

# White Sonora Wheat



### Ardent Mills White Sonora

Introduced in the early 1700s, White Sonora has been a staple wheat in the United States for over 200 years. White Sonora is an heirloom wheat with a buttery yellow color and a sweet flavor making it ideal for many recipes. The flour makes a stretchy dough perfect for tortilla making, but it is also of value for bakers and brewers where the lasting sweet flavor and nutty texture is favored.





Family farmed and grown in Idaho, Washington and Colorado



Learn more about how White Sonora is grown: https://youtu.be/TI3LyQiAb18

FOR SAMPLES OR QUESTIONS, contact Kehley Pfrang (West Region) at (785) 285-0783 or Abbey Heikes (East Region) at (715) 304-9678

#### WHITE SONORA OPTIONS

#### Wheat Berries

Our White Sonora wheat berries are soft and flavorful – perfect for inclusions and toppings.

#### Whole Grain Flour

White Sonora whole grain flour is functional and versatile, making it an easy replacement for traditional wheat flour.

#### **Individually Quick Frozen**

IQF White Sonora wheat berries are ready-to-eat, quick cooking and ideal for bakery and food service applications.

Products are available in 50-lb. bags and in bulk. Small-pack and store-branded options are available as well.

#### MORE THAN THE FLOUR

Ardent Mills will also develop and produce multigrain blends and artisan bread and pizza crust mixes to support your rapid commercialization.

#### **APPLICATIONS**

Tortillas, breads, flatbreads, crackers, cookies, cakes, muffins, cereals, snacks, salads, sides, toppings, soups, brewing and distilling.

## A COMPANY DEDICATED TO SUPPORTING YOUR INNOVATION AND GROWTH

Ardent Mills gives you supply assurance through our network of community mills. Our farmer relationships and milling expertise enable us to deliver QUALITY, CONSISTENCY, SCALE and PRICE PREDICTABILITY to flour customers.



OUR ADVANTAGE

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