

July 2024

**Re: Sifting Summary**

At Ardent Mills, the milled products, produced at the facilities outlined below, are manufactured and maintained through the Food Safety and Quality Programs, which adhere to relevant programs, such as HACCP, Preventive Control Food Safety Plans, and other prerequisite measures that are currently in place to prevent nonconforming product release. Ardent Mills facilities use sifting in the final product zone, to prevent foreign materials (wood, glass, metal, etc.) prior to packaging (bag) or loading into a vessel (bulk). The systems are designed in a manner that the flour must pass through this equipment and cannot be by-passed in any manner. Products identified as “non-conforming” are not released for distribution.

Sincerely,

**Ardent Mills Food Safety & Quality Team**

[AMQualityRequest@ArdentMills.com](mailto:AMQualityRequest@ArdentMills.com)

Applicable Facilities

Albany, NY	Decatur, AL	Martins Creek, PA	Saginaw, TX
Alton, IL	Denver, CO	Mississauga, ON	San Bernardino, CA
Ayer, MA	Fairmount, ND	Montreal, QC	Saskatoon, SK
Chattanooga, TN	Galena Park, TX	Mount Pocono, PA	Sherman, TX
Chester, IL	Harvey, ND	Newton, KS	Stockton, CA
Colton, CA	Hastings, MN	Ogden, UT	Wichita, KS
Columbus, OH	Kenosha, WI	Omaha (A), NE	York, PA
Commerce City, CO	Lake City, MN	Omaha (B), NE	
Culpeper, VA	Mankato, MN	Port Redwing, FL	