

# Ancient Grains Plus<sup>TM</sup> Baking Flour Blend

More quality protein<sup>1,2</sup> Mild flavor.



# Ancient Grains Plus™ Baking Flour Blend



## Innovate without compromise

Ancient Grains Plus Baking Flour Blend offers you the opportunity to have it both ways—**more quality protein<sup>1,2</sup> and mild flavor.**

With this flour blend, you can create on-trend baked goods for the "better-for-you" segment, containing consumer-favorite ingredients like quinoa, buckwheat, and chickpea.<sup>3</sup> Our product is designed to deliver in-demand benefits and streamline formulation, all while backed by our unmatched expertise. It's a Purpose-Powered Innovation™ that can help you solve the unique challenges you face.



### Benefits that add up

- ◆ Balanced for PDCAAS,<sup>4</sup> to provide more quality protein than traditional flours<sup>2</sup>
- ◆ Created with a mild flavor designed for wide consumer appeal
- ◆ Blended to perform and simplify formulation with well-balanced functionality
- ◆ Made with ancient grains and chickpeas which can help increase consumer purchase intent<sup>3</sup>
- ◆ Plant based, whole grain and gluten free
- ◆ No major US food allergens

### Applications

- ◆ Baked snack bars
- ◆ Muffins
- ◆ Cookies and breakfast biscuits
- ◆ Crackers and baked snacks
- ◆ Pancakes and waffles
- ◆ Quick breads
- ◆ Mixes
- ◆ Breads



### Our product offerings

	ANCIENT GRAINS PLUS	FLOUR BLEND	PACK SIZES	AVAILABILITY	PRODUCT HIGHLIGHTS
		●	· 50 lb., 2000 lb. totes	◆	<ul style="list-style-type: none"> <li>· Whole grain and pulse</li> <li>· Ancient grains</li> <li>· Plant-based</li> <li>· No major US food allergens</li> </ul>



◆ Available in conventional    ◆ Ask your representative about organic availability

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.

Snap a photo to learn more



Ready to innovate with ancient grains? Contact our team at [ardentmills.com/ancientgrainsplus](https://ardentmills.com/ancientgrainsplus) or 888-680-0013.

1 Compared to traditional flours (wheat, rice)      3 Ardent Mills Proprietary Research  
2 USDA Nutritional Database      4 Protein digestibility-corrected amino acid score