

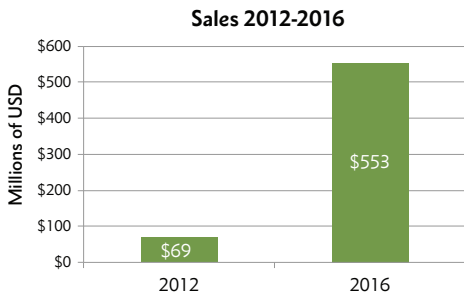


Ardent Mills Great Plains Quinoa™



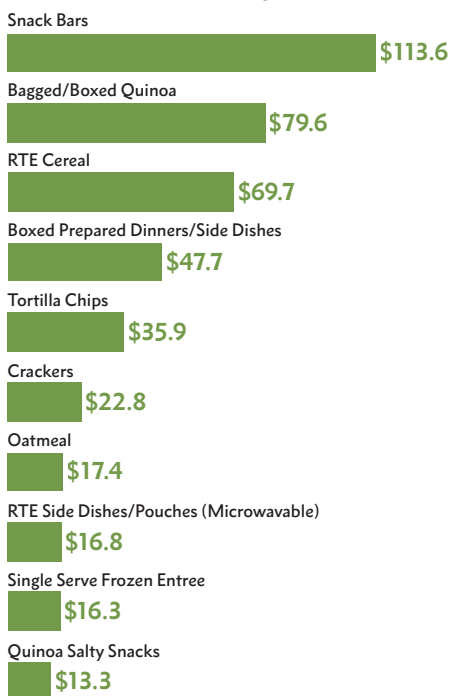
Ardent Mills Great Plains Quinoa™

QUINOA TRENDS



FROM 2012 TO 2016, SALES FROM PRODUCTS CONTAINING QUINOA HAVE GROWN 701%

Retail Products Using Quinoa (in \$MM)



Source for graphs: NielsenTotal Retail Sales, 52 weeks end 7/30/2016
This reflects US products that contain quinoa where quinoa is specifically called out on one of the front/back/side panels only

QUINOA INCREASED YEAR-OVER-YEAR ON MENUS

- +23% in Entrees
- +23% in Sides
- +14% in Kids' Menus

Source: MenuMonitor, 2016 Left Side of the Menu: Soup & Salad Consumer Trend Report, Technomic Inc.

Small, light-colored, round grain with an unmistakably nutty, earthy flavor. As North American quinoa, our identity preserved varieties have been adapted to grow on the Canadian prairie and are traceable to the source. Lively flavor with a fluffy, soft crunch, our quinoa provides a star role in side dishes and complements bars, pizza, artisan-style breads and more.



CONVENTIONAL PRODUCT OFFERINGS

Creamy tan in color.

- Whole Seeds
- Whole Grain Flour
- Flakes
- Crisps
- Multigrain Blends & Mixes
- Quinoa & Rice Blends

Capabilities to blend with multi-color quinoa (red, black).

Products are available in 14-oz., 4-lb., 25-lb. and 50-lb. bags and in bulk totes.

MORE THAN THE FLOUR

Ardent Mills will also develop and produce specialty bakery and pizza crust mixes to support your rapid commercialization, in addition to custom multigrain blends. Let us work with you to develop the perfect blend for your application based upon our leading portfolio of premium flours and innovative whole grains.

APPLICATIONS

Side Dishes	Cookies	Flatbreads	Cereals
Soups	Cakes	Pasta	Sauces
Breads	Bars	Extruded Snacks	
Snacks	Tortillas	Topping and Inclusions	

A COMPANY DEDICATED TO SUPPORTING YOUR INNOVATION AND GROWTH

Ardent Mills gives you supply assurance through our network of community mills. Our farmer relationships and milling expertise enable us to deliver QUALITY, CONSISTENCY, SCALE and PRICE PREDICTABILITY to flour customers.

FOR SAMPLES OR QUESTIONS, contact **Kehley Pfrang** at (785) 285-0783.



OUR ADVANTAGE

ardentmills.com

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FAMILY FARMED IN NORTH AMERICA



PREDICTABLE PRICING



SUPPLY ASSURANCE



BACKED BY ARDENT MILLS SCALE, FOOD SAFETY, RQI & TECHNICAL SUPPORT

