

Ultragrain® Whole Wheat Flours



The whole wheat flour to replace white flour in mainstream foods.

The Ultragrain® family of flours delivers whole grain nutrition with the taste, texture and color consumers prefer. How? We grow exclusive varieties of white wheat that are milder and sweeter than the standard red or white whole wheats.



We're committed to working with family farms across North America to grow Ultragrain. It's through partnerships like these that we can continue to deliver a reliable supply, backed by technical expertise and grower network, now and for future generations.

Applications

- Bread
- Bagels
- Soft pretzels
- Pizza dough
- Pasta
- Biscuits
- Batters breading
- Cakes
- Cookies
- Crackers
- Tortillas
- Pastries



Ask your representative how our product options can help support your product claims

Our product offerings

ULTRAGRAIN	FLOUR	PACK SIZES	AVAILABILITY		PRODUCT HIGHLIGHTS		
Ultragrain Hard Whole Wheat					<ul style="list-style-type: none"> Milled from white wheat that's naturally milder, sweeter and lighter in color than red whole wheat 		
Ultragrain Soft Whole Wheat	●	<ul style="list-style-type: none"> Foodservice: 25 – 50 lbs. Industrial: 200 lbs. totes and bulk 	◆	◆	<ul style="list-style-type: none"> Versatile option for a range of soft wheat applications 		★
Ultragrain All-Purpose Blend T-2					<ul style="list-style-type: none"> Ideal for USDA regulation in K-12 school foodservice 		

◆ Available in conventional ◆ Available in organic

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.

Interested in how Ultragrain® can deliver whole grain nutrition to your products? Visit ardentmills.com/products/ultragrain-flours or contact info@ardentmills.com