



# World Flours



▶ UNIQUE  
VARIETIES

▶ GLOBALLY  
INSPIRED

▶ AUTHENTIC  
INGREDIENTS

▶ FULL RANGE OF  
FLOUR TYPES





# WORLD FLOURS

The most authentic take on foods with global origins starts with the most authentic ingredients, and flour is no exception. Cultures around the world have historically used different types of flours to create their distinctive cuisines. From 00-style flours to Atta and Tortilla flours, Ardent Mills offers a passport to the tastes of today's global palate.

Product Name	Description	Applications	Brands	Protein	Ash	Moisture
ASIAN NOODLE	This low-ash patent flour features a bright white color and superior absorption, color stability and handling qualities, making it ideal for use in all types of Asian noodles. In addition to noodles, it can be used for the skins of wontons, egg rolls and dumplings.	Raw Noodles, Udon, Wet Noodles, Hokkien, Chukamen, Fried Noodles, Bamee	• Ardent Mills® Asian Noodle Flour	10.5–11.5%	.52	14% Max
ATTA FLOUR	Freshly milled from specially selected durum wheat flour, our atta flour meets traditional South Asian specifications for taste, appearance, texture and functionality. It's the go-to flour for a variety of flatbreads, offering the perfect chew in everything from chapati to roti, and also works well in naan.	Chapati, Naan, Puri, Paratha, Roti	• Mumbai Gold™ Fresh Chakki Atta	13% Min	1.3	15% Max
CHICKPEA FLOUR	Our chickpea flour is a versatile, protein- and fiber-rich alternative to traditional flours. Made from dried chickpeas (also known as garbanzo beans), it is rich in vitamins and minerals, has 25% fewer calories than refined wheat flour, and delivers a slight bean- and nut-like flavor that pairs well with amaranth and corn. Ardent Mills chickpeas are sourced locally in Washington, Montana and Nebraska and milled into flour at our plant in Alton, Illinois.	Bars, Snacks, Side Dishes, Pastas, Crackers, Hummus, Soups, Corn Bread	• Ardent Mills® Chickpea Flour	11.5–15%	.75	15% Max
DURUM FLOURS	Our durum flour delivers exceptional color and cooking quality to a variety of shell pastas and other sheeted pasta products. Free of visible specs and impurities, it produces pastas that carry both the inviting appearance and the performance strength necessary for applications such as ravioli and tortellini.	Sheeted Pasta, Extruded Pasta	• King Midas® Extra Fancy • Simply Milled™ Organic Durum	11.5–15%	.75	15% Max
WHOLE DURUM FLOURS	Our whole durum flour delivers exceptional color and cooking quality to a variety of shell pastas and other sheeted pasta products. Free of visible specs and impurities, it produces pastas that carry both the inviting appearance and the performance strength necessary for applications such as ravioli and tortellini.	Sheeted Pasta, Extruded Pasta	• Ardent Mills® Whole Durum	11.5–15%	.75	15% Max
FARINA	Italian for “flour,” farina is made from the endosperm of the hard wheat kernel, milled down to form larger, hearty-looking particles.	Hot Cereals	• Ardent Mills® Farina	—	.37	15% Max
NEAPOLITAN-STYLE PIZZA FLOUR	Primo Mulino® Neapolitan-Style Pizza Flour is a 00-style flour ideal for high-temperature ovens, especially wood- and coal-fired ovens that have become the mainstay of many artisan pizzerias. The high protein content of this flour creates a soft, supple dough very similar to 00 flours. Our Neapolitan-style flour offers great mixing tolerance and excellent water absorption, and works well with long fermentation.	Neapolitan-Style Pizza, Flat Breads, Bread Sticks, Garlic Knots, Crackers	• Primo Mulino®	11.5%	.50	14.7% Max
RYE FLOUR	Ardent Mills offers a variety of refined and whole rye flours to satisfy any color or flavor preference. White rye flour is refined to remove bran and germ, delivering rye flavor with a light color. Medium and dark rye flours contain more bran than white rye flour, offering a darker color and stronger flavor for rye baked goods. Rye Meal Pumpnickel is a whole rye flour often used in European breads that share its name, though it also works well in multigrain formulas.	Breads, Rolls, Buns	• Ramsey® Medium Rye • Dark Rye Flour • White Rye Flour • Rye Meal Pumpnickel Flours • Rye Chops • Rye Flakes	11.5–15%	.75	15% Max
SEMOLINA	Semolina is a coarse durum flour with a bright yellow color, resulting in long- and short-goods pastas with excellent eye appeal. Our thorough refining process results in a “cleaner” end product, free of noticeable specs and featuring a stellar cooking quality that helps ensure satisfaction in a variety of pasta products.	Sheeted Pasta, Extruded Pasta	• King Midas® No. 1 Semolina	11.5–15%	.75	15% Max
TORTILLA	Tortilla flour is low-protein flour milled for consistent performance and excellent absorption in both hand-stretched and machine-made applications. Its versatility allows it to work in everything from batters and breading to yeast-raised breads.	Pan Breads, Buns, Dinner and Soft Rolls, Tortillas, Sweet Doughs, Thin Crust Pizza, Pita, Flat Breads, Yeast-Raised Donuts, Batters and Breadings	• Cuatro Cosechas™ Tortilla Flour	11–11.6%	0.50–0.54%	14% Max
YOSHON	In accordance with the Torah, which states that grain planted after Pesach may not be consumed until the following Pesach, Ardent Mills Yoshon flour is milled under strict rabbinical supervision from older grains that can be considered appropriate. Jewish law regulates wheat, oats, rye, barley and spelt; Ardent Mills offers Yoshon flours from all of these grains.	Thin Crust Pizza, Bagels, Hard Rolls, Kaiser Rolls, Hearth Breads, European Crusty Breads	• Wheat Flour • Oats • Rye • Barley • Spelt	12.8–14.2%	0.51–0.57	14.3% Max



## THE WORLD, INGRAINED

Consumers' appetite for global cuisines knows no bounds, and that means interest in world flour styles is on the rise. Technomic's 2019 global trend forecasting<sup>®</sup> predicted regional



Mexican fare is positioned for further widespread growth, Southeast Asian specialties will continue to emerge and interest will continue to grow in Israeli, Lebanese, Syrian and Turkish cuisines.

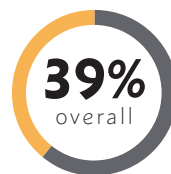


Torta rolls, pita and naan are just a few applications where the right flour makes all the difference in the world. From freshly milled atta flour to classic rye and chickpea, Ardent Mills' world flours are grown and milled for authentic taste, appearance, texture and functionality.

\* Technomic's Take: 4 Global Trends for 2019, blog post by Aaron Jourden, Senior Research Manager, Global

## GLOBAL INFLUENCES ON A ROLL

Technomic's 2018 *Sandwich Consumer Trend Report* shows **39% of consumers overall** and **54% of millennials** would like restaurants to offer more sandwiches with new or unique flavors.



Maine lobster on a bao bun, naan-burrito hybrids and Cuban sandwiches on ciabatta buns are a few ways bakeries, restaurant operators and product developers are looking for bread to rise up and differentiate offerings in the sandwich category.

## THE ARDENT MILLS ADVANTAGE



### PERFORMANCE YOU CAN COUNT ON

Ardent Mills' world flours deliver consistent performance, thanks to our commitment to the highest production and quality-assurance standards.



### PRISTINE MILLS

We're committed to operating 24/7 pristine facilities by focusing on industry-leading food safety, sanitation and quality best practices.



### TECHNICAL SUPPORT

We're here to support you—in the lab and onsite at your facility or foodservice operation—with our industry-leading technical services team. Our experts are strategically located throughout the U.S., Canada and Puerto Rico.

For more information or samples, or to order, contact your Ardent Mills account manager, visit [ardentmills.com](http://ardentmills.com) or call 800-851-9618.



*Nourishing what's next.™*