



# Cultivating the future of specialty grains and plant-based ingredients

At Ardent Mills, we are passionate about bringing people the goodness of plants and grains through innovative and unique ways. That's why we created The Annex by Ardent Mills, a dedicated team committed to exploring what's next in whole grains, pulses, mixes, custom multigrain blends and finished breads.

## Broad Portfolio

- Ancient & Heirloom Grains
- Organic
- Pulses
- Barley
- Sprouted



## Farmer Relationships & Custom Growing



## Resources

- Insights
- R&D
- Food Safety
- Customization
- And More!



Available in a variety of formats, our products are perfect for:

- Snacks
- Breads
- Pasta
- Bars
- Cereals
- Sides
- Brewing & Distilling
- And More!



We invite you to dream with us.

Visit [ardentmills.com/the-annex](https://ardentmills.com/the-annex) to learn more.



Great Plains Quinoa Field

	Flour (WG denotes whole grain)	Cracked	Berries/ Seeds	Crisps (RTE)*	IQF** (RTE)*	Flakes	Conventional	Organic	Certified Gluten-Free
<b>ANCIENT &amp; HEIRLOOM GRAINS</b>									
Great Plains Quinoa (Golden)	WG		●	●	●	●	●	●	●
South American Quinoa (Red)			●		●		●	●	●
South American Quinoa (White)	WG		●	●			●	●	●
Amaranth	WG		●	●				●	●
Buckwheat (Dark)	WG		●				●	●	●
Buckwheat (Light)	●		●				●	●	●
Millet	WG		●				●	●	●
Sorghum	WG		●	●			●	●	●
Teff (Brown)	WG		●				●		●
Teff (Ivory)	WG		●				●		●
Farro (Spelt, Einkorn, Emmer)	WG	●	●		●	●	●	●	
White Sonora Wheat	WG	●	●		●	●	●		
Triticale	WG	●	●			●	●	●	
Rye	WG White Flour Available	●	●			●	●	●	
<b>GLUTEN-FREE BLENDS</b>									
5-Grain Blend Amaranth, quinoa, millet, sorghum and teff	WG		●				●		●
4-Grain Blend Amaranth, quinoa, millet and sorghum	WG		●					●	●
All-Purpose Multigrain Flour (51% whole grain) Blend of whole grain flours (sorghum, brown rice, amaranth, quinoa and teff) with cornstarch, tapioca and rice flours	●						●		●
<b>RICE</b>									
Brown Rice	WG Pre-Gel Flour		●	● HD/SD***			●	●	●
White Rice	●		●				●	●	●
<b>BARLEY</b>									
Sustagrain® High-Fiber Barley	WG	●	●		●	●	●		
Nature's Color™ Barley, Pure-Purple™	WG	●	●		●	●	●		
Nature's Color™ Barley, Blackjack™	WG	●	●		●	●	●		
Nature's Color™ Barley, True Blue™	WG	●	●		●	●	●		
Nature's Color™ Barley, Black & Tan			●			●	●		
<b>PULSES</b>									
Chickpea	●		●				●		●
<b>SPROUTED</b>									
Sprouted White Spring Whole Wheat	WG	●					●		
Sprouted Wheat All-Purpose Flour	●						●		

\* RTE = Ready-to-Eat

\*\* IQF = Individually Quick Frozen

\*\*\*HD/SD = High Density and Standard Density

Product availability may vary. Contact The Annex by Ardent Mills for current availability.

## CUSTOM BLENDS & MIXES

Let us help you develop the perfect blend for your applications with our leading portfolio of refined flours and innovative whole grains:

- Custom Grain & Seed Blends
- Complete Mixes (e.g. pizza mixes)
- Gluten-Free Blends

## ENHANCED FLOUR & GRAIN SAFETY

Ardent Mills' SafeGuard® Treatment & Delivery System is a patented, comprehensive, integrated solution that dramatically reduces food safety risk with up to a 5-log validated pathogen reduction, while maintaining optimum flavor, texture and appearance.

## FINISHED BREADS

Innovative Bakery Resources is dedicated to the art and science of artisanal bread making at scale. Equal parts bakery and think tank, our state-of-the-art facility unites cutting-edge concepts with high-touch craftsmanship to help you quickly commercialize new creations. From apple cinnamon swirl to organic pumpkin, we'll create a delicious recipe that is customized just for you.

## PACKAGING OPTIONS

### Grains and Flours:

25-Pound Bags  
50-Pound Bags, Totes, Bulk

### IQF:

24-Pound Cases (6 x 4lb.)  
30-Pound Cases, Totes

### Crisps:

25-Pound Cases, Totes

