

Quinoa

Small seeds feeding big ideas



The tiny seed with big consumer appeal.

Why? Because it's rich in protein and dietary fiber – no wonder it's showing up in more and more food and beverage products today. From seeds to flour to flakes, the endless versatility of quinoa works in a multitude of on-trend applications.



This is what makes Ardent Mills different. We offer a single, trusted source for the broadest portfolio of quinoa and quinoa-based ingredients in the industry. You can count on us for consistent quality, technical expertise and R&D support, as well as grower relationships that lead to sustainable growing practices and stable long-term pricing.

APPLICATIONS

- ◆ On-trend bowls
- ◆ Small bites
- ◆ Cereals
- ◆ Snack bars
- ◆ Crackers
- ◆ Pastas
- ◆ Breads
- ◆ Hearty soups
- ◆ Desserts
- ◆ Comfort food
- ◆ Salads
- ◆ Burger patties
- ◆ Breakfast



Ask your representative about heat-treated quinoa flour and our custom blend capabilities.



Significantly lower water requirements than other crops



A nutritional powerhouse



Versatility: available in multiple formats for endless applications



Healthy consumer growth and consumer perception



Stable, long term supply

Our product offerings

	QUINOA	SEED	FLOUR	FLAKES	RICE OR MULTI-GRAIN BLEND	CONVENTIONAL	USDA ORGANIC	REGENERATIVE ORGANIC	PRODUCT HIGHLIGHTS	PACK SIZES
White Quinoa	Bolivia	●	●	●	●	◆	◆	◆	<ul style="list-style-type: none"> - Whole Grain - Ancient Grain - Gluten-Free - Sustainable Sourced 	<ul style="list-style-type: none"> - Retail: 14.4 oz to 5lb - Food service: 25lb - Bulk: 50lb to Totes
	South American	●	●		●		◆			
	Colorado	●	●		●	◆				
Red Quinoa	Bolivia	●			●	◆	◆		<ul style="list-style-type: none"> - Non-GMO - Kosher 	
	South American	●			●	◆	◆			
Black Quinoa	Bolivia	●			●		◆			
	South American	●			●		◆			
Tricolor Quinoa Multicolor Quinoa	Bolivia	●			●	◆	◆			
	Colorado	●			●	◆				

◆ Available in conventional ◆ Available in organic

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.

Looking for application ideas, recipes or quinoa's sustainability story? Visit ardentmills.com/quinoahub or contact info@ardentmills.com and 888-680-0013.