

ANCIENT & HEIRLOOM GRAINS

I Q F G R A I N S

Indulge in the flavor, texture and nutrition of fully cooked Ancient and Heirloom Grains now in convenient Individually Quick Frozen (IQF) form from The Annex by Ardent Mills (The Annex).



Ready-To-Eat



Save Time
& Labor



Superior Quality
& Consistency



Pourable



Consumer
Label Friendly

PRODUCTS

The Annex offers unique, identity-preserved ancient and heirloom grains delivering nutrition and compelling stories – now in IQF form.



SUSTAGRAIN®
BARLEY



ARDENT MILLS
GREAT PLAINS
QUINOA™



WHITE
SONORA
WHEAT



RED
QUINOA



FARRO
(SPELT)



TRUE BLUE™
BARLEY



PURE-PURPLE™
BARLEY



BLACKJACK™
BARLEY

PACKAGING

- 24-Pound Cases (6 x 4lb.)
- 30-Pound Cases
- Totes

APPLICATIONS

- Frozen Meals
- Side Dishes
- Soups
- Bakery
- And More!



For sales inquiries or to request a sample, contact The Annex by Ardent Mills at (888) 680-0013 or visit the-annex.com.

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BENEFITS OF USING LIQUID NITROGEN



Multigrain bowl featuring IQF Great Plains Quinoa, Pure-Purple™ Barley, Sustagain® Barley and White Sonora Wheat

LIQUID NITROGEN VS. MECHANICAL

Mechanical slow freezing is a damaging process which causes ice to puncture cell walls and results in a damaged, dry, icy product. The likelihood of ice crystals forming is reduced by using liquid nitrogen as it freezes product within minutes. Only this IQF process can preserve the original integrity of freshly cooked grains and convert them into a convenient form of simply “heat and serve.”



Mechanical IQF Rice showing the impact of ice crystals forming clumps vs. The Annex IQF Rice

	The Annex IQF <i>Liquid Nitrogen</i>	Others <i>Mechanical / Ammonia or CO₂</i>
Consumer Label Friendly <i>Grain + water</i>	✓	✓
Flash Frozen	✓	
Free Flowing <i>Free of “clumps”</i>	✓	
Scoopable & Pourable <i>Portionable form</i>	✓	
Heat & Serve <i>RTE, no cooking necessary</i>	✓	✓

THE ANNEX IQF ADVANTAGE

We cook our grains to the perfect texture and then freeze them at -346°F with liquid nitrogen, thereby eliminating residual moisture and reducing damage to the grain. Mechanical (ammonia or CO₂) freezing is done at -40°F.

Shelf Life: Two years if stored properly



the-annex.com