

CONTINUING OUR MILLING LEGACY.

Same great flours. Brand new look.



At Ardent Mills, we're proud to be the company behind some of the most trusted flour brands in the business, from Baker's Hand™ and Keynote® to All-O-Wheat™, Rapido®, Tulip® and more. And now we're bringing these legacy flours together under the Ardent Mills brand.



Nourishing what's next.®

A closer look at the design

Our flour still has the same great quality and functionality you have always relied on, as well as the same brand names, descriptions, packaging formats and product codes for ordering. The only difference is that now, you'll see the Ardent Mills logo proudly displayed on every bag.

"New Name, Same Great Flour" guarantee

Natural kraft colour for many varieties

NEW—Prominent Ardent Mills Brand

Each flour has a brand, description, & colour band for easy identification

Our strong commitment to Family Farms

Same legacy product codes for ordering

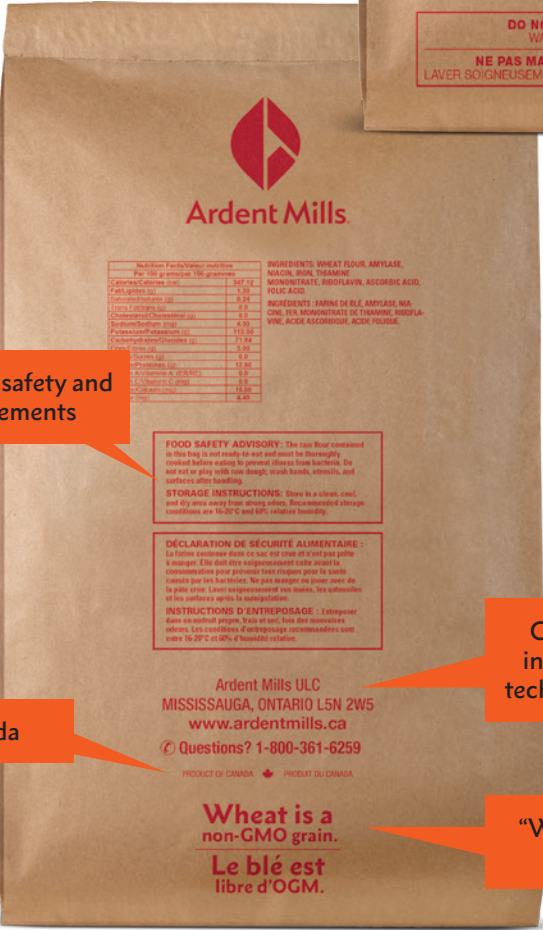
Prominent food safety call-out for raw flour

Extended food safety and storage statements

Product of Canada

Contact information including website and technical services hotline

"Wheat is a non-GMO grain" statement



Ardent Mills Premium Flour Portfolio

Each flour has a brand, description, & colour band for easy identification

TRADITIONAL FLOURS

ALL PURPOSE



STRONG BAKERS



NO-TIME DOUGH



PIZZA



WHOLE WHEAT AND WHOLE GRAIN



CAKE AND PASTRY



ORGANIC FLOURS

HI GLUTEN



BREAD



GRANULAR



SELF-RISING



HOTEL & RESTAURANT (H&R)



SIMPLY MILLED BY ARDENT MILLS



Ideal Applications for Premium Traditional Flour Brands

	Baker's Hand™	Keynote®	Rapido®	Pizza	All-O-Wheat™	Maxima™	Velvet®	Peach Pastry®	Tulip®/Flaky Crust®	Hotel & Restaurant (HGR)	Saskania®/Superior™	Artisan™	Talisman®	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								●	●					

WORLD FLOURS

NEAPOLITAN STYLE



ASIAN NOODLE



DURUM



DURUM



FARINA



Specialty Flours and Innovative Whole Grains

In addition to the premium multi-use flours in the chart above, we offer a complete suite of specialty ingredients for those times when your applications call for them. Some of our specialty ingredients include:

- World Flours
 - Organic Flours
- Ancient Grains
 - Sprouted Flour
- Ultragrain®
 - Sustagrain®
- Gluten-free Flours
 - Bran & Germ



For sales inquiries or samples, contact your Ardent Mills account manager, visit ardentmills.ca or call 1-888-295-9470.

