



Organic Flours and Grains



▶ EXTENSIVE
FAMILY FARM
NETWORK

▶ QUALITY,
CONSISTENCY,
PERFORMANCE

▶ SUPPLY
ASSURANCE





Herb-infused Focaccia Bread with
Organic Whole Wheat Flour

ARDENT MILLS

is dedicated to helping our customers meet the robust demand for organic wheat in their restaurants, bakeries and packaged foods. We partner with family farms by supporting their transition to organic wheat and bringing added value to their family and the surrounding rural communities.

— **DAN DYE**

ARDENT MILLS
CHIEF EXECUTIVE OFFICER

Going Organic? Together We Can Rise To The Challenge.

Demand for organic is soaring. As the industry leader in grain-based solutions, we're responding by expanding our organic ingredients and capabilities responsibly and reliably. We're nurturing our customers, consumers and communities through innovative and nutritious grain-based foods.

Our extensive network of family farms and local community mills means a high-quality, scalable organic grain supply our customers can count on. We offer the industry's broadest portfolio of organic flours, grains, mixes, blends and specialty products from retail pack to railcar—backed by unrivaled technical support and the supply assurance to help you with everything from artisan baked goods to a national product launch.

ORGANIC

WHOLE WHEAT

BREAD

PASTRY

ALL-PURPOSE

CRACKED

SPELT

DURUM

ANCIENT GRAINS

BREADS

Organic is Rising.

Our family of organic flours and grains will help you meet the growing consumer demand for simple and wholesome foods. Ardent Mills gives you supply assurance through our network of farmers and community mills. Our grower relationships and milling expertise enable us to deliver:

- **QUALITY**
- **CONSISTENCY**
- **SCALABILITY**
- **PRICE PREDICTABILITY**

CUSTOM MULTI-GRAIN BLENDS AND MIXES

Ardent Mills provides the innovation and flexibility to develop and produce customized multigrain blends and mixes to support ever-changing consumer trends.

PACKAGING

All varieties are available in 50 lb bags and in bulk. Custom pack and store-brand options are available.

FOOD SAFETY

The world of food safety is changing, and, depending on your application, flour can be a risk factor. Ardent Mills SafeGuard® Treatment & Delivery System is the state-of-the-art integrated production and distribution process for flour with up to a 5-log reduction. The SafeGuard heat treatment process preserves gluten functionality and taste while mitigating microbiological risk associated with raw flour.

TECHNICAL SUPPORT

Our industry-leading technical service team is available to support you at your bench, at your plant or in your restaurant. Or come visit our Ardent Mills Innovation Center (AMIC), a state-of-the-art facility featuring pilot flour mills, analytical, baking quality and product development laboratories along with a fully equipped culinary center—all the components needed to support your rapid innovation and commercialization.



Rising Above Organic Supply and Demand Challenges.



Proud supporter of family farms



Committed to helping U.S. wheat farmers double organic wheat acres by 2019



Eight organic-certified milling and packaging locations



Secure your supply with multi-year contract options



Consistent, high-quality performance



Meet the growing consumer demand for simple and delicious foods

INGREDIENT	DESCRIPTION	
▶ ORGANIC WHOLE WHEAT FLOUR	Meet the growing consumer demand for organic whole grain foods with our Organic Whole Wheat Flour. It offers the natural texture, appearance, taste and nutrition that are the whole wheat trademark.	
▶ ORGANIC BREAD WHEAT FLOUR	Our high-gluten premier quality Organic Bread Wheat Flour produces dough with great extensibility and handling characteristics, giving you a flavorful loaf with a traditional white bread appearance.	
▶ ORGANIC ALL-PURPOSE WHEAT FLOUR	This versatile, Organic All-Purpose Wheat Flour works in any recipe from baked goods to snacks, delivering consistent results every time.	
▶ ORGANIC PASTRY FLOUR	Milled from soft wheat, our Organic Pastry Flour produces dough that makes it ideal for puff pastry and other baked goods requiring a little extra firmness.	
▶ ORGANIC CRACKED WHEAT	Made by slightly crushing the wheat kernels into small pieces, our Organic Cracked Wheat provides the nuttiness and texture perfect for snacks, baked goods and cereals.	
▶ ORGANIC DURUM FLOUR	Our Organic Durum Flour delivers exceptional color and cooking quality to a variety of long, short and sheeted pasta products.	
▶ ORGANIC SPELT	Part of our Heirloom Wheats portfolio, we offer Organic Spelt cracked along with white and whole grain flour options providing a heritage wheat story with modern day appeal.	
▶ ANCIENT GRAINS	Our broad portfolio of gluten-free ancient grains are available certified organic and offer culinary adventure and great-tasting whole grain nutrition. Our complete line includes amaranth, quinoa, millet, sorghum, teff and buckwheat. Available in seed, flour, standard and custom multigrain blends.	
▶ IBR BREADS	Our specialty bakery, Innovative Bakery Resources (IBR), can help you create and commercialize your unique high-touch bread concept, including organic recipes. Our bread capabilities include endless combinations of grains and seeds, sweet or savory recipes plus a variety of swirls, marbling, fruit inclusions and toppings along with enrobing.	



Applications

- PANCAKES, WAFFLES
- BAGELS, SCONES
- MUFFINS, DONUTS
- COOKIES, CRACKERS, BARS
- BROWNIES, PIE CRUSTS
- BISCUITS, TORTILLAS
- PIZZA DOUGH, PASTAS
- PRETZELS, SNACKS
- BREADSTICKS
- BREADS, ROLLS



To celebrate the tradition of authentic, artisan baking passed down through families for generations, we've created Simply Milled flours. Using the same trusted, time-honored methods used by millers for centuries, Simply Milled has **no enrichments, bleach or bromate**. Available in organic, it's simply wholesome flour milled from some of the finest wheat grown from family farms, delivering goodness you can trust.



Nourishing The Future

ARDENT MILLS ORGANIC INITIATIVE 2019

Ardent Mills is leading the way to meet growing industry demand for organic flour with our Organic Initiative 2019. Organic Initiative 2019 will help U.S. wheat growers double organic wheat acres by 2019. With educational support from Oregon Tilth, the Organic Initiative offers support to family farms as they transition to this growing market, while providing our customers with an assured supply for their new product and menu introductions.

ORGANIC TRENDS



FROM 2005 TO 2015,
**ORGANIC BREAD & GRAIN
SALES HAVE GROWN 226%.**

Organic Trade Associations
2016 Organic Industry Survey

Organic sales **GROWTH**
in the last five years:



110% ALL-PURPOSE
FLOUR

FRESH BAKERY
MUFFINS

137%



120% NOODLES &
DUMPLINGS

Nielsen Scantrack, Total U.S. XAOC definition of stores

ORGANIC WHITE AND WHOLE WHEAT FLOUR

SPECIFICATIONS

Physical Properties: Milled from cleaned organic grain of sound quality. Product is sifted prior to packing (bag) or loading (bulk). *This is not a ready-to-eat food and must be thoroughly cooked before eating.*

Storage: Store in a clean, cool and dry area away from strong odors. Recommended storage conditions are $\leq 75^{\circ}\text{F}$ and $\leq 50\%$ humidity.

Shelf Life: 180 days (varies per product)

Kosher Certified: Kosher Parve



Organic Certified: 100% Organic

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

Packaging: Available in 50-lb, multi-wall paper bags, totes, bulk, retail, club and store brand options.

INGREDIENT DECLARATIONS

- **Organic Whole Wheat Flour:** Organic whole wheat flour
- **Organic Bread Wheat Flour, Organic All-Purpose Flour, Organic Pastry Flour:** Organic wheat flour
- **Organic Cracked Wheat:** Organic cracked wheat
- **Organic Durum Flour:** Organic durum (wheat) flour
- **Organic Spelt Flour:** Organic spelt (wheat) flour
- **Organic Ancient Grains:** Organic amaranth, organic quinoa, organic millet, organic sorghum, organic buckwheat, organic teff

Our organic products are Non-GMO ingredients.

For more information, samples, or to order, contact your Ardent Mills account manager, visit ardentmills.com or call 800-851-9618.



Nourishing what's next.®