Beauty	King Midas No. 1 Semolina	King Midas Extra Fancy Patent Durum
Hearth Breads	•	•	•						•				
European Crusty Breads	•	•	•	•					•				
Specialty Pan Breads		•	•	•	•	•			•				
White Pan Breads					•	•							
Hard/Kaiser Rolls	•	•	•						•				
Hamburger/Hot Dog Buns		•	•	•	•	•							
Dinner & Soft Rolls				•	•	•	•						
Tortillas					•	•							
Coffee Cakes				•									
Cinnamon Rolls				•									
Danish Pastries					•	•							
Sweet Doughs					•	•							
Rye Breads	•	•							•				
Pumpernickel									•				
Bagels	•	•	•						•				
Thin-Crust Pizzas	•	•	•	•	•	•	•						
Thick-Crust Pizzas		•	•	•	•	•	•						
English Muffins		•	•										
Pretzels			•	•	•	•			•	•			
Croissants		•	•	•									
Breadsticks		•			•	•	•						
Pita/Flat Breads		•			•	•							
Yeast-raised Donuts					•	•							
Batters & Breadings					•	•				•			
Scones							•			•			
Biscuits							•	•		•	•		
Waffles & Pancakes							•	•		•			
Quick Breads							•	•		•			
Cookies							•			•	•		
Muffins							•			•	•		
Sauces & Gravies							•			•			
Bars										•	•		
Pastries/Pie Dough										•			
Cake Donuts										•			
Brownies										•	•		
Cakes (layer, sheet, wedding, etc.)										•	•		
Tortes											•		
Jelly Rolls											•		
Sheeted Pasta (noodles, ravioli)												•	•
Extruded Pasta (spaghetti, linguine)												•	•
Crackers										•			
Asian Noodles		•	•	•									

JANUARY 2016
S M T W T F S
1 2
3 4 5 6 7 8 9 10 11
12 13 14 15 16 17 18
19 20 21 22 23 24 25
26 27 28 29 30

JUNE 2016
S M T W T F S
1 2 3 4
5 6 7 8 9 10 11
12 13 14 15 16 17 18
19 20 21 22 23 24 25
26 27 28 29 30

Rollout Timeline

We will roll out our updated line of flour bags beginning in January 2016. By June 2016, we anticipate all flour bags to be transitioned to the new design.

Specialty Flours and Innovative Whole Grains

In addition to the premium multi-use flours in the chart above, we offer a complete suite of specialty ingredients for those times when your applications call for them. Some of our specialty ingredients include:

- Organic Flour
- Sprouted Flour
- Ultragrain®
- Sustagrain®
- World Flours
- Ancient Grains
- Gluten-free Flours
- Bran & Germ
- And many more