

New look

same unmatched
quality product



 Ardent Mills.

TRADITIONAL FLOUR

Optimized

packaging graphics*

Bright colors, unique product indicators and a cohesive style make it easier than ever to navigate our portfolio and identify the products you need.

While the design on the bag has changed, the consistency, quality and dependability of the flour inside remains the same.



- A** Material description
- B** Mill location
- C** Material/SKU number
- D** Certifications
- E** Ingredient and allergen statements

*New packaging rollout expected August thru December 2022

Ardent Mills traditional flours portfolio

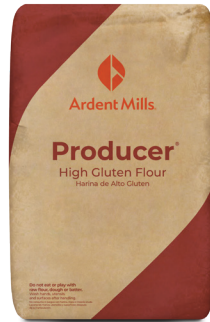
PREMIUM HIGH GLUTEN



Hummer®
Flour protein % 14 +/- .3
Ash 54

Kyrol®
Flour protein % 14 +/- .3
Ash 54

MID PROTEIN SPRING WHEAT



Producer®
Flour protein % 13.5 +/- .3
Ash 54

PREMIUM PATENT



Magnifico Special®
Flour protein % 13 +/- .3
Ash 54

Sunny Texas™
Flour protein % 12.7 – 13.3
Ash 54

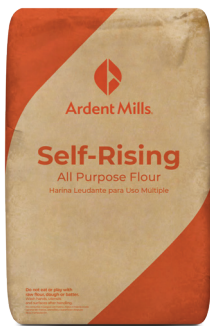
Spring King®
Flour protein % 12.7 – 13.3
Ash 54

STANDARD PATENT



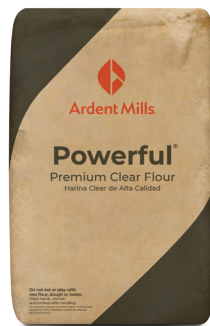
King Midas Special®
Flour protein % 12.5 +/- .3
Ash 54

ALL PURPOSE SELF-RISING



Hotel and Restaurant Self Rising
Flour protein % 11 +/- 2.0
Ash Multiple

FIRST CLEAR



Powerful®
Flour protein % 14 min.
Ash 80

PASTRY



White Spray®
Flour protein % 7.75 +/- 1.5
Ash 50

CAKE



American Beauty®
Flour protein % 7.75 +/- 1.5
Ash 37

Ready to innovate with specialty flours, grains, pulses and blends?

In addition to traditional flours, we have a complete suite of specialty products including organic and gluten-free ingredients, pulses, whole grains, Ancient & Heirloom Grains, Ultragrain® whole wheat flour, Sustagrain® high-fiber barley, custom grain blends and mixes, and ready-to-eat ingredients using our Safeguard® Treatment and Delivery System for RTE applications. For a complete look at our portfolio, visit us at ardentmills.com today.

Each flour category has a unique color making it easy to identify.

SHORT PATENT



Occident®
Flour protein % 11.9-12.5%
Ash 48

HIGH PROTEIN BREAD



Minnesota Girl®
Flour protein % 11.8 +/- .3
Ash 52

LOW PROTEIN TORTILLA



Buccaneer®
Flour protein % 11.4 +/- .3
Ash 52

Cuatro Cosechas®
Flour protein % 10.7 - 11.3
Ash 50

HOTEL & RESTAURANT



Hotel and Restaurant All Purpose
Flour protein % 11 +/- 2.0
Ash Multiple

SEMOLINA DURUM



King Midas #1 Semolina
Flour protein % 11.5 - 15
Ash 75

King Midas Extra Fancy Durum
Flour protein % 11.5 - 15
Ash 75

FINE WHOLE WHEAT



Stone Ground Fine Whole Wheat
Flour protein % 12.0 - 13.0
Ash 1.0 - 2.0

ULTRAGRAIN® WHOLE WHEAT



UltraGrain® Whole Wheat
Flour protein % 11.0 - 12.5
Ash 1.3 - 1.9

NEAPOLITAN 00-STYLE



Primo Mulino®
Flour protein % 50
Ash Multiple



Learn more online:

 ardentmills.com

For sales inquiries, particular product specifications or to request a sample, reach out to your sales representative or contact us at:

info@ardentmills.com

