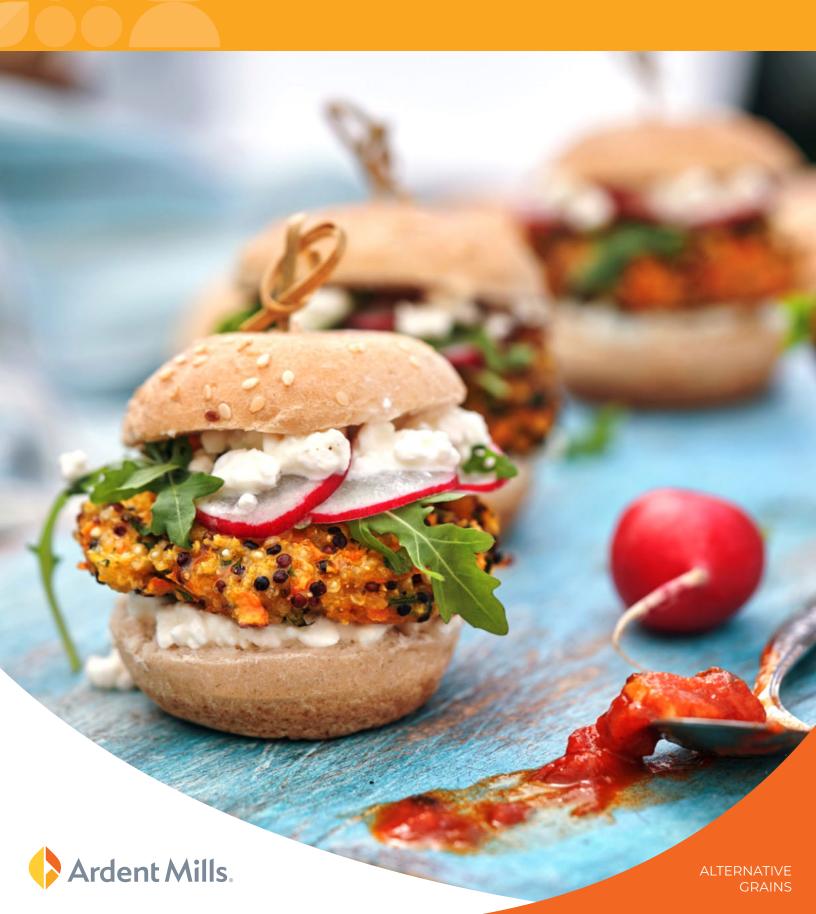
# Quinoa

Small seeds feeding big ideas



## Quinoa



### The tiny seed with big consumer appeal.

Why? Because it's rich in protein and dietary fiber - no wonder it's showing up in more and more food and beverage products today. From seeds to flour to flakes, the endless versatility of quinoa works in a multitude of on-trend applications.



This is what makes Ardent Mills different. We offer a single, trusted source for the broadest portfolio of quinoa and quinoa-based ingredients in the industry. You can count on us for consistent quality, technical expertise and R&D support, as well as grower relationships that lead to sustainable growing practices and stable long-term pricing.

#### **APPLICATIONS**

- Small bites
- Snack bars
- Crackers
- Pastas
- Breads
- On-trend bowls 

  Hearty soups
  - Desserts
  - Comfort food
  - Salads
  - Burger patties
  - Breakfast





Ask your representative about heat-treated quinoa flour and our custom blend capabilities.



Significantly lower water requirements than other crops



A nutritional powerhouse



Versatility: available in multiple formats for endless applications



**Healthy consumer** growth and consumer perception



Stable, long term supply

#### **Our product offerings**

QUINOA	SEED	FLOUR	FLAKE	RICE	MULTI	PACK SIZES	AVAIL	ABILITY	PRODUCT HIGHLIGHTS
South American Black	•			•	•	Retail stand-up pouches: 9 oz. – 5 lbs. Foodservice/ bulk: 5 – 25 lbs. Industrial: 50 lbs., 2000 lbs. totes	•	•	Grown in Peru or Peru/Bolivia Whole grain Ancient grain Quinoa is a non-gmo grain Good source of fiber per 45g RACC
South American Red	•			•	•				
South American Tri-color	•								
South American White	•	•	•	•	•				
Colorado Tri-color	•			•	•	Retail stand-up pouches: 9 oz. – 5 lbs. Foodservice/ bulk: 5 – 25 lbs. Industrial: 50 lbs., 2000 lbs. totes	•		Grown in Colorado, USA Whole grain Ancient grain Quinoa is a non-gmo grain Good source of fiber per 45g RACC
Colorado White	•	•		•	•				

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 application ideas, recipes or quinoa's sustainability story? Visit ardentmills.com/quinoahub or contact info@ardentmills.com and 888-680-0013.

Available in conventional Available in organic