

BakeSafer™ Treatments for flour products

Help reduce food safety risks and protect your brand

BakeSafer™ Treatments help minimize the dangers associated with improper consumer handling of ready-to-bake and ready-to-cook products.

Our treatments can lower the level of pathogens in flour, reducing the risk of foodborne illness by a minimum of 90% and observed up to 99.9%.* Since our value-added refined wheat flour safety treatments do not include a heat treatment, the flour can be easily swapped into your existing formulations. With **BakeSafer™ Treatments**, it's simpler to reduce the risk of costly recalls and help protect your brand reputation.



Keep the reputation of your brand in your hands

Food safety hazards are a constant for any ready-to-bake or ready-to-cook products. Even with best practices in place, there are scenarios where a consumer might mishandle and poorly prepare raw, uncooked flour-based products.

*Ardent Mills Proprietary Research/Analysis



BakeSafer™ Treatments reduce risk of foodborne illness and can be easily swapped into existing formulations

From frozen pizzas to cake mixes, some of the most popular items can carry risk for your brand long after they leave your facilities, if cooking instructions are not properly followed. **BakeSafer™ Treatments** are focused on developing safer products and minimizing consumer health concerns to help maintain your brand reputation.

Benefits

- ◆ **Reduces the food pathogen risk associated with consumers mishandling your flour-based products, including under-baking, under-frying, unevenly microwaving or cross-contaminating**
- ◆ **Maintains the same product formulation, process, quality and performance**
- ◆ **Does not impact taste, appearance or smell**

Applications

- ◆ **Cake/breading mix**
- ◆ **Select par-baked applications**
- ◆ **Raw dough based frozen products (pizza, appetizers, pot pies)**

**Learn more
about BakeSafer™
Treatments**

Scan to download our
whitepaper now.



What makes Ardent Mills different

Ardent Mills has an unmatched history of pioneering food safety practices and protocols. Guided by our first-class food safety and engineering experts, our suite of food safety solutions includes an array of products and solutions—such as the **BakeSafer™ Treatments** for ready-to-bake and ready-to-cook applications, and **SafeGuard® Treatment & Delivery System** for ready-to-eat applications.

Our team of experts will work with you to understand your product needs and potential risks, then recommend the right answers to help grow your brand and boost confidence. With our comprehensive capabilities and resources, Ardent Mills is ready to be your food safety ally.



Visit ardentmills.com/bakesafer today. Ready to talk to our food safety experts? Contact your sales representative or email info@ardentmills.com.

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