

Millet

An ancient grain. A modern success.



This ancient grain's best days are ahead

Millet is a wonderfully versatile, on-trend and gluten-free, plant-based ingredient. As a whole seed, it adds a soft crunch or a pop to the texture of breads and snacks. In a flour format, it helps create a delicate, cakey crumb and a light golden color, perfect for gluten-free baked goods. Its mild, nutty flavor is very similar to cornmeal.



This is what makes Ardent Mills different—we know ancient grains. Our team of dedicated experts can help you formulate and innovate with this growing ingredient. We process millet in certified gluten-free facilities, helping support the more than 30% of consumers who are actively making food choices to follow a gluten-free diet.¹

Applications

- | | |
|-------------------------|---------------------|
| Bread & rolls | Grain bowls & sides |
| Gluten-free baked goods | Bars & crackers |
| Pastas | Cookies & snacks |
| Cereals | Coatings |
| Wraps & tortillas | Pet food |

A climate-resilient crop

Proso Millet is a quickly maturing crop that can produce grain with less water and under more marginal growing conditions than most mainstream cereal grains^{2,3,4}



Ask your representative about the ways this ancient grain is feeding the world and may help feed your bottom line.

Our product offerings

MILLET	SEED	FLOUR	RICE BLEND	MULTI BLEND	PACK SIZES	AVAILABILITY	PRODUCT HIGHLIGHTS
Hulled Millet	●	●	●	●	<ul style="list-style-type: none"> Small pack Foodservice/bulk: 25 lb. Industrial: 50 lb., 2000 lb. totes 	<ul style="list-style-type: none"> Available in conventional Available in organic 	<ul style="list-style-type: none"> Non-GMO Whole grain Ancient grain Ardent Mills Proudly Supports Family Farms™



Ardent Mills is transforming how the world is nourished. As the premier flour-milling and ingredient company with more than 40 locations focused on traditional wheat, quinoa, chickpeas, pulses, organic and gluten-free products, we cultivate the future of food to help our customers and communities thrive.

See what's next in Millet



Looking for application ideas, recipes or more about millet? Snap a photo of the code or contact info@ardentmills.com and 888-680-0013 today.

¹ Ardent Mills Proprietary Research
² Goron, T. L., & Raizada, M. N. (2015). Genetic diversity and genomic resources available for the small millet crops to accelerate a new Green Revolution.
³ Ventura, F., et al. (2022). An assessment of Proso Millet as an alternative summer cereal crop in the Mediterranean Basin.
⁴ Antony Ceasar, S., & Maharajan, T. (2022). The role of Millets in attaining United Nation's sustainable developmental goals.