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.

A new era for grain gets a new look.

Ardent Mills, 1875 Lawrence St., Denver, CO 80202
ardentmills.com

For sales inquiries or to request a specification sheet, contact your Ardent Mills account manager or visit ardentmills.com.

© 2015 Ardent Mills

A closer look at the design

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

A new era for grain gets a new look.

Ardent Mills ingredients.
Updated look. Same great performance.


For sales inquiries or to request a specification sheet, contact your Ardent Mills account manager or visit ardentmills.com.

© 2015 Ardent Mills
AP1215

A closer look at the design

Branded Bags

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

Kosher certification (room for other symbols)

Material/SKU number

Bilingual ingredient and allergen statements

Material description

See where your flour was milled

Food safety statement in English and Spanish

U.S. map showing our family of community mills

New design elements

Prominent Ardent Mills branding

Each flour type has a unique color for easier identification

Natural Kraft color

Spanish translation

Natural (GMO) certification

Radio sensitivities for listening in Spanish and English

Natural Kraft color

Ardent Mills Premium Multi-use Flour Portfolio

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

<table>
<thead>
<tr>
<th>Flour Protein %</th>
<th>Ash</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 +/- .3</td>
<td>80</td>
</tr>
<tr>
<td>13.5 +/- .3</td>
<td>54</td>
</tr>
<tr>
<td>13 +/- .3</td>
<td>54</td>
</tr>
<tr>
<td>12.5 +/- .3</td>
<td>54</td>
</tr>
<tr>
<td>11.5 – 15</td>
<td>75</td>
</tr>
<tr>
<td>11.5 – 15</td>
<td>75</td>
</tr>
<tr>
<td>11 +/- 2.0</td>
<td>54</td>
</tr>
<tr>
<td>10 +/- .3</td>
<td>54</td>
</tr>
</tbody>
</table>

Also includes:
- Soft-Bake All Purpose Flour

Ideal Applications for Premium Multi-use Flour Brands

- Hearth Breads
- European Crusty Breads
- Specialty Pan Breads
- White Pan Breads
- Hard/Water Riffs
- Hawaiian Hot Dog Buns
- Dinner & Soft Riffs
- Tortillas
- Coffee Cakes
- Crescent Rolls
- Danish Pastries
- Sweet Doughs
- Buns
- Fruity Breads
- Breads
- Thin-Crust Pizza
- Thick-Crust Pizza
- English Muffins
- Potstickers
- Croissants
- Pastry Breads
- Yeast-Raised Donuts
- Bun & Muffin Breads
- Scones
- Bagels
- Pancakes & Parcels
- Quick Breads
- Cookies
- Muffins
- Sausage & Grains
- Breads
- Pretzels
- Croissants
- Breadsticks
- Pita/Flat Breads
- Yeast-Raised Donuts
- Batters & Breadings
- Scones
- Biscuits
- Waffles & Pancakes
- Quick Breads
- Muffins
- Sauces & Gravies
- Bars
- Pastries/Pie Dough
- Cake Pops
- 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
- Teff
- Ancient Grains
- Wheat & Grains
- Quick Breads
- Fudgy Brownies
- Chewy Chocolate Chip Cookies
- Yeast-Raised Donuts
- Batters & Breadings
- Scones
- Savory Doughs
- Rolls
- Pita/Flat Breads
- Yeast-Raised Donuts
- Batters & Breadings
- Scones
- Biscuits
- Waffles & Pancakes
- Quick Breads
- Muffins
- Sauces & Gravies
- Bars
- Pastries/Pie Dough
- Cake Pops
- Cakes (layer, sheet, wedding, etc.)
- Tortes
- Jelly Rolls
- Sheeted Pasta (noodles, ravioli)
- Extruded Pasta (spaghetti, linguine)
- Crackers
- Asian Noodles

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.

|--------------|--------------|------------|------------|----------|-----------|

Ardent Mills Premium Multi-use Flour Portfolio

- Premium High Gluten
- High Gluten
- Premium Patent
- Premium Bakery
- Bakers/Bread
- All Purpose & Self-Rising
- Premium Multi-use Flour Portfolio

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

<table>
<thead>
<tr>
<th>Flour Protein %</th>
<th>Ash</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 +/- .3</td>
<td>80</td>
</tr>
<tr>
<td>13.5 +/- .3</td>
<td>54</td>
</tr>
<tr>
<td>13 +/- .3</td>
<td>54</td>
</tr>
<tr>
<td>12.5 +/- .3</td>
<td>54</td>
</tr>
<tr>
<td>11.5 – 15</td>
<td>75</td>
</tr>
<tr>
<td>11.5 – 15</td>
<td>75</td>
</tr>
<tr>
<td>11 +/- 2.0</td>
<td>54</td>
</tr>
<tr>
<td>10 +/- .3</td>
<td>54</td>
</tr>
</tbody>
</table>

Also includes:
- Soft-Bake All Purpose Flour

Ideal Applications for Premium Multi-use Flour Brands

- Hearth Breads
- European Crusty Breads
- Specialty Pan Breads
- White Pan Breads
- Hard/Water Riffs
- Hawaiian Hot Dog Buns
- Dinner & Soft Riffs
- Tortillas
- Coffee Cakes
- Crescent Rolls
- Danish Pastries
- Sweet Doughs
- Buns
- Fruity Breads
- Breads
- Thin-Crust Pizza
- Thick-Crust Pizza
- English Muffins
- Potstickers
- Croissants
- Pastry Breads
- Yeast-Raised Donuts
- Bun & Muffin Breads
- Scones
- Bagels
- Pancakes & Parcels
- Quick Breads
- Cookies
- Muffins
- Sausage & Grains
- Breads
- Pretzels
- Croissants
- Breadsticks
- Pita/Flat Breads
- Yeast-Raised Donuts
- Batters & Breadings
- Scones
- Biscuits
- Waffles & Pancakes
- Quick Breads
- Muffins
- Sauces & Gravies
- Bars
- Pastries/Pie Dough
- Cake Pops
- 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
- Teff
- Ancient Grains
- Wheat & Grains
- Quick Breads
- Fudgy Brownies
- Chewy Chocolate Chip Cookies
- Yeast-Raised Donuts
- Batters & Breadings
- Scones
- Savory Doughs
- Rolls
- Pita/Flat Breads
- Yeast-Raised Donuts
- Batters & Breadings
- Scones
- Biscuits
- Waffles & Pancakes
- Quick Breads
- Muffins
- Sauces & Gravies
- Bars
- Pastries/Pie Dough
- Cake Pops
- Cakes (layer, sheet, wedding, etc.)
- Tortes
- Jelly Rolls
- Sheeted Pasta (noodles, ravioli)
- Extruded Pasta (spaghetti, linguine)
- Crackers
- Asian Noodles

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.

|--------------|--------------|------------|------------|----------|-----------|