

A new era for grain gets  
a new look.



For sales inquiries or to request a specification sheet, contact your Ardent Mills account manager or visit [ardentmills.com](http://ardentmills.com).

1875 Lawrence St., Denver, CO 80202 | [ardentmills.com](http://ardentmills.com)

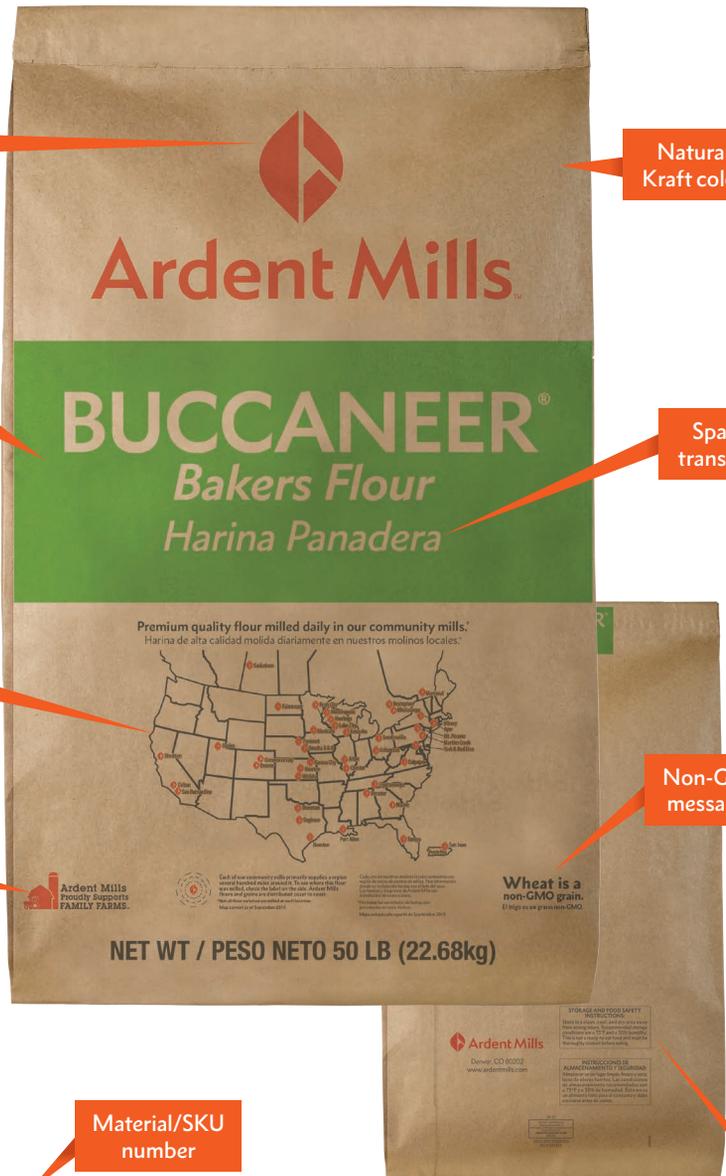
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The new design of Ardent Mills ingredients. Updated look. Same great performance.

# A closer look at the design

We know that you've come to rely on the consistency, quality and dependability of Ardent Mills flours. Soon, you'll begin seeing a new look across the Ardent Mills national portfolio of flours.



Prominent Ardent Mills branding

Natural Kraft color

Each flour type has a unique color for easier identification

Spanish translation

U.S. map showing our family of community mills

Non-GMO messaging

Our commitment to family farms

Material description

Material/SKU number

Kosher certification (room for other symbols)

Food safety statement in English and Spanish

See where your flour was milled

Bilingual ingredient and allergen statements

BUCCANEER FLR 50LB-AA XXX  
XXXXXXXXXXXXXXXXXXXXXXX  
1234567  
CC11152015B 13:05  
PACKAGED/ENVASADOS 11/15/2015  
Milled for your community in Commerce City, CO

510 **3217**

INGREDIENTS: WHEAT FLOUR  
CONTAINS: WHEAT.

INGREDIENTES: HARINA DE TRIGO  
CONTIENE: TRIGO.

6 78008 00000 3 MFG-BY Ardent Mills Denver, CO 80202



## Branded Bags

Our blank and generic flour bags will also be updated to display the Ardent Mills branding.

# Ardent Mills Premium Multi-use Flour Portfolio

Each flour category has a unique color for easier identification in the warehouse.

PREMIUM HIGH GLUTEN	HIGH GLUTEN	PREMIUM PATENT	PREMIUM BAKERY	BAKERS/BREAD	BAKERS/TORTILLA	ALL PURPOSE & SELF-RISING
Flour Protein %: 14 +/- .3 Ash: 54	Flour Protein %: 14 +/- .3 Ash: 54	Flour Protein %: 13.5 +/- .3 Ash: 54	Flour Protein %: 13 +/- .3 Ash: 54	Flour Protein %: 12.5 +/- .3 Ash: 54	Flour Protein %: 11.8 +/- .3 Ash: 52	Flour Protein %: 11 +/- 2.0 Ash: Multiple <i>Also includes:</i> Self-Rising All Purpose Flour

CLEAR	PASTRY	CAKE	SEMOLINA	DURUM	WHOLE WHEAT	RYE	MALTED BARLEY
Flour Protein %: 14 min. Ash: 80	Flour Protein %: 7.75 +/- 1.5 Ash: 50	Flour Protein %: 7.75 +/- 1.5 Ash: 37	Flour Protein %: 11.5 – 15 Ash: 75	Flour Protein %: 11.5 – 15 Ash: 75	<i>Also includes these products:</i> Stone Ground Medium Whole Wheat Flour Stone Ground Coarse Whole Wheat Flour Cracked Wheat Crushed Wheat Rolled Wheat White Whole Wheat Flour White Spring Whole Wheat Flour Gran-O-Wheat Whole Wheat Flour	<i>Also includes these products:</i> Dark Rye Flour White Rye Flour Rye Meal Pumpernickel Flour Rye Chops Rye Flakes	

**JANUARY 2016**  
S M T W T F S  
1 2  
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31

**JUNE 2016**  
S M T W T F S  
1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

## Rollout Timeline

We will roll out our updated line of flour bags beginning in January 2016. By June 2016, we anticipate all flour bags to be transitioned to the new design.

## Ideal Applications for Premium Multi-use Flour Brands

	Hummer/Kyrol	Producer	Magnifico Special	King Midas Special	Minnesota Girl	Buccaneer	Hotel & Restaurant All Purpose	Self-Rising	Powerful	White Spray	American Beauty	King Midas No. 1 Semolina	King Midas Extra Fancy Patent Durum
Hearth Breads	•	•	•						•				
European Crusty Breads	•	•	•	•					•				
Specialty Pan Breads		•	•	•	•	•			•				
White Pan Breads					•	•	•	•					
Hard/Kaiser Rolls	•	•	•						•				
Hamburger/Hot Dog Buns		•	•	•	•	•							
Dinner & Soft Rolls				•	•	•	•						
Tortillas				•	•	•	•						
Coffee Cakes				•									
Cinnamon Rolls				•									
Danish Pastries					•	•							
Sweet Doughs					•	•							
Rye Breads	•	•							•				
Pumpernickel									•				
Bagels	•	•	•						•				
Thin-Crust Pizzas	•	•	•	•	•	•	•						
Thick-Crust Pizzas		•	•	•	•	•	•						
English Muffins		•	•										
Pretzels		•	•	•	•	•			•	•			
Croissants		•	•	•									
Breadsticks		•			•	•	•						
Pita/Flat Breads		•			•	•							
Yeast-raised Donuts					•	•							
Batters & Breadings					•	•				•			
Scones							•			•			
Biscuits		•	•	•			•	•		•	•		
Waffles & Pancakes							•	•		•			
Quick Breads							•			•	•		
Cookies							•			•	•		
Muffins							•			•	•		
Sauces & Gravies							•			•			
Bars										•	•		
Pastries/Pie Dough										•			
Cake Donuts										•			
Brownies										•	•		
Cakes (layer, sheet, wedding, etc.)										•	•		
Tortes										•	•		
Jelly Rolls										•	•		
Sheeted Pasta (noodles, ravioli)											•	•	
Extruded Pasta (spaghetti, linguine)											•	•	
Crackers										•			
Asian Noodles		•	•	•									

## Specialty Flours and Innovative Whole Grains

In addition to the premium multi-use flours in the chart above, we offer a complete suite of specialty ingredients for those times when your applications call for them. Some of our specialty ingredients include:

- Organic Flour
- Sprouted Flour
- Ultragrain®
- Sustagrain®
- World Flours
- Ancient Grains
- Gluten-free Flours
- Bran & Germ
- And many more