



INTRODUCING

# Organic Triticale Flours



# Ardent Mills Organic Triticale Flours

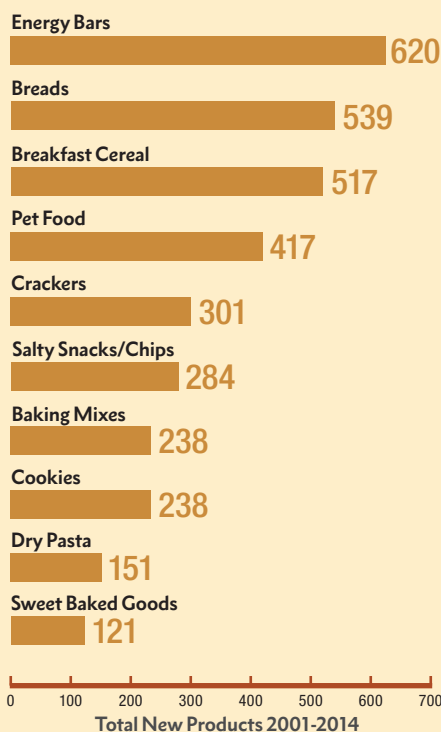
## TRITICALE AND ORGANIC TRENDS



FROM 2005 TO 2015,  
**ORGANIC BREAD & GRAINS**  
**HAVE GROWN 226%**

Organic Trade Associations 2016 Organic Industry Survey

### Top 10 Product Categories Using Global Grains 2001-2014 Total US – New Product Introductions



Innova New Products Database

Among the largest of common cereal grains with a golden brown color, **triticale** is a hybrid of wheat and rye that is a little more than a century old. With characteristics of both, it has a subtle rye flavor, balanced sweetness, is well suited for use in a variety of baked items and ideal for sweet and savory pastry applications.



## TRITICALE FLOUR OPTIONS

### Organic Whole Grain Triticale Flour

*Our Organic Whole Grain Triticale Flour offers nutrition and provides a good whole wheat substitute with slight rye flavor.*

### Organic Triticale Flour

*Our Organic Triticale Flour is a white flour and can be used to replace a portion of wheat flour, adding a unique grain story and appeal to leavened breads.*

Traditional, non-organic, triticale flours also available.

Products are available in 50-lb. bags and in bulk. Small-pack and store-branded options are available as well.

## MORE THAN THE FLOUR

Ardent Mills will also develop and produce specialty bread 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 refined flours and innovative whole grains.

## APPLICATIONS

Breads, flatbreads, cookies, crackers, cakes, muffins, cereals, pancakes, waffles and biscuits.

## 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 organic flour customers.

FOR SAMPLES OR QUESTIONS,  
contact **Matt Collins** at (720) 726-8844.



All of Ardent Mills' premium organic flours are grown and milled in accordance with USDA standards and certified by Oregon Tilth.



## OUR ORGANIC ADVANTAGE

ardentmills.com

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### GROWER NETWORK



### CERTIFIED ORGANIC



### SCALABLE SUPPLY



### CONSISTENT QUALITY



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