



Ardent Mills Flour Portfolio



All Purpose Flour

Best Used For

A top patent all-purpose flour milled from hard red spring Canadian wheat that is enriched to meet the regulatory requirements of Canada. This flour is an all-purpose flour with excellent baking performance in all types of baking.

Baker's Hand™ Flour

A top patent all purpose flour milled from hard red spring Canadian wheat that is enriched to meet the regulatory requirements of Canada.

Available in: Bleached Flour, Unbleached Flour

Excellent baking performance in all types of baking applications

Baker's Hand™ Select Flour

An all purpose flour especially designed for applications where long sponge or brew type fermentations are used rather than chemical oxidation additives to improve the dough.

Available in: Unbleached Flour

Pita, white pan bread, soft rolls and pizza

Hotel & Restaurant Flour

A top patent all purpose flour milled from hard red spring Canadian wheat that is enriched to meet the regulatory requirements of Canada.

Available in: Bleached Flour, Unbleached Flour

For all your foodservice needs including pan breads, cookies, pancakes, tortillas, pizzas and more

Strong Bakers Flour

Best Used For

A strong patent flour produced from the top milling grades of hard red spring Canadian wheat and enriched to meet the regulatory requirements of Canada.

Keynote® Strong Bakers Flour

A versatile flour with excellent tolerance to variations in fermentation and mixing.

Available in: Bleached Flour, Unbleached Flour

Bread & rolls and pizza

Keynote® UT Strong Bakers Flour

A flour with no added oxidation agents and is used to make baked goods that do not require maturing agents.

Available in: Unbleached flour

Pita, flat breads and pizza

Super Keynote® Strong Bakers Flour

This flour is treated to enhance gas retention for larger volume breads.

Available in: Bleached Flour

Pan & hearth bread

Keynote® Select Strong Bakers Flour

This flour is treated to enhance the sheeting and pinning capabilities of the dough.

Available in: Bleached Flour, Unbleached Flour

Pizza, pan bread and bagels

Rapido® Flour

This flour is treated with oxidizing and maturing agents for optimal performance in short or no-time dough fermentation systems.

Available in: Bleached Flour, Unbleached Flour

Bread applications using a no-time dough process

Pizza Flour

Best Used For

Pizza Flour

A top patent flour milled from hard red spring Canadian wheat that is enriched to meet the regulatory requirements of Canada.

Available in: Unbleached Flour

A variety of pizza applications

Primo Mulino™ Neapolitan Style Pizza Flour

Milled from similar Canadian wheat used in 00 flour, ideal for Neapolitan-style pizza crusts.

Thin, thick, Neapolitan-style pizza crusts and Italian style flat breads

Cake & Pastry Flour

Best Used For

A patent flour made from the top milling grades of soft white Canadian wheat which is enriched to meet the regulatory requirements of Canada.

Peach Pastry® Bleached Flour

A flour that will create a tender cake with a bright crumb colour.

Cakes & pastry

Tulip® Unbleached Flour

A flour with protein levels that allow for more open structure and oven spring.

Cookies & pastry

Velvet® Bleached Flour

A top patent flour ideal for Hi ratio cakes that is bleached and treated with maturing agents.

Hi Ratio Cakes

Flaky Crust® Unbleached Flour

An unbleached premium flour that can be used to make a variety of pastry. Also makes tender cookies with a larger spread.

Pastry

Whole Wheat Flour

Best Used For

A whole wheat flour that is produced by grinding and bolting both the endosperm and bran coat of the top milling grades of hard red spring Canadian wheat to meet the regulatory requirements of Canada.

All-O-Wheat™ Whole Wheat Flour

A whole wheat all-purpose flour providing a source of fibre as it includes the bran from the wheat grain.

Bread & baking applications that require whole wheat

All-O-Wheat™ Coarse Whole Wheat Flour

With larger bran particles than regular whole wheat this flour produces bread products with a lighter appearance and a higher volume that retains the same nutritional aspects.

Whole wheat breads

All-O-Wheat™ Select Whole Wheat Flour

A flour that will support high volume whole wheat breads.

Whole wheat breads

All-O-Wheat™ Whole Grain Untreated Flour

A flour that meets the Canadian definition of whole grain.

Whole grain breads

Maxima™ Wheat Flour with Bran

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

Large volume bread & baking applications

Durum

Best Used For

Durum Flour

A purified clear flour milled from the top milling grades of amber durum wheat and enriched to meet the regulatory requirements of Canada, but is otherwise totally untreated.

All types of sheeted pasta and extruded macaroni

Durum Semolina

A coarse granular product made from the purified endosperm of the top milling grades of amber durum wheat and enriched to meet the regulatory requirements of Canada.

All types of extruded pasta and macaroni products, specialty durum semolina hearth breads and a variety of ethnic sweet and savoury products

Specialty Flour

Best Used For

Artisan™ Unbleached Untreated Flour

A flour that is milled from selected high quality grades of hard red spring and soft winter Canadian wheat. Contains no chemical oxidation additives.

Artisan breads

Superior™ Unbleached Flour (Eastern)

Saskania® Unbleached Flour (Western)

A high gluten flour milled from the top milling grades of hard red spring Canadian wheat that is enriched to meet the regulatory requirements of Canada. Has excellent water absorption and performance tolerances which allows the flour to carry a high percentage of ingredients (bran, rye and whole wheat flour).

All types of Italian, specialty & hearth breads, bagels and Kaisers

Dandy® Bleached Flour

A top patent flour milled from the top milling grades of hard red spring Canadian wheat and is enriched to meet the regulatory requirements of Canada. This chlorinated flour will improve cake performance where strength is needed and produce finished baked products with a lighter colour than a standard bleached all purpose flour.

Noodles and heavy sponge & pound cakes

Talisman® Bleached Flour

Granular flour with free flowing characteristics. It is produced from the top milling grades of hard red spring wheat and is enriched to meet the regulatory requirements of Canada.

Dusting and as a thickening agent; also known as an instant blending flour

Wheatlets

A coarse granular product made from purified endosperm of the top milling grades of hard red spring Canadian wheat.

Applications where wheat middlings are required

Self Rising Flour

A unique blend of hard and soft wheat flours, salt and baking powder.

Bread, pita, pancakes, cookies and chemically leavened products