

Ardent Mills Bakery Resources

Our commercial bakery for your innovative breads



Quickly innovate and commercialize bread concepts with Ardent Mills' extensive capabilities.





The Ardent Mills Bakery Resources facility in Tualatin, OR can help you bring innovative fresh or frozen breads to national and regional markets. Our 92,000 sq. ft. state-of-the-art operation delivers high-quality private label and custom breads with consumers' interests in mind, backed by responsibly sourced ingredients.

Our dedicated in-house product development team can help elevate your brand with multiple plug-and-play options for high-inclusion, sandwich, and seasonal offerings. Our breads and baked goods are available with **GFSI, keto friendly and organic certification options.**



Let us help you support consumer interests with our plant-based and keto friendly breads

Bread Customization Options

	Category	Applications	Product Customization Options
	Pan Sizes	Fresh & Frozen Breads	Sheet, Standard A (5 strap), Standard B (5 strap), Small Loaf (5 strap), Wide Pan (4 strap), Mini Pan (5 strap)
	Bread Bases	Fresh & Frozen Breads	Bases include sweet, savory, keto friendly, grains & seeds and marbling*
	Inclusions	Fresh & Frozen Breads	Grains, seeds, fruits, purees and more
	Toppings & Enrobings	Fresh & Frozen Breads	Seeds, grains, oats, flavored sugars, streusel flavors and more

*We work with wheat, soy and milk allergens at this facility.

We're ready to help support your production scale. From concept to shelf, our team of experts is ready with minimum orders as low as 1,000 loaves, and a maximum of up to 12,000,000 loaves per year. Let us help you deliver exceptional products for your grocery, club, commercial foodservice and distribution markets.

To learn more about Ardent Mills Bakery Resources contact us at (888) 680-0013 or info@ardentmills.com today.

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