



Premium Multi-Purpose Flours and Whole Grains



▶ BREAD
▶ PASTA

▶ PASTRY
▶ PIZZA

▶ ORGANIC
▶ TORTILLAS

▶ WHOLE GRAINS
▶ MIXES

THE ARDENT MILLS ADVANTAGE

Why work with Ardent Mills® as your strategic supplier? The answer is simple. We bring more to the table for you. Here's a glance at our unparalleled network of resources, services and experts.



GRAIN BUYING

With access to a broad network of farmers and elevators in North America, we offer an unmatched view into the availability and functionality of wheat varieties.



RISK MANAGEMENT

Commodity markets are unpredictable. Our affiliated commodity trading advisors, Ardent Mills Solutions LLC, can create customized risk-management strategies based on your specific needs.



RESEARCH, DEVELOPMENT & QUALITY

From ideation and consumer validation through scale-up and market launch, we're here to help you turn inspiration into reality. Our innovation team brings together top talent in culinary, product development, quality standards and technical support.



PERFORMANCE YOU CAN COUNT ON

Our ingredients perform consistently and reliably, thanks to our commitment to the highest production and quality-assurance standards.



PRISTINE MILLS

We're committed to operating 24/7 pristine facilities by focusing on industry-leading food safety, sanitation and quality best practices.



TECHNICAL SUPPORT

We're here to support you—in the lab and onsite at your facility or foodservice operation—with our industry-leading technical services team. Our experts are strategically located throughout the U.S., Canada and Puerto Rico.



TIME-TESTED BRANDS

Ardent Mills is the company behind the most trusted and iconic brands relied upon by bakeries and food companies for decades.



CULINARY SUPPORT

Our culinary team can support your new product development process with breakthrough, strategically grounded concepts that tap into demographic and lifestyle trends. You can use our Ardent Mills Innovation Center (AMIC) to evaluate new ingredients and concepts.



PACKAGING OPTIONS

We leverage some of the most cutting-edge packaging technologies in the milling industry. From bakery and industrial to retail-ready, we can pack the size that's right for your operation.



PROCUREMENT AND DELIVERY

A SECURE FLOUR SUPPLY YOU CAN COUNT ON

At Ardent Mills, we strive to procure and deliver quality flour and grains as efficiently as possible, providing an exceptional experience to our customers. This practice is founded on our ELEMEDS principle—we focus on “every load,” “every mill,” “every day,” “safely.”

NEW CROP TRANSITION

Every year, Ardent Mills conducts extensive new crop analysis to understand the quality and functionality of the wheat harvest across North America. With this knowledge, our technical services team can best support customers in making a smooth new crop transition.

WE'RE OUR OWN BACKUP

With more than 35 community mills and mixing facilities spanning the U.S., Canada and Puerto Rico, we have the sourcing capabilities and operational flexibility to offer you the options you need and the assured delivery of consistent premium quality ingredients. From harvest and beyond, our wheat sourcing and broad footprint allow us to respond quickly to unpredictable market and weather conditions.

PRICE STABILITY

Fluctuations in the commodity market can be a challenge, affecting purchase and selling prices throughout the year. The Ardent Mills risk-management team monitors the markets closely and leverages information to provide consistent pricing to our customers. We offer short- and long-term pricing options to meet specific business needs.

RISK MANAGEMENT

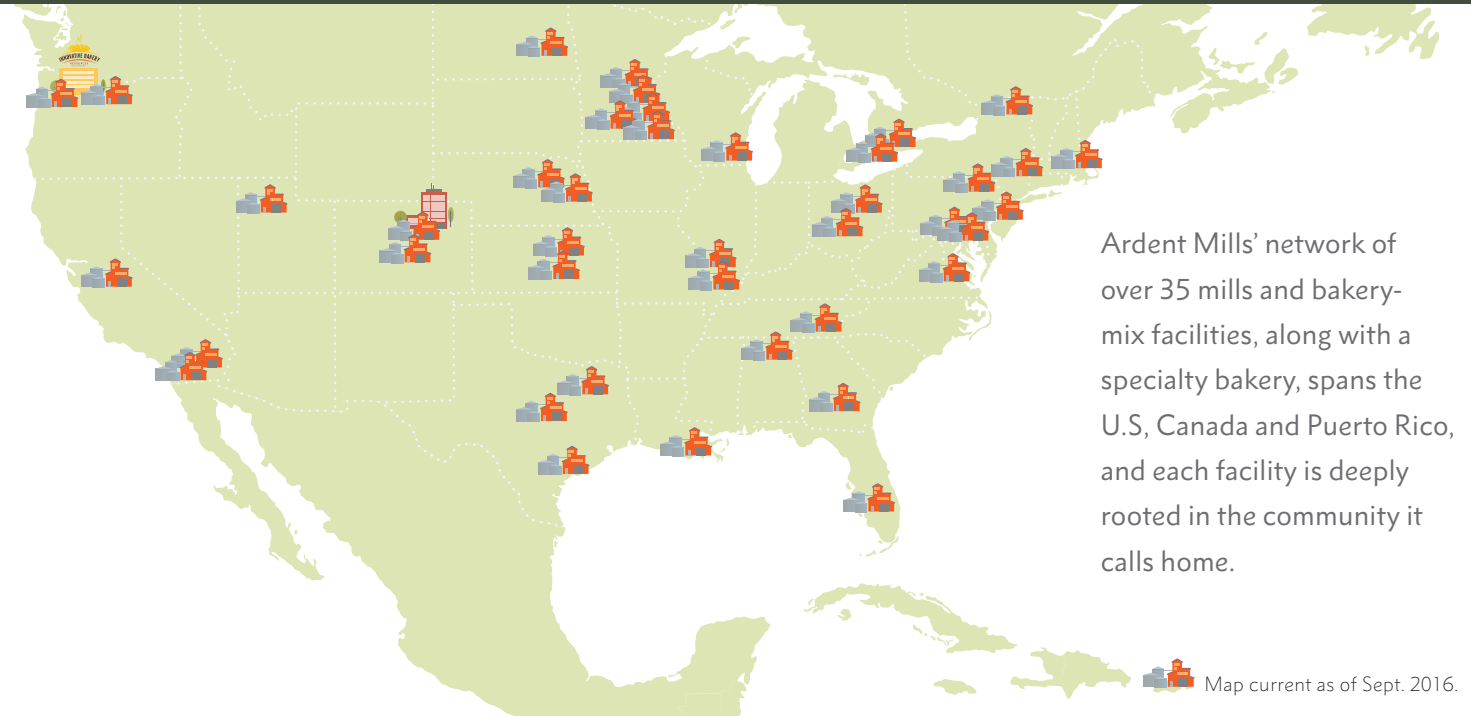
Commodity markets are unpredictable. Our unparalleled risk management team—Ardent Mills Solutions—can create customized risk-management strategies based on your specific needs and offers customers access to The Ardent Mills Inside Scoop, a bi-weekly update on changes in the wheat commodity market.

ADVANCED SUPPLY CHAIN TECHNOLOGY

Ardent Mills leverages a state-of-the-art, predictive supply-chain visibility technology, allowing our transportation team to track our flour and grain shipments anywhere at any time, providing up-to-the-minute updates and progress on shipments. This allows you to plan production schedules more efficiently and better service your end customers.

UNRIVALED FOOD SAFETY

From our philosophy and best practices to our proprietary SafeGuard® Treatment and Delivery System and SafeGuard® flours and grains, we're recognized as grain-industry leaders in food safety.



INTELLECTUAL CAPITAL

Ardent Mills employs over 100 certified millers across our national network, making us a powerhouse of intellectual capital. When it comes to milling, Ardent Mills knows best.

YOUNG ENTREPRENEURIAL SPIRIT

As our name, Ardent Mills, indicates, we are an enthusiastic company driven by passion, commitment and a desire to win. Our entrepreneurial spirit allows us to challenge the status quo and seek “what’s next” in all we do.



NEW CROP TRANSITION

Various combinations of rain and sunshine can affect the protein content of wheat, and the right level of protein in your flour makes all the difference in your bakery and food items. That's why our new crop transition team is here to help our customers maintain the highest level of quality and consistency in their products from harvest to harvest.

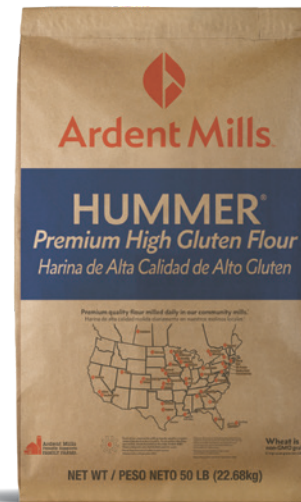
KING MIDAS SPECIAL®

King Midas flour, originating in Minnesota in the early 1900's, was branded "the highest priced flour in America, and worth all its costs." A premium-quality bakers flour milled from the center of the wheat kernel, this high-quality straight-grade flour is ideal for bread making due to its absorption, fermentation and mixing tolerance. It is known to give "the golden touch" to bakery recipes.



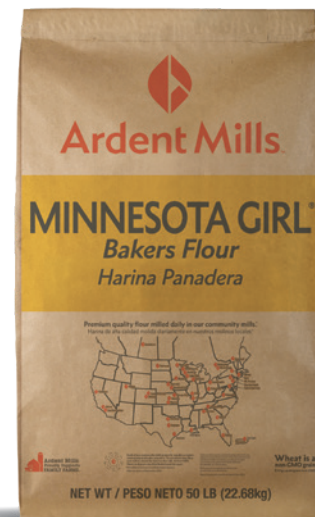
HUMMER®

The Hummer® flour brand has been a staple in the bakery and foodservice world for numerous years and is considered the "go to" for breads where dough strength, absorption tolerance and machinability are needed.



MINNESOTA GIRL®

Originating from the annual St. Paul Winter Carnival held in February each year, the Minnesota Girl flour brand was named after the chosen queen of the carnival. A high-protein bread flour, well suited for a wide variety of baking applications, especially artisan breads, it produces dough with good extensibility and handling characteristics, allowing artisan bakers to achieve a beautiful and flavorful loaf.



AMERICAN BEAUTY®

The American Beauty® flour brand dates back to the mid-1800s and was revered for making the best cakes in the market, with the tag line "The Flour That Blooms In Your Oven." This premium high-ratio cake flour can carry the maximum level of sugar and water, making the perfect dessert every time.

LEGACY BRANDS

From the start, Ardent Mills has produced some of the most trusted brands in the industry, relied upon by bakers and chefs for decades. Iconic brands like King Midas—named for its "golden touch"—and industry favorites such as American Beauty and Minnesota Girl are still known for their quality and performance today. It's a basic truth of baking that "The foundation of any first-rate baked good is a first-rate flour," and at Ardent Mills we strive to provide our customers with a first-rate flour every day at our mills. Whether your goal is to make a great hot dog bun, a stellar artisan baguette or a phenomenal pizza crust, we'll provide you with the right flour to get you there.



DEEPLY ROOTED IN COMMUNITIES THROUGHOUT NORTH AMERICA

With more than 35 flour mills and bakery-mix facilities across the U.S., Canada and Puerto Rico, Ardent Mills supports thousands of jobs in the local economies where we work.

Many of our mills have been part of the local landscape for generations, and many of our millers and their families have been part of these communities and the grain business just as long. They know flour is best when it's fresh, which is why we work with local family farms to mill wheat close to where it was grown and close to where it will be an important ingredient in your recipes and formulations.

STORY-TELLING FROM FARM TO TABLE

RABOU FARMS: WHAT'S NEXT IN ORGANIC WHEAT

Ron Rabou owns and operates Rabou Farms, a 5th generation family farm located just outside of Cheyenne, Wyoming. The farm is a certified organic and grows wheat for Ardent Mills.

Rabou Farms is committed to providing quality organic wheat to the industry.

Our unique grower programs and relationships offer you traceability to the source—and access to farmers and families whose stories you can proudly share with your customers.



“A contract is only as good as the people who sign it.”

—RON RABOU



Watch video now:
youtube.com/watch?v=KVLr2k4tiG4

INNOVATION MILLED HERE

As the premier flour and ingredient company with the industry's broadest range of traditional and organic flours, whole grains, customized blends and specialty products, Ardent Mills is dedicated to helping you grow. Ardent Mills is more than a supplier; we are your partner in exploring what's next.

ORGANIC INITIATIVE 2019

We're working with farmers to double organic wheat acres by the end of 2019, enabling scalability, consistent supply and predictable pricing.



SAFEGUARD® TREATMENT AND DELIVERY SYSTEM

Our patented flour system delivers functional flour with up to 5-log validated pathogen reduction in bulk products.



YOSHON

In accordance with the Torah, Ardent Mills Yoshon flour is milled under strict rabbinical supervision. Jewish law regulates wheat, oats, rye, barley and spelt. Ardent Mills offers flours from these grains.



INNOVATIVE BAKERY RESOURCES (IBR)

Innovative Bakery Resources (IBR), a division of Ardent Mills, is dedicated to the art and science of artisanal bread making at scale.



THE ANNEX BY ARDENT MILLS

We are a dedicated team, cultivating the future of specialty grains and plant-based ingredients from Ancient & Heirloom Grains to signature varieties like Colorado Quinoa™ and Sustagrain® barley.



ULTRAGRAIN® FLOUR

Ultragrains flour is the revolutionary whole wheat flour that delivers whole grain nutrition with the taste, texture and appearance of white flour, available in Hard, Soft, High Performance and Organic.



CUATRO COSECHAS™ TORTILLA FLOUR

Cuatro Cosechas Tortilla Flour is carefully milled for quality and cooking performance, delivering delicious tortillas in your restaurant or bakery every time.



PRIMO MULINO® NEAPOLITAN-STYLE PIZZA FLOUR

Create signature pizza with Primo Mulino Neapolitan-Style Pizza flour, a high-performance, authentic 00-style flour from a trusted North American source, without premium, imported costs.

SAFEGUARD TREATMENT AND DELIVERY SYSTEM

The SafeGuard Treatment & Delivery System from Ardent Mills is not just a product or a process; it's a proprietary, comprehensive, integrated solution that extends flour food safety assurance from our plant to yours.

THE SAFEGUARD TREATMENT & DELIVERY SYSTEM PROVIDES:

- The only functional flour on the market with up to a 5-log validated pathogen reduction, which can be customized based on your specific product requirements.
- A one-of-a-kind pathogen treatment that maintains acceptable absorption, starch quality, gluten vitality and enzyme activity.
- A full line of flours intended for ready-to-eat applications that help reduce food safety risks while maintaining the acceptable flavor, texture, appearance and performance your production team and consumers expect.





TRADITIONAL BREAD FLOURS

Product Name	Description	Applications	Brands	Protein	Ash	Moisture
PREMIUM HIGH GLUTEN FLOUR	Premium high gluten flour delivers on vital performance characteristics such as fermentation tolerance, machinability and absorption—but its superior bake volume is what sets it apart.	Thin Crust Pizza, Bagels, Hard Rolls, Kaiser Rolls, Hearth Breads, European Crusty Breads	• Kyrol® • Full Power® • Hummer® • Canadia®	13.7-14.3%	.54	14.5% Max
MID-PROTEIN WHEAT FLOUR	Known for its excellent fermentation tolerance, absorption and strength, this high-quality, mid-protein flour gives you the flexibility to create a variety of products from a single ingredient. Use it with confidence in straight doughs, sponge doughs and frozen doughs.	Hearth Breads, Kaiser Rolls, European Crusty Breads, Specialty Pan Breads, Thin Crust Pizza, Thick Crust Pizza, English Muffins, Pretzels, Bagels, Breadsticks	• Producer® • Urban's Special®	13.2-13.8%	.54	14.3% Max
PREMIUM-PATENT FLOUR	Delivering premier performance and consistency, premium-patent flour is a very strong flour with exceptional carrying power and excellent absorption, tolerance and machinability.	Thick Crust Pizza, English Muffins	• Magnifico Special® • Spring Hearth® • Sunny Texas® • Spring King	12.7-13.3%	.54	14.3% Max
STANDARD PATENT FLOUR	Standard patent flour is a premium-quality bakers' flour milled from the center of the wheat kernel. This high-quality straight-grade flour is ideal for bread making. It can also be used for broader applications thanks to its absorption, fermentation and mixing tolerance.	European Crusty Breads, Specialty Pan Breads, Hamburger and Hot Dog Buns, Dinner and Soft Rolls, Tortillas, Cinnamon Rolls, Thin Crust Pizza, Thick Crust Pizza, Pretzels	• King Midas Special® • Qualitate® • Seal of Minnesota® • Sun Spring®	12.2-12.8%	.54	14.3% Max
SHORT PATENT FLOUR	This reliable, hard wheat bread flour is milled and thoroughly refined to eliminate virtually all of the bran, offering superior fermentation and mixing tolerance as well as absorption. With its high-volume potential, it is a favorite for breads.	White Pan Breads, European Crusty Breads, Specialty Pan Breads, Hamburger and Hot Dog Buns, Dinner Rolls, Coffee Cakes	• Occident® • Sapphire®	11.9-12.5%	.48	14.3% Max
HIGH-PROTEIN BREAD	High-protein bread flour is well suited for a wide variety of baking applications—especially artisan breads. Carefully milled for premier quality and consistent baking performance, it produces dough with good extensibility and handling characteristics, allowing artisan bakers to achieve a beautiful and flavorful loaf, while being versatile enough for a variety of applications.	Pan Breads, Hamburger and Hot Dog Buns, Dinner and Soft Rolls, Thick Crust Pizza, Pretzels, Breadsticks, Pita, Flat Breads, Batters and Breadings	• Minnesota Girl® • Denrado®	11.5-12.1%	.50	14.3% Max
LOW-PROTEIN BREAD	Low-protein bread flour is well suited for a wide variety of baking applications—especially breads and tortillas. Carefully milled for consistent baking performance, it produces dough with good extensibility and handling characteristics, allowing bakers to create a variety of applications.	Tortillas, Pan Breads, Buns, Dinner and Soft Rolls, Sweet Doughs, Thin Crust Pizza, Pita, Flat Breads, Yeast-Raised Donuts, Batters and Breadings	• Buccaneer® • Drinkwater® • Cuatro Cosechas™	10.7-11.7%	.50	14.3% Max



TRADITIONAL BREAD FLOURS

Product Name	Description	Applications	Brands	Protein	Ash	Moisture
HOTEL & RESTAURANT (H&R) ALL PURPOSE	With this popular flour, bread is just the beginning. It produces good volume and fermentation tolerance, along with an attractive crumb color and silky, irresistible texture in all kinds of baked and snack favorites.	Quick Breads, Pizza, Tortillas, Gravies, Batters and Breadings	• Ardent Mills® H&R	9.0-13.0%	Multi- iple	14% Max
SELF RISING	This versatile all-purpose flour has salt and baking powder inclusions, saving measuring and mixing time while still achieving consistent results. It's a favorite for a variety of comfort foods, especially biscuits.	Biscuits, Waffles, Pancakes	• Ardent Mills® H&R Self-Rising	9.0-13.0%	Multi- iple	14% Max
HARD WHOLE WHEAT	<p>Our red and white whole wheat flours help you meet the growing consumer demand for healthier whole grain foods. Available in various granulations, our whole wheat flours deliver the texture, appearance and taste that have become the whole wheat trademark.</p> <p>Product Formats: Fine Flour Medium Flour Course Flour Crushed Wheat Cracked Wheat Rolled Wheat</p>	Breads, Pizza, Pastas, Tortillas, Coatings, Biscuits, Cakes, Crackers, Cereal, Pastries	• Ardent Mills® Stone Ground Whole Wheat Flours • Ardent Mills® Whole Wheats • Gran-O-Wheat® • White Whole Wheat Flour • White Spring Whole Wheat Flour	12.0-16.0%	1.6%	13.0% Max
SOFT WHOLE WHEAT (GRAM FLOUR)	<p>Our red and white whole wheat flours help you meet the growing consumer demand for healthier whole grain foods. Available in various granulations, our whole wheat flours deliver the texture, appearance and taste that have become the whole wheat trademark.</p> <p>Product Formats: Fine Flour Medium Flour Course Flour Crushed Wheat Cracked Wheat Rolled Wheat</p>	Breads, Pizza, Pastas, Tortillas, Coatings, Biscuits, Cakes, Crackers, Cereal, Pastries	• Ardent Mills® Stone Ground Whole Wheat Flours • Ardent Mills® Whole Wheats • Gran-O-Wheat® • White Whole Wheat Flour • White Spring Whole Wheat Flour	8.0-12.0%	1.6%	13.0% Max
ULTRAGRAIN® SOFT	Ultragrain Soft Whole Wheat Flour delivers whole grain nutrition with the taste, texture and appearance of white flour but with lower protein than Ultragrain Hard. This 100% whole wheat flour is a flexible and versatile whole grain option for a range of soft wheat applications.	Cakes, Cookies, Crackers, Pastries	• Ultragrain® Soft Whole Wheat Flour	8-11.3%	1.6%	13.0% Max
ULTRAGRAIN HARD	Ultragrain is the first 100% whole wheat flour that offers whole grain nutrition with the taste, texture and appearance of white flour. It's made with specially selected white wheat that's naturally milder, sweeter and lighter in color than red whole wheat, and milled using a unique method that retains all of the whole grain nutrition while achieving the consistency of white flour. Ultragrain offers patented granulation size and mainstream appeal.	Breads, Bagels, Soft Pretzels, Pizza, Pastas, Tortillas, Coatings, Biscuits, Batters and Breadings	• Ultragrain® Hard Whole Wheat	11.0-14.5%	1.6%	13.0% Max





CAKE AND PASTRY FLOURS

Product Name	Description	Applications	Brands	Protein	Ash	Moisture
CLEAR	Made from the millstreams that remain after the patent flours are removed, our first clear provides excellent absorption tolerance and volume. It also features higher gluten content, allowing it to carry a high percentage of rye, whole wheat and other ingredients.	Rye Breads and Rolls, Pumpernickel Breads, Bagels, Pretzels, Hard Rolls, Kaiser Rolls, Specialty Pan Breads, Hearth Breads, European Crusty Breads	• Powerful®	14% Min	.80	14.3% Max
PASTRY	Our pastry flour is a versatile, soft-wheat flour that produces stronger dough than cake flour, making it ideal for laminated dough, puff pastry and other sweet goods and snacks requiring a little extra firmness. Pastry flour is a good choice for everything from pie crusts to pastas and salty snacks.	Cookies, Bars, Pie Dough, Scones, Muffins, Quick Breads, Cake Donuts, Pancakes and Waffles, Sauces and Gravies, Crackers	• White Spray® • Simply Milled™ Organic Pastry Flour	6.25-8.25%	.50	14% Max
CAKE	This premium high-ratio cake flour carries maximum levels of sugar and water, and is the right choice for desserts.	Layer Cakes, Sheet Cakes, Cupcakes, Pound Cakes, Sponge Cakes, Chiffon Cakes, Angel Food Cakes	• American Beauty® • Pikes Peak® • Kings Peak®	6.25-8.25%	.37	14% Max
BUCCANEER®	Carefully milled for consistent baking performance, it produces dough with good extensibility and handling characteristics, allowing bakers to create a variety of applications.	Raised Doughnuts, Funnel Cakes, Churros, Sweet Batters, Breadings.	• Buccaneer®	10.7-11.7%	.50	14.3% Max
ORGANIC PASTRY	Organic Pastry flour has low protein content and is ideal for use in foods with tender, flaky and crumbly textures. Certified organic wheat grown and processed in accordance with Oregon Tilth Standards.	Cookies, Bars, Pie Dough, Scones, Muffins, Quick Breads, Cake Donuts, Pancakes and Waffles, Sauces and Gravies, Crackers	• Simply Milled™ Organic Pastry Flour	7-10.5%	.52	14% Max

FLOUR ALCHEMY AND THE PASTRY ARTS

Cake-pops, cronuts, rainbow cakes and churros. Pastry trends evolve, but the fundamentals remain the same. The highest-quality flour is behind every great piece of pastry, from the flakiest laminated dough to the most delicate shortbread. At Ardent Mills, we go out of our way to ensure that all the finer points of cake and pastry flour—from protein rations to pH levels—are consistent and precise, so pastry chefs can work their magic. And to keep up with consumer demand for clean-label options, we offer certified Organic Pastry flour processed in accordance with Oregon Tilth Standards, ideal for pastry with tender, flaky and crumbly results.





ORGANIC FLOURS



ORGANIC INITIATIVE 2019

In 2015, Ardent Mills took industry-leading steps to address the shortage of available organic grains in the U.S. market. Our “Organic Initiative 2019” was created to assist U.S. wheat growers in doubling harvested organic acres by 2019, and we are proud to have made tremendous progress.

SINCE 2015, OUR ORGANIC GROWING EFFORTS HAVE:

- Established our Transitional Certification Assistance Program (TCAP) to support farmers making the move to organic farming and steadily increase participation
- Increased the number of states where we contract-grow organic grains to include farmers across the entire western U.S.
- More than doubled our production
- Increased from two mills with dedicated resources to seven, and more are planned
- Grown our organic milling and storage footprint to eleven locations across the U.S., Canada and Puerto Rico
- Certified our bakery and mix plant in Oregon
- Increased leadership and participation in the organic trade industry with active membership in the Organic Trade Association, Organic PO Council and the U.S. Organic Grain Collaboration
- Expanded our organic portfolio offerings to include Whole Wheat, All Purpose, Bread, Premium Bakers, Pastry, Durum, Cracked and Ultragrain

Ardent Mills is committed to being the leader in organic wheat flour. Our USDA-certified organic flours are milled from wheat grown under stringent requirements, but we also go beyond flour.

Our leading nationwide network of farmers, educational efforts for farmers transitioning to organic, multiple organic-certified mills and commitment to doubling organic wheat acres by 2019 means a high-quality organic flour supply customers can count on. With predictable contract pricing, scalability and consistent performance, Ardent Mills makes organic flour sourcing more reliable than ever.

Product Name	Description	Applications	Brands	Protein	Ash	Moisture
ORGANIC ALL PURPOSE	Organic All Purpose flour is milled from a blend of high-quality organic wheat grown on family farms throughout North America and is ideal for a wide variety of baking applications. Ardent Mills focuses on delivering consistent quality and performance, limiting the fluctuating performance often seen in organic flours. Certified organic wheat grown and processed in accordance with Oregon Tilth Standards.	Pan Breads, Pancakes, Biscuits, Cookies, Muffins, Quick Breads, Pizza Crust, Tortillas, Gravies, Batters and Breadings	• Simply Milled™ Organic All Purpose Flour	8-10%	.54	14.3% Max
ORGANIC BREAD	Carefully milled for premier quality and consistent baking performance, our Organic Bread flour produces dough with good extensibility and handling characteristics, allowing artisan bakers to achieve a flavorful loaf with an attractive creamy color while being versatile enough for a variety of applications. Certified organic wheat grown and processed in accordance with Oregon Tilth Standards.	Pan Breads, Soft Rolls, Sweet Dough, Yeast-Raised, Donuts, Pizzas, Flat Breads, Batters and Breeding	• Simply Milled™ Organic Bread Flour	10-11.5%	.52	14% Max
ORGANIC DURUM	Organic Durum flour delivers exceptional color and cooking quality to a variety of pasta products. Certified organic wheat grown and processed in accordance with Oregon Tilth Standards.	Sheeted Pasta, Extruded Pasta	• Simply Milled™ Organic Durum Flour	11.5-15%	.75	15% Max
ORGANIC PASTRY	Organic Pastry flour has low protein content and is ideal for use in foods with tender, flaky and crumbly textures. Certified organic wheat grown and processed in accordance with Oregon Tilth Standards.	Cookies, Bars, Pie Dough, Scones, Muffins, Quick Breads, Cake Donuts, Pancakes and Waffles, Sauces and Gravies, Crackers	• Simply Milled™ Organic Pastry Flour	7-10.5%	.52	14% Max
ORGANIC PREMIUM BAKERS	Organic Premium Bakers flour is milled from an organic spring wheat blend and is ideal for applications requiring a stronger gluten flour, such as artisan breads, bagels or pizzas.	Specialty Pan Breads, Hamburger and Hot Dog Buns, Dinner and Soft Rolls, Tortillas, Danish Pastries, Sweet Doughs, Pizza Crusts, Pretzels, Croissants	• Simply Milled™ Organic Premium Bakers Flour	11.5-13%	.54	14.3% Max
ORGANIC WHOLE WHEAT	Meet the growing consumer demand for organic whole grain foods with our Organic Whole Wheat flour. It offers the traditional texture, appearance, taste and nutrition that are the whole wheat trademark. Available in fine granulation.	Breads and Rolls, Bagels, Tortillas, Pizza Crusts, Pretzels, Muffins, Cookies, Crackers	• Simply Milled™ Organic Whole Wheat Flour	12.0-14.0%	1.6	14% Max
ULTRAGRAIN® ORGANIC	Organic Ultragrain offers you all the benefits of Ultragrain—whole grain nutrition with the taste, texture and appearance of white flour—with complete organic certification. All with the supply assurance and scalability that only Ardent Mills can provide. Organic Ultragrain Soft also available.	Breads, Bagels, Soft Pretzels, Pizza Dough, Pastas, Tortillas, Coatings, Biscuits, Batters and Breadings	• Ultragrain® Organic			





ULTRAGRAIN® WHITE WHOLE WHEAT



The Ultragrain® family of flour delivers whole grain nutrition in mainstream foods with the taste, texture and color consumers prefer. It starts with exclusive varieties of white wheat for a sweeter, milder flavor that is uniquely milled to the granulation of white flour. In terms of taste, texture and appearance, other whole wheat flours just don't measure up to Ultragrain whole wheat flour.

Our 100% hard and soft white whole wheat flour gives you the ability to deliver the nutrition of whole grain but with a lighter color and milder flavor than traditional whole wheat.

Product Name	Description	Applications	Brands	Protein	Ash	Moisture
ULTRAGRAIN HARD	Ultragrain is the first 100% whole wheat flour that offers whole grain nutrition with the taste, texture and appearance of white flour. It's made with specially selected white wheat that's naturally milder, sweeter and lighter in color than red whole wheat, and milled using a unique method that retains all of the whole grain nutrition while achieving the consistency of white flour. Ultragrain offers patented granulation size and mainstream appeal.	Breads, Bagels, Soft Pretzels, Pizza, Pastas, Tortillas, Coatings, Biscuits, Batters and Breadings	• Ultragrain® Hard Whole Wheat	11.5-14.5%	1.6%	13.0% Max
ULTRAGRAIN SOFT	Ultragrain® Soft whole wheat flour delivers whole grain nutrition with the taste, texture and appearance of white flour, but with lower protein than Ultragrain Hard. This 100% whole wheat flour is a flexible and versatile whole grain option for a range of soft wheat applications.	Cakes, Cookies, Crackers, Pastries	• Ultragrain® Soft Whole Wheat Flour	8-11.3%	1.6%	13.0% Max
ULTRAGRAIN ALL PURPOSE FLOUR BLEND T-1	Add the health benefits of whole grains to your cooking and baking without sacrificing taste, texture or appearance. Ultragrain All Purpose Flour Blend T-1 offers seamless 1:1 replacement for traditional white flour with its unique blend of 30% Ultragrain and 70% premium white enriched flour. Use Ultragrain All Purpose Flour Blend T-1 in place of standard white flour to begin transitioning your formulations and menu items to whole grain nutrition. Also available blended with unenriched white flour.	Breads, Pizza Dough, Tortillas, Cookies, Batters and Breadings, Pancakes and Waffles, Bagels, Cakes and Pastries, Snacks	• Ultragrain® All Purpose Flour Blend T-1	11.3-14.3%	0.75-0.95%	8-14.3% Max
ULTRAGRAIN ALL PURPOSE FLOUR BLEND T-2	A unique blend of 55% Ultragrain and 45% premium enriched white flour, Ultragrain All Purpose Flour Blend T-2 is a whole grain-rich blend, making it ideal for USDA regulations in K-12 school foodservice. From K-12 to colleges and healthcare, Ultragrain All Purpose Flour Blend T-2 is the perfect way to add more whole grain nutrition without sacrificing mainstream appeal.	Breads, Pizza Dough, Tortillas, Cookies, Batters and Breadings, Pancakes and Waffles, Bagels, Cakes and Pastries, Snacks	• Ultragrain® All Purpose Flour Blend T-2	11.3-14.3%	.85%	14% Max
ULTRAGRAIN HIGH PERFORMANCE	The next thing in whole grains is here: Ultragrain High Performance (HP) is the cutting-edge addition to our Ultragrain family of flours. But Ultragrain HP isn't just a new flour. It's the first in a generation of flours with baking advantages like stronger gluten, higher absorption and improved manufacturing performance, resulting in lower formulation costs.	Breads, Buns	• Ultragrain® High Performance	10.5-13.5%	1.6%	13% Max
ULTRAGRAIN ORGANIC	Organic Ultragrain offers you all the benefits of Ultragrain—whole grain nutrition with the taste, texture and appearance of white flour—with complete organic certification. All with the supply assurance and scalability that only Ardent Mills can provide. Organic Ultragrain Soft also available.	Breads, Bagels, Soft Pretzels, Pizza Dough, Pastas, Tortillas, Coatings, Biscuits, Batters and Breadings	• Ultragrain® Organic	7-10%	1.3-1.9%	13% Max



ULTRAGRAIN IS TRANSFORMING SCHOOL MENUS WITH WHOLE GRAIN NUTRITION AND WHITE FLOUR APPEAL

U.S. Dietary Guidelines menu pattern requirements state that children should consume three or more servings of whole grain-rich foods every day, yet only 10% actually do. Why? They don't like them.

That makes the challenge of improving childhood nutrition a tall order for K-12 school districts across the country, but Ultragrain earns high marks for great taste and research-proven appeal. Ultragrain flour provides 100% whole grain nutrition without sacrificing the appealing taste, texture and appearance of white flour.

The University of Minnesota recently joined with a popular regional restaurant chain to measure the responses of children eating pizzas made with 55% Ultragrain white whole wheat flour. With Ultragrain, young diners were won over and consumed the whole grain-rich pizzas more than their white flour counterparts in a restaurant setting.

Whether you're a K-12 school foodservice director, menu planner or dietitian, Ultragrain is also available in ready-to-serve options from top industry food brands. SuperKids provides a fast, easy way to bring whole grain-rich options to your school breakfast, lunch and snack menus.



WORLD FLOURS

The most authentic take on foods with global origins starts with the most authentic ingredients, and flour is no exception. Cultures around the world have historically used different types of flours to create their distinctive cuisines. From 00-style flours to Atta and Tortilla flours, Ardent Mills offers a passport to the tastes of today's global palate.

Product Name	Description	Applications	Brands	Protein	Ash	Moisture
ASIAN NOODLE	This low-ash patent flour features a bright white color and superior absorption, color stability and handling qualities, making it ideal for use in all types of Asian noodles. In addition to noodles, it can be used for the skins of wontons, egg rolls and dumplings.	Raw Noodles, Udon, Wet Noodles, Hokkien, Chukamen, Fried Noodles, Bamee	• Ardent Mills® Asian Noodle Flour	10.5–11.5%	.52	14% Max
ATTA FLOUR	Freshly milled from specially selected durum wheat flour, our atta flour meets traditional South Asian specifications for taste, appearance, texture and functionality. It is the go-to flour for a variety of flatbreads, offering the perfect chew in everything from chapati to roti, and also works well in naan.	Chapati, Naan, Puri, Paratha, Roti	• Mumbai Gold Fresh Chakki Atta	13% Min	1.3	15% Max
DURUM FLOURS	Our durum flour delivers exceptional color and cooking quality to a variety of shell pastas and other sheeted pasta products. Free of visible specs and impurities, it produces pastas that carry both the inviting appearance and the performance strength necessary for applications such as ravioli and tortellini.	Sheeted Pasta, Extruded Pasta	• King Midas® Extra Fancy • Simply Milled™ Organic Durum	11.5–15%	.75	15% Max
WHOLE DURUM FLOURS	Our whole durum flour delivers exceptional color and cooking quality to a variety of shell pastas and other sheeted pasta products. Free of visible specs and impurities, it produces pastas that carry both the inviting appearance and the performance strength necessary for applications such as ravioli and tortellini.	Sheeted Pasta, Extruded Pasta	• Ardent Mills® Whole Durum	11.5–15%	.75	15% Max
FARINA	Italian for “flour,” farina is made from the endosperm of the hard wheat kernel, milled down to form larger, hearty-looking particles.	Hot Cereals	• Ardent Mills® Farina	—	.37	15% Max
NEAPOLITAN-STYLE PIZZA FLOUR	Primo Mulino® Neapolitan-Style Pizza Flour is a 00-style flour ideal for high-temperature ovens, especially wood- and coal-fired ovens that have become the mainstay of many artisan pizzerias. The high-protein content of this flour creates a soft, supple dough very similar to 00 flours. Our Neapolitan-style flour offers great mixing tolerance and excellent water absorption, and works well with long fermentation.	Neapolitan-Style Pizza, Flat Breads, Bread Sticks, Garlic Knots, Crackers	• Primo Mulino®	11.5%	.50	14.7% Max
SEMOLINA	Semolina is a coarse durum flour with a bright yellow color, resulting in long- and short-goods pastas with excellent eye appeal. Our thorough refining process results in a “cleaner” end product, free of noticeable specs and featuring a stellar cooking quality that helps ensure satisfaction in a variety of pasta products.	Sheeted Pasta, Extruded Pasta	• King Midas® No. 1 Semolina	11.5–15%	.75	15% Max
TORTILLA	Tortilla flour is low-protein flour milled for consistent performance and excellent absorption in both hand-stretched and machine-made applications. Its versatility allows it to work in everything from batters and breading to yeast-raised breads.	Pan Breads, Buns, Dinner and Soft Rolls, Tortillas, Sweet Doughs, Thin Crust Pizza, Pita, Flat Breads, Yeast-Raised Donuts, Batters and Breadings	• Cuatro Cosechas™ Tortilla Flour	11–11.6%	0.50–0.54	14% Max
YOSHON	In accordance with the Torah, which states that grain planted after Pesach may not be consumed until the following Pesach, Ardent Mills Yoshon flour is milled under strict rabbinical supervision from older grains that can be considered appropriate. Jewish law regulates wheat, oats, rye, barley and spelt; Ardent Mills offers Yoshon flours from all of these grains.	Thin Crust Pizza, Bagels, Hard Rolls, Kaiser Rolls, Hearth Breads, European Crusty Breads	—	12.8–14.2%	0.51–0.57	14.3% Max

CUSTOMIZED MIXES AND BLENDS



CONVENIENT PACK SIZES

Multiple packaging styles and sizes including paper, poly, pillow pack, stand-up and resealable—printed to your brand specifications.



Bakery and Industrial: We can pack the size that's right for your operation, from ounces to totes.

• Bulk, super sack, 50#, 25#, 10# and customized options



Retail-Ready: Multiple packaging styles and sizes including paper, poly, pillow pack, stand-up and resealable—printed to your brand specifications.

CREATE, SIMPLIFY & DELIGHT WITH STORIED GRAIN BLENDS, CUSTOMIZED PRE-BLENDS AND TRADITIONAL FLOUR-BASED MIXES

Make your signature items easier than ever with custom mixes and grain blends by Ardent Mills. With convenient combinations of grains and functional ingredients bundled into a one-bag solution, a custom mix can boost your bottom line by reducing scaling and batch errors, and providing bakeries, foodservice operators and food manufacturers with consistent results and value.

MIXES

Ardent Mills' Bakery and Pizza Mixes are convenient mixtures of flour and functional ingredients, all bundled into a one-bag solution. While reducing scaling and batch errors, they provide bakeries, foodservice operators and food manufacturers with consistent results and value.

GRAIN & SEED BLENDS

Our artisan Grain & Seed Blends are a combination of your choice of quality seeds, flakes and whole grains, gently blended to maintain particle integrity and performance.

PRE-BLENDS

Customized systems of powerful, functional ingredients that reduce the quantity and ingredients in formulations without sacrificing quality in performance.



PACKAGING FACILITIES

We have a network of facilities across the U.S. and Canada to pack flour to your specifications, including sites in:

- Newton, Kansas
- Ogden, Utah
- Commerce City, Colorado
- Saskatoon, Saskatchewan
- Montréal, Quebec
- Guaynabo, Puerto Rico



WE CAN FORMULATE FOR:

Clean-Label
Non-GMO
Organic-Certified

High Protein
Low and Reduced Sodium
Whole Grain



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Nourishing what's next.®

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