



Innovative Bakery Resources



► **BOLD**
Innovation and Rapid
Commercialization

► **UNIQUE**
Formulations and
Baking Processes

► **TECHNICAL**
Solutions and
Services



IBR BREADS



TRADITIONAL WHOLE GRAINS

GRAINS & SEEDS

SWEET & SAVORY

SWIRLED & MARBLED

INCLUSIONS & TOPPINGS

ENROBING

Where Artisan Baking And Bold Innovation Meets Rapid Commercialization.

Innovative Bakery Resources (IBR), a division of Ardent Mills, is dedicated to the art and science of artisanal bread making at scale. Equal parts bakery facility and think tank, our state-of-the-art facility unites cutting edge concepts with high-touch craftsmanship to help customers quickly commercialize ideas.

FROM CONCEPT TO COMMERCIALIZATION

You imagine it; we create it. At IBR, we experiment with the creative flavor combinations and visual appeal that excite today's consumers. As your one-stop bakery innovation center, we offer:

- ▶ Custom recipes and production resources to handle traditional, whole grain, savory, sweet and ultra-indulgent breads
- ▶ A variety of pan sizes—from wide pan to mini loaves
- ▶ Fully finished items—baked and packaged, fresh or frozen—to match any distribution demand
- ▶ Ensured consistency, reliability and food safety to protect your brand and provide your customers with the finest quality in the marketplace.

ON-TREND OPTIONS FOR PREMIUM DIFFERENTIATION

We'll build the branded specialty breads you need to set you apart in the marketplace, with distinctive ingredients from the inside out. Our "state-of-the-artisan" additions, include:

- ▶ Endless ingredient combinations across Grain & Seed, Sweet & Savory categories
- ▶ A variety of swirls, marbling, inclusions, toppings and enrobings
- ▶ Swirl-over snack rolls with filling
- ▶ Non-standard pan sizes, including mini loaves, for added distinction
- ▶ Organic certification available



Bold Innovation, From Concept To Consumer.

Commercial bakeries
(large and small)



Entrepreneurial
startups



Distributors



Commercial
foodservice



Retailers
(grocery and club)



We partner with food manufacturers, retail food brands and foodservice operators to bring complex, high-touch, signature baked goods to their customers.

To Innovative Bakery Resources and our customers, bread is so much more than simple sandwich infrastructure. We strive to imagine the elegant, indulgent, even magnificent creation bread can become. Then we focus our deep expertise and extensive resources to bring that creation to life—and ultimately to market.

In collaborating with customers to develop these creations,

we don't just follow food trends—we're actively engaged in leading the industry toward new and innovative bread adventures.

While fulfilling what's "now" we're always looking at "what's next."

We specialize in developing unique formulations and baking processes, including high inclusion content, unique topical additions, flexible bake times and extended shelf-life technologies.

BRINGING NEW PRODUCTS TO LIFE

You Pick. We Build. You Benefit.

With IBR and Ardent Mills ingredients, you don't have to settle for the same old stale bread lineup. Mix and match virtually limitless ingredient combinations and build one-of-a-kind breads that command premium prices.

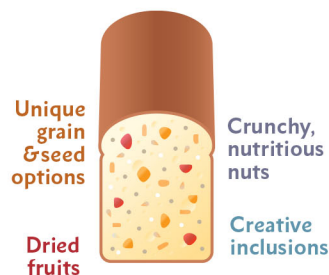


START WITH A BASE



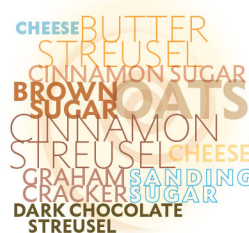
These options form the rich flavor and textural starting points for your bread.

ADD YOUR INCLUSIONS



Blend in flavorful, textural extras to give your bread a true premium touch.

TOP IT OFF IN STYLE



Our portfolio of signature toppings create a perfect finish.

Enrobing possibilities include: grains, seeds, corn meal, walnuts and more.

A SIZE TO FIT ANY NEED



Choose a loaf size—including a distinctive mini loaf—and select an enrobing ingredient.

Some pan options include:

- Full pan (8.5" x 4")
- Mini pan (4" x 4")
- Wide pan, and more



Where Craftsmanship And Innovation Unite.

We're your one-stop shop, offering the full breadth of Ardent Mills' portfolio of ingredients. From Ultragrain® white whole wheat flour to organic, sprouted and a variety of ancient grains, we can create a bread to fit every customer demand.

Our production facility, just outside of Portland, Oregon, is a pristine, state-of-the-art operation, where our flexible "plug and play" equipment allows for unique capabilities including scoring, swirl over, enrobing, inclusions and topical application.

Our 92,000-square-foot bakery allows us to produce these

high-inclusion, high-touch loaves with the longer bake times, lower temperatures and tender care they deserve. We have the production resources to handle your every need, from basic to decadent, ultra-indulgent breads, in a variety of pan sizes—from wide-pan to mini loaves.

Custom recipes are mixed, baked and packaged fresh. We can ship ambient to frozen to match your distribution demands. Either way, you're ensured the consistency, reliability and food safety standards you've come to trust with Ardent Mills.

OUR TEAM OF BAKING EXPERTS TAKES YOU FROM CONCEPT TO SHELF



The IBR team has experts who work with you through every step of baking innovation, from concept development through commercialization, including:

- ▶ Product development professionals who stay on top of ingredient advances and create recipes to meet emerging customer demands
- ▶ Technical service professionals who duplicate lab results in our bakery and provide recipe, troubleshooting and quality-assurance support
- ▶ Designers who create custom bread packaging and provide graphic design resources
- ▶ Food safety and regulatory experts who are dedicated to ensuring products meet industry food safety standards
- ▶ A quality assurance team who makes certain that suppliers and finished baked goods meet required specifications



Visit the
bakery

For more information, samples, or to order, contact your Ardent Mills account manager, visit www.InnovativeBakeryResources.com or call 800-851-9618.



Nourishing what's next.™