

Explore  
Today's World of

# PIZZA POSSIBILITIES





# A Complete Portfolio of New Pizza Innovation, Off-the-Shelf Pizza Mixes and Traditional Flours

Whether you're looking to ensure consistent quality and performance, give your crusts that classic Italian style, add whole grain nutrition or take advantage of the ever-growing interest in ancient grains, Ardent Mills has the ingredients to help you rise above the competition.

## GRAIN INNOVATIONS



- **Neapolitan Style Pizza Flour 20 kg**  
Milled from the similar wheat used in 00 flour, ideal for Neapolitan-style crusts.
- **Neapolitan Style Pizza Mix 10 kg**  
Made with a blend of select prairie wheat varieties, this mix is ideal for creating thin-crust pizza baked in wood or brick ovens.
- **Organic Strong Bakers Flour 20 kg**  
For dough with great extensibility and handling characteristics.
- **Organic All-Purpose Bread Flour 20 kg**  
Produces dough with great extensibility and handling characteristics, giving your customers a flavourful loaf of bread every time.
- **Organic Whole Wheat Flour 20 kg**  
Offers the natural texture, appearance, taste and nutrition that have become the whole-wheat trademark.
- **Organic Universal Pizza Mix 10 kg**  
Going Organic? We can help with this easy-to-use Organic pizza mix that is ideal for regular, thin, thick or deep dish crusts.

## PIZZA MIXES

### Off-the-Shelf Mixes:

- **Wheat Wise® Wholegrain Pizza Mix**
- **Hand Crafted Pizza Mix**
- **Classic Pizza Mix**

### Custom Mixes:

Put our R&D team to work on a custom-mix formulation to safeguard your scratch recipe and ensure crust consistency and quality across your chain.

## TRADITIONAL FLOURS

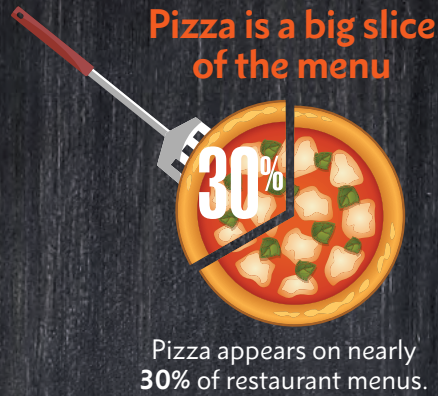
- **Pizza Flour Unbleached**
- **Keynote® Select Strong Bakers Flour Bleached**
- **Keynote® Select Strong Bakers Flour Unbleached**
- **Baker's Hand™ All Purpose Flour Bleached**
- **Baker's Hand™ All Purpose Flour Unbleached**



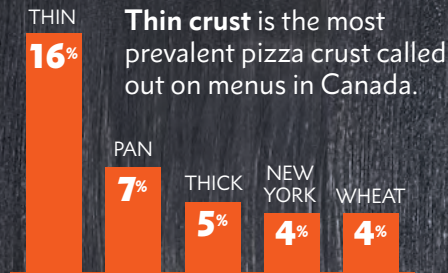
## Trends We're Watching

From insights to innovation, we're watching what's happening in pizza so that you're ready to deliver what's next. Here are a few bites from our most recent pizza crust trends research\*:

\*ARDENT MILLS PIZZA CRUST STUDY, SEPT. 2017



### Top pizza crusts

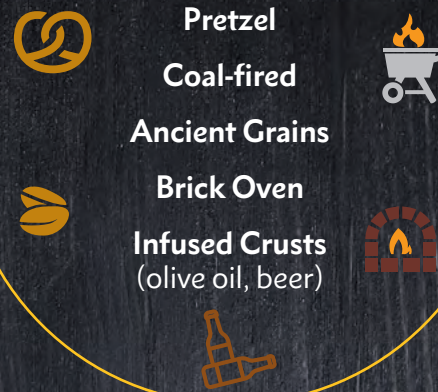


**Thin crust** is the most prevalent pizza crust called out on menus in Canada.

### 3 of the top 6 unique pizza concepts ...



### Crusts just beginning to rise ...



### Fastest-growing crusts over the last 4 years:



## QUINOA

is not only one of the most popular but also one of the fastest-growing grains featured on menus today. Over the last year, it grew

21%





GRAIN INNOVATIONS		
10134	<b>Primo Mulino™</b> Neapolitan Style Pizza Flour	20 kg
13681	<b>Primo Mulino™</b> Neapolitan Style Pizza Mix	10 kg
10054	<b>Simply Milled by Ardent Mills™</b> Strong Bakers Flour	20 kg
10056	<b>Simply Milled by Ardent Mills™</b> Organic Whole Wheat Flour	20 kg
10057	<b>Simply Milled by Ardent Mills™</b> All Purpose Bread Flour	20 kg
13574	<b>Simply Milled by Ardent Mills™</b> Organic Universal Pizza Mix	10 kg
PIZZA MIXES		
13338	<b>Wheat Wise®</b> Wholegrain Pizza Mix	10 kg
13680	Hand Crafted Pizza Mix	20 kg
13786	Classic Pizza Mix	20 kg
TRADITIONAL FLOURS		
10063	<b>Pizza Flour</b> Unbleached	20 kg
10483	<b>Keynote® Select</b> Strong Bakers Flour Bleached	20 kg
10457	<b>Keynote® Select</b> Strong Bakers Flour Unbleached	20 kg
10089	<b>Baker's Hand™</b> All Purpose Flour Bleached	20 kg
10082	<b>Baker's Hand™</b> All Purpose Flour Unbleached	20 kg

For more information call 1-888-295-9470 or visit [www.ArdentMills.ca](http://www.ArdentMills.ca) to download our Pizza Troubleshooting Guide