Your Total Resource for

DELICIOUS TORTILLAS



A Complete Portfolio of Traditional Flours, Grain Innovations and Mixes for Tortillas

Whether you're looking to ensure consistent quality and performance, give your tortillas authentic flavor, add whole grain nutrition, or take advantage of the ever-growing interest in ancient grains, Ardent Mills has the ingredients to help you rise above the competition. With national specifications for our flour brands that must be met at each of our mills, you can rest assured that Ardent Mills' flour performs the same, every time, everywhere.

TRADITIONAL FLOURS



Cuatro Cosechas[™] Tortilla Flour: Our new brand of premium tortilla flour that delivers time after time with an authentic flavor and texture.

GRAIN INNOVATIONS



Buccaneer[®] Bakers Flour: Our go-to tortilla flour that's become a favorite across the country.





Simply Milled™ All Purpose Flour: Simply organic wheat flour with no enrichments, bleach or bromate.



Ultragrain^o T-2: A blend of 55% Ultragrain whole wheat flour and 45% premium enriched white flour; adds whole grain nutrition to any tortilla.

Ancient& Heirloom G R A I N S

Amaranth Buckwheat Quinoa Spelt Sorghum Rye Millet Triticale Teff Barley

Ancient & Heirloom Grains: Add unique flavors and textures, culinary appeal, and adventure with our leading line of Ancient & Heirloom Grains.



Whole Seeds Whole Grain Flour Flakes Crisps Multigrain Blends & Mixes Quinoa & Rice Blends

Great Plains Quinoa™:

With a lively flavor and a fluffy, soft crunch, our family-farmed North American quinoa plays a starring role in tortillas and other foods.

CUSTOM TORTILLA MIXES

Put our R&D team to work on a custom-mix formulation to safeguard your scratch recipe, simplify preparation, and ensure consistency and quality.



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

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