

# Custom and ready-to-use blends and mixes

The best blends, tailored to your needs



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## Highest quality. Maximum efficiency.

When it comes to blends, we're the only supplier partner you'll need. Streamline your operation with our ready-to-use options, or work with us to create custom blends designed for your specific needs. From grain and seed to keto certified and gluten free flour blends—our unique expertise enables the highest level of integrity and quality.



### Ready-to-use solutions

Whether you're looking to upgrade your products for better consistency, better taste or added nutrition—we can make it easier than you imagined. We'll help you find the ideal ready-to-use solution from our wide variety, so you can simply swap with your current ingredients and go.

#### Our products include:

- [Bakery mixes](#)
- [Grain and seed blends](#)
- [Keto friendly flour mixes](#)
- [Pizza mixes](#)

#### Product details:

- Sizes: 50 lb. bags, super sack totes
- All offerings are kosher certified

### APPLICATIONS

- Bagels, english muffins and pitas
- Biscuits, buns and rolls
- Cookies and muffins
- Crackers
- Pizza and flatbreads
- Tortillas
- Wheat bread, white bread and seeded bread
- Gluten free breads and baking
- Gluten free cookies and snack bars
- Gluten free pizzas and flatbreads
- Gluten free pasta
- Gluten free tortillas
- Gluten free whole grain batters and breads

### Custom blend solutions

Looking to create a custom blend for greater efficiency in your operation or an entirely new product? Guided by our unmatched team of experts, we'll work with you to develop the blend that's best for your specific needs.

#### Our resources include

 **Dedicated & certified gluten free facility**

 **Unique, specialized blending expertise**

- ✓ Enables maximum grain identity
- ✓ Ideal for visual appeal and dough performance

#### Our capabilities include

 **Practical expertise in keto friendly formulations and certifications**

 **Variety of packaging options, from bags to totes**

 **Commitment to food safety—all blends are tested**

#### The benefits of blends

- Streamline supply chain
- Less inventory to manage
- Fewer POs to write
- We blend for you, optimizing operations

Ardent Mills is transforming how the world is nourished. As the premier flour-milling and ingredient company with more than 40 locations focused on traditional wheat, quinoa, chickpeas, pulses, organic and gluten free products, we cultivate the future of food to help our customers and communities thrive.

**Request a sample, place an order, or start a conversation.**  
**Visit [ardentmills.com/customblends](https://www.ardentmills.com/customblends) or contact us at 888-295-9470.**