



Ardent Mills Flour Portfolio



- ◆ PERFORMANCE YOU CAN COUNT ON
- ◆ TIME-TESTED BRANDS

- ◆ PRISTINE MILLS
- ◆ CULINARY SUPPORT

- ◆ TECHNICAL SUPPORT
- ◆ RESEARCH, DEVELOPMENT & QUALITY

FLOUR CLASSIFICATION



HARD WHEAT FLOUR

Includes all purpose, strong bakers, whole wheat and pizza flour.

- Protein range from 11.5% to 14%+
- Primarily used to bake yeast leavened products

SOFT WHEAT FLOUR

Includes cake and pastry flour. Ideal for delicate cakes, pastries and baked goods.

- Protein range from 7% to 10%
- Primarily used to bake non-yeast leavened products

DURUM

Includes durum semolina and durum flour.

- Protein range 13%+
- Used to make noodles, pasta and ethnic flat breads



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.



TECHNICAL SUPPORT

We're here to support you—in the lab and onsite at your facility or foodservice operation—with our industry-leading technical services team. Our experts are strategically located throughout Canada, the U.S. and Puerto Rico.

ALL PURPOSE

Top patent all-purpose flour with excellent baking performance in all types of baking applications.



10082 • 10089
Baker's Hand®
A classic all-purpose flour.

Available in:
Bleached & Unbleached



10112
Baker's Hand® Select
Designed for applications where long sponge or brew type fermentations are desired.

Available in:
Unbleached



10093 • 10095
Hotel & Restaurant
All purpose flour, in a convenient 10kg size
Available in:
Bleached & Unbleached

SPECIALTY

Specialty flour for unique cooking & baking applications.



10392
Talisman® Granular
Also known as an "instant blending flour", this granular flour is best used for dusting or thickening.



10287
Wheatlets
A coarse granular product made from purified endosperm, ideal where wheat middlings are required.



11013
Self-Rising
A unique blend of hard wheat, soft wheat flours, salt, and baking powder for a simple and quick rise.

SIMPLY MILLED® ORGANIC

*Premium organic flour with performance you can count on.
Grown and milled in accordance with Canadian Organic standards.*



10057
All-Purpose

Produces dough with great extensibility and handling characteristics for a flavourful loaf of bread every time.



10054
Strong Bakers

Ideal for applications requiring a stronger gluten flour, such as artisan breads, bagels or pizzas.



11001
Pastry

A low protein pastry flour ideal for use in foods with tender, flakey and crumbly textures.



10056
Whole Wheat

Offers the natural texture, appearance, taste and nutrition that have become the whole-wheat trademark.

STRONG BAKER'S

Strong bakers flours are high quality, versatile flours with excellent tolerance to variations in fermentation and mixing.



10495 • 10496

Keynote®

A versatile strong baker's flour with great performance in bread baking.

Available in:
Bleached & Unbleached



10586

Keynote® UT

An untreated baker's flour ideal for baked goods that do not require maturing agents.

Available in:
Unbleached



10597

Super Keynote®

Specially formulated for large volume pan & hearth breads through enhanced gas retention.

Available in:
Bleached



10421 • 10422

Rapido®

Ideal for optimal performance in short or no time dough fermentation breads.

Available in:
Bleached & Unbleached



10208 • 10342

Superior™ / Saskania® High-Gluten

A high protein flour for excellent water absorption and performance tolerances.

Available in:
Unbleached



10127

Artisan™

A flour that is free from oxidation additives for a naturally rising loaf of bread.

Available in:
Bleached
Untreated

WHOLE WHEAT

Premium whole wheat flour offering the fibre and baking attributes to meet the demand for whole wheat foods.



10030

All-O-Wheat™

A classic all-purpose whole wheat flour.



10023

All-O-Wheat™ Coarse

A coarse whole wheat flour for bread products with a lighter appearance and a higher volume.



10041

All-O-Wheat™ Select

A specialty whole wheat flour that supports high volume breads.



10043

All-O-Wheat™ Whole Grain

This whole grain flour is ground with all the bran and germ to meet whole grain standards.



10029

Maxima™ Wheat Flour with Bran

An enriched white flour with added bran, for high volume and light coloured baked goods.

CAKE & PASTRY

Whether cookies, cakes, or pastries, we have the ideal flour for all your customers favourites.



11063 • 11066 Peach Pastry® Cake & Pastry

Ideal for cakes and pastries with a bright crumb colour.

Available in:
Bleached



11102 Tulip® Cookie & Pastry

Offers protein levels that allow for an open structure and oven spring.

Available in:
Bleached



11157 Velvet® Hi-Ratio Cake

This specialized flour creates delectably light and fluffy cakes with a bright crumb colour.

Available in:
Bleached



11032 Flaky Crust®

This flour is best for pastries and cookies with a tender texture and bite.

Available in:
Unbleached



10254 Dandy® Top Patent

This chlorinated flour will improve cake performance where strength is needed.

Available in:
Bleached

PIZZA

Pizza flours you can count on for consistent performance, texture, and taste.



10063 Classic Pizza

A versatile and easy-to-work flour that produces a mellow dough and a well-rounded crust flavour.

Available in:
Unbleached



10134 Primo Mulino® Neapolitan Style Pizza

This 00-style pizza flour is ideal for Neapolitan and Californian pizzas baked in high-temperature ovens.



10457 • 10483 Keynote® Select

Formulated for easy dough handling and machinability with excellent strength and extensibility for the perfect pizza crust.

Available in:
Bleached & Unbleached



11531 Durum Flour

Delivers exceptional colour and cooking quality to a variety of shell pastas and other sheeted pasta products.



11567 Durum Semolina

A coarse granular product made from the purified endosperm of amber durum wheat.

DURUM

Durum wheat is a specialty wheat milled to produce flour or semolina.

IDEAL APPLICATIONS for Premium Traditional Flour

APPLICATIONS	All- Purpose	Strong Bakers	High Gluten	Whole Wheat	Cake & Pastry	Self-Rising
Hearth Breads	•	•	•	•		
European Crusty Breads	•	•	•			
Specialty Pan Breads		•	•	•		
White Pan Breads	•	•				
Hard/Kaiser Rolls		•	•			
Hamburger/Hot Dog Buns	•	•		•		
Dinner & Soft Rolls	•	•		•		
Tortillas	•			•		
Coffee Cakes					•	
Cinnamon Rolls	•	•			•	
Danish Pastries		•			•	
Sweet Doughs	•	•			•	
Rye Breads		•	•			
Pumpernickel Breads		•	•			
Bagels	•	•	•	•		
Thin-Crust Pizzas	•	•		•		
Thick-Crust Pizzas	•	•		•		
English Muffins	•			•		
Pretzels	•	•		•		
Croissants	•	•				
Breadsticks	•	•		•		
Pita/Flat Breads	•	•		•		
Yeast-raised Donuts	•	•				
Batters & Breadings	•					
Scones	•					
Biscuits	•					•
Waffles & Pancakes	•			•		•
Quick Breads	•			•		•
Cookies	•				•	•
Muffins	•				•	
Sauces & Gravies						
Bars					•	
Pastries/Pie Dough					•	
Cake Donuts	•					
Brownies	•				•	
Cakes - layer, sheet, wedding, etc.					•	
Tortes					•	
Jelly Rolls					•	
Crackers					•	



Nourishing what's next.®

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