

White Sonora Wheat Flour



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Versatility and functional flavor, backed by 300 years of history.

White Sonora wheat flour's heirloom heritage, and buttery yellow color, has made it ideal for recipes since the 1700s. With its sweet flavor, this flour makes a stretchy dough that is perfect for tortillas, baked goods, and in brewing when lasting flavor and nutty texture is favored.




Ardent Mills supports your operations with a scalable supply.

Our integrated supply chains can support your operations from field to table. We work closely with farms across North America and can provide you with short- and long-term contracting options.



Applications

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|------------|------------|
| Tortillas | Cereals |
| Breads | Salads |
| Flatbreads | Sides |
| Crackers | Toppings |
| Cookies | Brewing |
| Cakes | Distilling |
| Muffins | Pizza |



 Ask your representative about our relationships with family farms growing heirloom wheats & grains.

Our product offerings

	HEIRLOOM & ANCIENT GRAINS	BERRIES	FLOUR	PACK SIZES	AVAILABILITY	PRODUCT HIGHLIGHTS
<p>White Sonora Wheat</p>	<p>●</p>	<p>●</p>	<p>●</p>	<ul style="list-style-type: none"> Industrial: 50 lbs., 2000 lbs. totes 	<p>◆</p>	<ul style="list-style-type: none"> Grown on family farms in Idaho, Washington and Colorado Whole grain wheat flour Ancient heritage wheat 

◆ Available in conventional

Ardent Mills is transforming how the world is nourished. As the premier flour-milling and ingredient company with more than 40 locations focused on traditional wheat, quinoa, chickpeas, pulses, organic and gluten-free products, we cultivate the future of food to help our customers and communities thrive.

Looking for additional information about gluten-free options? Visit [ardentmills.com](https://www.ardentmills.com) or contact info@ardentmills.com and 888-680-0013.