

Sorghum



Highly versatile, sorghum can be extruded, flaked, popped, formulated into baked goods and even brewed into beer.

This medium-sized round grain has a mild, lightly sweet taste that melds well with other flavors. Originating in Africa, but commonly grown in the U.S., it is one of the most important cereal crops in the world. Sorghum comes in a variety of colors (white, red, yellow, brown and black), but white is preferred in most food products.

- ♦ **White Seeds**
- ♦ **Whole Grain Flour**
- ♦ **Multigrain Blend (Customizable)**

From 2015 to 2019, new product launches featuring sorghum as an ingredient had an average CAGR of 32%¹

Applications

- Bars
- Extruded Snacks
- Breads and Rolls
- Pastas

Pack Sizes Available

Small Pack, 25 lb.- and 50 lb.-bags and totes

Gluten-free, Kosher, USDA Organic, Non-GMO and 100% Plant-Based certified options available.



Secure market share for the third most popular ancient grain in America today.

2020 U.S. sales reached \$106 million.²



Help your customers feel good about their environmental impact, as sorghum's a versatile, drought-tolerant, rapidly maturing crop that efficiently fixes carbon in high-temperature, low-moisture environments.³

1. Nielsen Data, Technomic Data, Value Gene Analysis
2. Desktop Research, Value Gene Analysis
3. Whole Grain Council

For sales inquiries or to request a sample, contact us at 888-680-0013 or visit ardentmills.com

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