



*Nourishing what's next.®*

GRAIN FORWARD.

Flours | Whole Grains  
Mixes & Blends | Custom Baking



*Nourishing what's next.®*

Ardent Mills is North America's leading flour supplier and grain innovator. With more than 40 community flour mills and blending facilities throughout the U.S., Canada and Puerto Rico, we offer the broadest range of premium multi-use flours, whole grains, mixes and custom multi-grain blends.

Welcome to Ardent Mills. *Your resource for what's next.*

What makes Ardent Mills different is the bold spirit of invention and imagination that is ingrained in everything we do. Our ingredients and can-do people are focused on your business success. We bring superior quality, deep knowledge, excellent service and creative approaches to the foods of today and the innovations of tomorrow.

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# OUR VISION

**Ardent Mills**  
is the trusted partner  
in nurturing our customers,  
consumers and communities  
through innovative and  
nutritious grain-based  
solutions.

# OUR VALUES

Our core values help us bring our vision to life every day.



Working to earn **TRUST** every day, always operating with reliability and integrity.



**SERVING** others with understanding, respect and care.



Operating with **SIMPLICITY**, clarity and transparency, removing barriers and letting people do what they do best.



Ensuring the **SAFETY** of our products and people; doing what's best to create the safest environment now and for the future.

# THE ARDENT MILLS ADVANTAGE

Unparalleled resources to support your business.

Why work with Ardent Mills as your strategic supplier? The answer is simple. We bring more to the table for you. Here's an at-a-glance look at our unparalleled network of services, resources and experts.

## TIME-TESTED BRANDS

Ardent Mills is the company behind the most trusted and iconic brands relied upon by bakeries and food companies for decades.



## PERFORMANCE YOU CAN COUNT ON

Our ingredients perform consistently and reliably, thanks to our commitment to the highest production and quality-assurance standards.

## PRISTINE MILLS

We're committed to operating 24/7 pristine facilities by focusing on industry-leading food safety, sanitation and quality best practices.



## RESEARCH, DEVELOPMENT & QUALITY

From ideation and consumer validation through scale-up and market launch, we're here to help you turn inspiration into reality. Our innovation team brings together top talent in culinary, product development, quality standards and technical support—all dedicated to supporting your new product launches.



## CONSUMER INSIGHTS

From market and trend analysis to custom research, our best-in-class insights team keeps our customers ahead of the curve with actionable insights about the changing desires of consumers and the societal forces shaping their purchasing decisions.



## UNRIVALED FOOD SAFETY

From our philosophy and best practices to our proprietary SafeGuard® Treatment and Delivery System and SafeGuard flours and grains, we're recognized as grain-industry leaders in food safety.



## RISK MANAGEMENT

Commodity markets are unpredictable. Our unparalleled risk-management team leverages our market access to gain real-time information and create customized risk-management strategies based on your specific needs. We work with you to understand, measure and mitigate your risk exposure, helping to protect your business from price and supply volatility.



## CULINARY SUPPORT

Our culinary team supports your new product development process with breakthrough, strategically grounded concepts that tap into demographic and lifestyle trends. You can use our Ardent Mills Innovation Center (AMIC) to evaluate new ingredients and concepts. From there, our technical services team can help recreate these concepts in your production facilities.



## TECHNICAL SUPPORT

We're here to support you—in the lab and onsite at your facility or foodservice operation—with our industry-leading technical service team. Our experts are strategically located throughout the U.S., Canada and Puerto Rico, and are ready to provide onsite, timely support in everything from product development to processing and packaging.

# THE CHANNELS WE SERVE



## FOOD MANUFACTURING

From leading national CPG companies to regional food manufacturers and local organic food producers.



## BAKING

Commercial bakeries, retail bakeries and manufacturers of baked goods.



## FOODSERVICE

Commercial chains, non-commercial operators and the manufacturers that supply them.



## RETAIL

National and regional grocery store chains, membership warehouse clubs, ethnic markets and discount stores.



Deep Dish Pizza  
made with Kyrol® Premium  
High Gluten Flour.

# OUR PORTFOLIO

The goodness of grain, delivered.

We're proud to offer the broadest range of flours, mixes, blends and specialty ingredients. But for us that kind of breadth is table-stakes. Because looking beyond those products, we're driven by a simple goal: delivering trend-leading grain ingredients that can support your business growth.

## ON-TREND GRAINS

### PREMIER WHOLE GRAINS

- Sprouted
- Sustagrain® Barley
- Ultragrain®
- Ultragrain® High Performance

### ANCIENT & HEIRLOOM GRAINS

- Amaranth
- Buckwheat
- Colored Barleys
- Millet
- Quinoa
- Rye
- Sorghum
- Spelt
- Teff
- Triticale
- Custom Grown

## PREMIUM MULTI-USE FLOURS

### TRADITIONAL FLOURS

- Cake
- Clear
- H&R All Purpose
- High Protein Bread
- Low Protein Bread
- Mid Protein
- Pastry
- Premium High Gluten
- Premium Patent
- Malted Barley
- Self Rising
- Short Patent
- Standard Patent
- Whole Wheat

### WORLD FLOURS

- 00 Style
- Asian Noodle
- Atta
- Durum
- Farina
- Semolina
- Tortilla
- Yoshon

### ORGANIC FLOURS

- All Purpose
- Bread
- Durum
- Pastry
- Premium Bakers
- Whole Wheat

## INNOVATIVE BAKERY RESOURCES

### BREAD

- Enrobing
- Grains & Seeds
- Inclusions & Toppings
- Sweet & Savory
- Swirled & Marbled
- Traditional Whole Grains

## MIXES, BLENDS & INCLUSIONS

- Aleurone
- Bakery & Pizza Mixes
- Bran
- Germ
- Grain & Seed Blends
- Vital Wheat Gluten

• Grower network connects your products back to family farms.

• Consistent, stable supply of quality grains from multiple sources.

• North American network of more than 40 community mills, mixing facilities and an artisan bakery.

• Broad distribution via rail and truck in bags, totes and bulk.

• Ingredients and creative solutions for food manufacturers, foodservice, bakery and retail.

# GRAIN-CHANGING INNOVATION

We see ourselves as the futurists of the grain industry—constantly looking at trends, insights and white space to predict what's next, and then innovating to make it happen now. Here's a look at some of the ways we've helped our customers stay ahead of the curve in delivering what consumers are hungry for.



**ARDENT MILLS GREAT PLAINS QUINOA™**  
Great Plains Quinoa is the leading North American-grown quinoa, and because it's from Ardent Mills, it's the quinoa you can count on for consistent supply and quality; stable, cost-effective pricing; safety; and a variety of forms including whole seeds, flour, flakes and crisps.



**SUSTAGRAIN® BARLEY**  
Sustagrain is revolutionizing what fiber can do for your products and formulations. Sustagrain is the highest fiber whole grain, rich in beta-glucan and has among the lowest GI of any grain commercially available.



**ORGANIC FLOURS & GRAINS**  
Our leading nationwide network of farmers, multiple organic-certified mills and commitment to doubling organic wheat acres means a high-quality organic flour supply you can count on. With predictable contract pricing, scalability and consistent performance, we have you covered.



**ULTRAGRAIN® FLOUR**  
Ultragrain flour is the revolutionary whole wheat flour that delivers whole grain nutrition with the taste, texture and appearance of white flour, available in a variety of wheat types including Hard, Soft, High Performance and Organic.



**SPROUTED WHITE SPRING WHOLE WHEAT FLOUR**  
Convenient, versatile Sprouted White Spring Whole Wheat flour, blends and inclusions make it easy to add sprouted goodness to your formulations, all backed by the reliability and scalability that Ardent Mills provides.



**ANCIENT & HEIRLOOM GRAINS**  
With Ardent Mills' Ancient and Heirloom Grains, it's never been easier to secure specialty grains in such practical, functional forms. From amaranth to spelt, teff and more, we're your single-point supplier and a full-service product development partner all in one.



**SIMPLY MILLED™**  
This family-farmed wheat is simply milled with no added enrichments, bleach or bromate — your clean label flour. With organic and traditional varieties of all-purpose, bread, pastry and whole wheat flours, there's a Simply Milled flour for every need.



**SAFEGUARD® TREATMENT AND DELIVERY SYSTEM**  
Our patented flour food safety system delivers functional flour with up to 5-log validated pathogen reduction in both bag and bulk products.

# WHERE INNOVATION COMES TO LIFE

We don't just build innovation into everything we do. We've built it right into our facilities and we've even found a way to take it on the road. Let us show you how we bring innovation to life—at our place or yours.

- **ARDENT MILLS INNOVATION CENTER (AMIC)**
- located at our headquarters in downtown Denver, Colorado, is a state-of-the-art customer support facility that features lab-sized flour mills, a wheat quality and bake lab, culinary kitchen and product development labs. We also have innovation centers in Canada and Puerto Rico.



**MOBILE INNOVATION CENTER (MIC)** brings what's next in grain innovation right to your front door. Equipped with a full test kitchen and bakery as well as a multipurpose meeting space, the MIC fosters on-site culinary creativity, hands-on education and interactive R&D support. Work side by side with our chefs, food scientists and technical bakers to turn your next big idea into a reality.



**INNOVATIVE BAKERY RESOURCES (IBR)** Equal parts bakery facility and think tank, this state-of-the-art facility in Oregon is dedicated to the art and science of artisan bread making at scale. It's where we bring together cutting-edge concepts with high-touch craftsmanship to help customers quickly commercialize ideas. We specialize in unique formulations including high inclusions, topical additions and flavors and flexible bake times.

# MILLING EXCELLENCE EVERY DAY



**A CENTURY OF COMMUNITY**  
Our Saskatoon, SK, facility has a rich 90-year heritage of milling. The flour mill, oat mill and bakery mix plant employ 130 community members, with an average of 15 years of dedicated service.

**INNOVATIVE BAKERY RESOURCES**  
Tualatin, OR

**MILLING FIRSTS**  
Opened in 1853 and originally powered by the Vermillion River, our Hastings, MN, facility was the first operating mill in the state and the first all-roller mill in the U.S.

**ARDENT MILLS INNOVATION CENTER & HEADQUARTERS**  
Denver, CO

**FALCON NEST**  
The elevator at the Lake City, MN, facility is home to a nesting pair of peregrine falcons that have been returning to the facility for 20 years.

**AFTER THE FLOOD**  
In 2015, the Mississippi River flooded our Chester and Alton facilities. While customers were served by the other mills in our network, team members went above and beyond, sandbagging the perimeters and sanitizing inside the buildings when waters receded, bringing the mills back in record time. After the flood, Ardent Mills re-painted the Alton mill with "Welcome to ALTON" and the American flag, a historic sign for area residents. The mill also shows a black line representing the 1973 Mississippi River flood water level and a red line showing the 1993 water level, a flood that inundated downtown and took out the water plant.



**STAR TURN**  
Our Macon, GA, facility makes a cameo appearance in the film *Need for Speed*. Over the holiday season, the team does food donation drives for local men's and women's centers.

**SAFETY TO A "FAULT"**  
The elevator is the highest building in Colton, CA, and the plant sits on the San Jacinto fault line, which explains the large distance between the mill and elevator.



**PRIDE OF PUERTO RICO**  
Our Molinos de Puerto Rico mill, which produces Amapola® and other leading flour brands, is considered among the most technologically advanced in the U.S. and has played a major role in the island's economy since 1958.

Our mills and facilities are the heart and soul of our company. Each one has a personality of its own—a reflection of its people and community. We're proud of our team and are committed to giving back to the communities we call home.

Our network of 40-plus community mills, mixing facilities and bakery employs more than 100 certified millers, supports thousands of local jobs and contributes billions of dollars to local economies.

We continually support the communities where we live and work by donating products, volunteering time and talent, and supporting local business.

# CONNECTING YOU TO GROWERS

Our unparalleled grower programs support families whose stories you can proudly share with your customers.



## IDENTITY-PRESERVED GRAINS PROGRAM

From seed-breeding and flexible growing acreage to scalability, usage and sales, our Identity-Preserved grains program gives you complete traceability and the opportunity to use custom grain varieties for your new products.



## STORYTELLING FROM FARM TO TABLE

Our unique grower programs and relationships offer you traceability to the source—and access to farmers and families whose stories you can proudly share with your customers.



## NON-GMO

Wheat is a non-GMO grain. In fact, our entire portfolio is non-GMO, and we've gone the extra step by partnering with non-GMO certifying organizations to best support our customers and consumers.



## TRANSITIONAL CERTIFICATION ASSISTANCE PROGRAM

Our TCAP program educates growers on what to expect when transitioning to organic. We provide partners who can assist with agricultural and best-growing practices, and grant membership in the Ardent Mills organic supplier program upon completion. In addition, our commitment to double wheat acres is an industry-leading initiative that brings critical supply assurance to customers.



## ULTRAGRAIN® GROWER NETWORK

Partnering with family farms allows Ardent Mills to bring Ultragrain from field to farm, farm to mill, and mill to table. We partner with growers in Colorado and surrounding states to grow exclusive varieties of milder, sweeter white wheat, helping them add value to their crop year after year.



## NEXT-GRAIN RESEARCH

We're proud to partner with universities to pioneer what's next in grains. From wheat breeding to nutrition to sustainability, we're at the forefront of advances that will benefit consumers, growers and customers.

# SUSTAINABILITY

From field to market.

We believe leadership comes with responsibility. We see ourselves as stewards of the resources that bring grain-based foods to a hungry world.



## AGRICULTURE

Because we partner with farmers every day, we owe it to them and the land to seek sustainable outcomes for agriculture. That is why we joined the Field to Market Alliance to focus on defining and measuring the sustainability of food, fiber and fuel production.



## OPERATIONS

Flour milling has always been a sustainable practice. One hundred percent of the wheat kernels that come into our mills are consumed, providing either human or animal nutrition. Nothing is wasted.



## PROCUREMENT

Through resource-saving initiatives, like switching to kraft paper packaging, we saved 950 trees, the equivalent of 55 homes' energy use, 86 cars' equivalent in greenhouse gasses, and water and waste conservation amounting to five Olympic pools and nine garbage trucks.



## TRANSPORTATION

We've made significant investments in our equipment and improved transportation strategies to increase efficiency and sustainability. Sixty percent of our carriers are EPA SmartWay® Carrier certified and more than 100 trucks are running on Natural Gas.





**Arden Mills.**

[ArdenMills.com](https://www.ArdenMills.com)

Arden Mills, LLC

1875 Lawrence Street, Suite 1400 • Denver, Colorado 80202

U.S.A.

(800) 851-9618

Arden Mills ULC

235 Nuggett Court • Brampton, Ontario L6T 5H4

Canada

(888) 295-9470

Molinos de Puerto Rico, LLC

KM 1.1 Carr. 165 Sabana Industrial Park

Guaynabo, PR 00966

(787) 793-1111

