

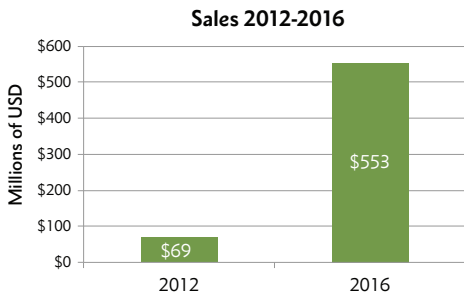


Arden Mills Great Plains Quinoa™



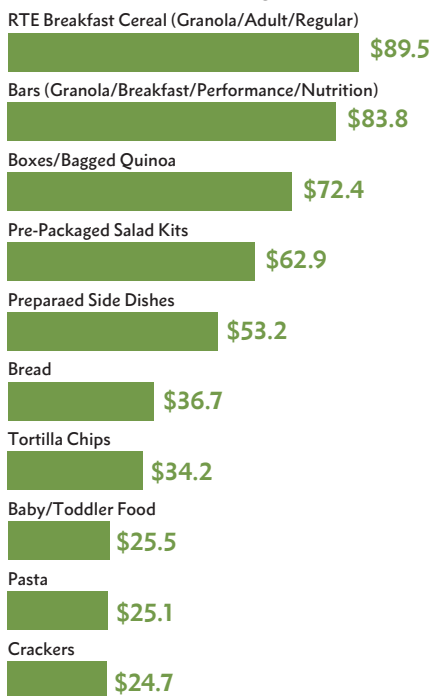
Ardent Mills Great Plains Quinoa™

QUINOA TRENDS



FROM 2012 TO 2016, SALES FROM PRODUCTS CONTAINING QUINOA HAVE GROWN 701%

Retail Products Using Quinoa (in \$MM)



Source for graphs: Nielsen Scantrack/ total US/ XAOC 52 weeks ending January 26, 2019. This reflects US products that contain quinoa where quinoa is specifically called out on one of the front/back/side panels only

QUINOA INCREASED YEAR-OVER-YEAR ON MENUS

- +23% in Entrees
- +23% in Sides
- +14% in Kids' Menus

Source: MenuMonitor, 2016 Left Side of the Menu: Soup & Salad Consumer Trend Report, Technomic Inc.

Small, light-colored, round grain with an unmistakably nutty, earthy flavor. As North American quinoa, our identity preserved varieties are traceable to the source. Lively flavor with a fluffy, soft crunch, our quinoa provides a star role in side dishes and complements bars, pizza, artisan-style breads and more.



White Colorado Quinoa Seeds

CONVENTIONAL PRODUCT OFFERINGS

	WHITE	GOLDEN
Whole Seeds	✓	✓
Whole Grain Flour		✓
Flakes		✓
Crisps	✓	✓
Multigrain Blends & Mixes	✓	✓
Quinoa & Rice Blends	✓	✓
IQF	✓	✓

White and golden in color. Capabilities to blend with multi-color quinoa (red, black). Products are available in 14-oz., 4-lb., 25-lb. and 50-lb. bags and in bulk totes.

MIXES, BLENDS, BREADS AND MORE

Ardent Mills will also develop and produce specialty bakery and pizza crust mixes to support your rapid commercialization, in addition to custom multigrain blends. Let us work with you to develop the perfect blend for your application based upon our leading portfolio of premium flours and innovative whole grains.

APPLICATIONS

Side Dishes	Cookies	Flatbreads	Cereals
Soups	Cakes	Pasta	Sauces
Breads	Bars	Extruded Snacks	
Snacks	Tortillas	Topping and Inclusions	

A COMPANY DEDICATED TO SUPPORTING YOUR INNOVATION AND GROWTH

Ardent Mills gives you supply assurance through our network of community mills. Our farmer relationships and milling expertise enable us to deliver **QUALITY, CONSISTENCY, SCALE** and **PRICE PREDICTABILITY** to flour customers.

For sales inquiries or to request a sample, contact The Annex by Ardent Mills at (888) 680-0013 or visit the-annex.com.



OUR ADVANTAGE

the-annex.com

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FAMILY FARMED IN NORTH AMERICA



PREDICTABLE PRICING



SUPPLY ASSURANCE



BACKED BY ARDENT MILLS SCALE, FOOD SAFETY, RQI & TECHNICAL SUPPORT

