

Pizza portfolio

Helping you perfect your signature crust styles



Pizza



It's ingrained in us

From insights to innovations, we're watching what's hot in pizza to help you deliver what's next.

If you're looking to ensure **consistent quality and performance** and give your crusts that artisan style, Ardent Mills is the crust source you can trust.

Six leading types of specialty pizzas¹

- Vegetarian
- Keto friendly
- Plant-based
- Organic
- Gluten free
- Flatbread



of US consumers are interested in gluten free pizza crust options¹



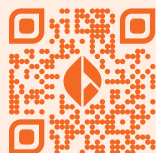
40% yearly increase in appearance of menu items with a keto claim¹

Ardent Mills is a passionate supplier partner with unmatched expertise and resources.

Our dedicated team of professionals supply best-in-class technical guidance and innovation support, and can support product development or menu innovation. Together, we can bring your pizza to life.

Need assistance with your dough?

Snap the code to check out our helpful resources for pizza makers including our troubleshooting guide.



A flour solution for every audience in every style of crust

Traditional

Count on easy-to-use flours to help you achieve consistent performance, texture and taste in a variety of crust styles — from traditional to thin crust and artisanal Neapolitan-style crusts.

	TRADITIONAL	PRODUCT DESCRIPTION	PACK SIZES	HIGHLIGHTS	THIN	THICK	NEAPO-LITAN	DUSTING
00-Style		Primo Mulino® Neapolitan Pizza Flour	25lb, 50lb	Kosher			●	
High Gluten Flour		Hummer, Premium High Gluten Flour (protein: 13.7-14.3%)	25lb, 50lb	Kosher	●			
		Kyrol®, Premium High Gluten Flour (protein: 13.7-14.3%)	25lb, 50lb	Kosher	●			
Premium Bakers Flour		Ardent Mills Organic Premium Bakers Flour (protein: 11.5-13%)	25lb, 50lb	Kosher, Certified Organic	●	●		
		King Midas Special®, Premium Bakers Flour (protein: 12.2-12.8%)	25lb, 50lb	Kosher		●		
Semolina Flour		King Midas® Semolina Flour	25lb, 50lb	Kosher, Certified Organic				●
Whole Wheat Flour		Ardent Mills Organic, Whole Wheat Flour	25lb, 50lb	Kosher, Certified Organic	●	●		
		Stone Ground: Fine, Medium, or Coarse	25lb, 50lb	Kosher	●	●		

Gluten Free

From thin crust to deep dish, pizza is only as good as its crust. With this blend, you can deliver the delicious, texture-rich crust pizza lovers want that meet their gluten free diet goals.

Keto Friendly

With a simple swap to our certified keto friendly products, you can bring new great-tasting keto friendly pizzas to market quickly and easily in a variety of styles — without changing your processes, equipment or signature recipe.

	SPECIALTY	PRODUCT DESCRIPTION	PACK SIZES	HIGHLIGHTS	THIN	THICK	NEAPO-LITAN	DUSTING
Gluten Free		Gluten Free Pizza Flour Blend	25lb	Certified Gluten Free	●	●		
Keto Friendly		Keto Friendly Pizza Blend	50lb	Kosher, Keto Certified	●	●		
		Keto Friendly Pizza Mix	25lb, 50lb	Keto Certified	●	●		





Imagine

the pizza possibilities

What makes Ardent Mills different

Our experts are ready to go to work on a custom solution to help ensure crust consistency and quality across your operation. We bring valuable resources and capabilities to the table, like a dedicated, certified gluten free facility and practical expertise in formulations and keto friendly certifications.

Ready to learn more or speak to our pizza experts? Contact us today. Visit ardentmills.com/pizzahub or contact us at 888-295-9470.

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