



Blends, Mixes & Pre-Blends

Simplify your operations with our premium grain & seed blends, flour-based mixes and ingredient pre-blends



Cheddar & Chive Scone made with Ultragrain® Biscuits & More Mix

- ▶ CONSISTENT & RELIABLE PERFORMANCE
- ▶ UNIQUE & PROPRIETARY INGREDIENTS
- ▶ LOWER OPERATING COST



CREATE, SIMPLIFY & DELIGHT

with Storied Grain Blends, Customized Pre-Blends and Traditional Flour-Based Mixes



Extensive growing and milling network



Proprietary and unique ingredients offer nutritional and taste advantages



Culinary innovation and our IBR artisan bakery to help create and commercialize your ideas



Proprietary SafeGuard® technology to address food safety concerns



Technical support to improve efficiencies and troubleshoot your process



Custom formulations to reduce complexity in your unique recipes

WHY ARDENT MILLS?

As your strategic supplier, Ardent Mills® brings more to the table. We are committed to the best ingredients, production practices, quality and food safety standards. Our ingredients perform consistently and reliably, ensuring excellent results every time.

NORTH AMERICAN FOOTPRINT

Our extensive reach and distribution channels put our ingredients where you need them.



GROWING & MILLING NETWORK

Our extensive network of farmers and milling facilities offers a consistent product, crop year to crop year.

PROPRIETARY & UNIQUE INGREDIENTS

Our mixes and blends are backed by the power of exclusive Ardent Mills ingredients, like Ultragrain® White Whole Wheat Flour, Sustagrain® High-Fiber Barley, as well as unique ingredients like Colorado Quinoa™, Simply Milled by Ardent Mills™ Organic Flour and Nature's Color™ Barley.

INNOVATIVE BAKERY RESOURCES

Innovative Bakery Resources (IBR) is dedicated to the art and science of artisanal bread making at scale. Just outside of Portland, Oregon, our pristine, state-of-the-art operation, with flexible "plug and play" equipment allows for unique cutting-edge concepts to help customers quickly commercialize ideas.

INNOVATION IS IN THE MIX

We deliver breakthrough R&D concepts and customized formulations, pack sizes, formats and private-label programs to fit your scratch recipe or proprietary needs.

SAFEGUARD® FOR FOOD SAFETY

Safeguard® Treatment and Delivery System is our proprietary comprehensive food safety system, which offers up to a 5-log pathogen reduction for ready-to-eat applications, like cookie dough, and can bring that same rigorous food safety to mixes.

TECHNICAL SUPPORT

Our experts are here to help—from reducing complexity in your business to troubleshooting processing issues and rolling out new products.



WE CAN FORMULATE FOR:

- Clean-Label
- Non-GMO
- Organic-Certified
- High Protein
- Low and Reduced Sodium
- Whole Grain

VALUE FOR EVERY CHANNEL

Ardent Mills mixes, blends and pre-blends can save you money and reduce complexity for operations of all sizes and descriptions.

RETAIL & RETAIL BAKERY

- Reduce logistical and production complexity for in-house bakeries and commissaries
- End-to-end support from product development to commercialization



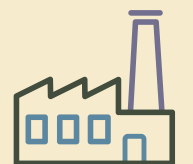
FOODSERVICE

- Standardize signature products across locations, from pizza crusts to tortillas, breads and more



FOOD MANUFACTURING

- Simplify your production and inventory by scaling one ingredient instead of five or more





MIXES

Ardent Mills' Bakery and Pizza Mixes are convenient mixtures of flour and functional ingredients, all bundled into a one-bag solution. While helping to reduce scaling and batch errors, they provide bakeries, foodservice operators and food manufacturers with consistent results and value. Bring us your operational challenge.

BREAD & ROLL

Our mixes, bases and concentrates help eliminate the guesswork from bread baking, making it easier to achieve great results every time, whether it's the perfect white sandwich bread or artisan-style loaves packed with heirloom grains.

- Premium Bread and Soft Roll Base
- Classic Crispy Bread and Roll Base
- Extended Shelf Life Soft White Bread & Roll Base
- Authentic Sour Dough Bread and Roll Base
- Rapido® Crusty Roll Mix
- Berliner Bread Mix
- Nottingham Autumn Harvest Bread Base
- Wheat Wise™ Whole Grain Malted Wheat Bread Base

PIZZA

The perfect crust is the hallmark of a great pizza, and a mix can help you achieve consistent results from traditional deck-oven and pan pizzas, to Neapolitan-style brick-oven specialties and innovative ancient grain flatbreads.

- Classic Pizza Mix
- Handcrafted Pizza Mix
- Wheat Wise™ Whole Grain Pizza Mix
- Primo Mulino® Neapolitan-Style Pizza Mix
- Simply Milled by Ardent Mills™ Organic Universal Pizza Mix

BATTER

A versatile batter mix that will work for all your breading & battering needs. Great for chicken, fish, seafood or vegetables. Performs consistently whether a thin or thick coating is used.

- Multi-Purpose Batter Mix

TORTILLA

A flour tortilla to indulge on. This mix is also perfect for tacos, burritos, fajitas, quesadillas and more.

- Cuatro Cosechas™ Tortilla Mix

ORGANIC

Our Simply Milled by Ardent Mills™ Organic Universal Pizza Mix can help you save labor, ensure consistency and greatly simplify your organic ingredient sourcing. We provide a reliable certified organic mix in accordance with Oregon Tilth standards. This organic pizza mix is perfect for a thin, thick or regular pizza crust. But this mix will also make great focaccias, ciabattas, artisan breads and rolls.

- Simply Milled by Ardent Mills™ Organic Universal Pizza Mix

SPECIALTY

We can formulate using Ardent Mills' exclusive proprietary ingredients including Ultragrain® and Sustagrain®.

- Ultragrain® Biscuits & More Mix
- Zero Net Carb Universal Mix

CUSTOM BLENDS

We have a broad portfolio of off-the-shelf mixes that are exceptionally versatile. But if you are looking for a custom formula, Ardent Mills has the ingredients and R&D capabilities to create the perfect mix or blend for your needs.



Pulled Pork Sandwich Roll
made with Rapido® Crusty Roll Mix

PIZZA POSSIBILITIES

Your Pizza, Our Mixes: Creating Opportunity For Your Business

For everyone from a pizzaiolo baking authentic Neapolitan-style pizzas in a brick oven, to a college or university foodservice director wanting to add whole grain nutrition to pan pizzas, Ardent Mills' Pizza Mixes deliver.

RELIABLE FLOURS, TRUSTED MIXES

We offer the industry's largest and most reliable supply of flours and grains—including a full line of ancient, heirloom and specialty options. Plus, our off-the-shelf and custom pizza mixes deliver phenomenal taste and texture and can help you save labor and ensure consistency for every crust style and every operation, big or small.

ON-TREND

We keep our eyes on pizza trends, so our culinary innovations team can put you ahead of the competition. Our expertise in crust styles from all over the country—and all over the world—can help your business discover what's next.

TECHNICAL EXPERTISE

Got dough problems? We've got answers. Want to get in on the ancient grains trend but don't have available formulation resources? We can create a formulation that hits all the right notes. Put our R&D team to work on a custom-mix formulation to enhance your scratch recipe and ensure crust consistency and quality across your operation. Sample our Simply Milled by Ardent Mills™ Organic Universal, Primo Mulino® Neapolitan-Style or other on-trend pizza mixes.



Gourmet Thin-Crust Pizza made with
Primo Mulino® Neapolitan-Style Pizza Mix

GRAIN & SEED BLENDS

Our artisan Grain & Seed Blends are a combination of quality seeds, flakes and whole grains, gently blended to maintain particle integrity and performance. With off-the-shelf or customized blends, we can deliver on consumer trends for unique texture and visual appeal.

NUT BLENDS

A great way to add the flavor and texture of protein-packed nuts at a reasonable cost. Blends include chopped and ground cashews, hazelnuts, almonds, walnuts and more.

- Nut Combo Blend
- Oregon Nut Blend
- Walnut Blend

MULTIGRAIN & SEED BLENDS

We blend grains and seeds in winning combinations for high-impact flavor, texture, nutrition and visual appeal. Perfect for crackers, bars, breads, rolls, buns and bagels.

- State Coarse 8 Grain Blend
- 15 Grain Seed Blend
- State Basic Blend
- Hearty 12 Grain Blend
- Highland Grain Blend
- Dual Wheat Blend
- 5 Seed Blend
- Whole Grain Integrity Blend
- Lucky 7 Grain & Seed Blend
- Fiber Nutrient Blend

OAT BLENDS

Our large, consistently milled oat flakes provide reliable baking results with great texture and flavor.

- Oat Blends

ORGANIC BLENDS

With a commitment to help grow organic acres, we can find the grains and seeds you need to achieve the exact visual, textural, flavor and nutritional profile you need. We can also add ancient and heirloom grains to bring signature marketing potential to your products.

- Organic Grains Plus Blend
- Organic 5 Seed Blend
- Organic Multi-Seed
- Organic 15 Grains & Seeds
- Organic 21 Grains & Seeds
- Organic Super Seed



INTRODUCING THE ANNEX BY ARDENT MILLS



Cultivating the future of specialty grains and plant-based ingredients

At Ardent Mills, we're passionate about bringing people the goodness of plants and grains in innovative and unique ways. That's why we created The Annex by Ardent Mills, a dedicated team committed to exploring what's next in whole grains, pulses, mixes, custom multigrain blends and finished breads.



THE HEIRLOOM ALLURE

"We are seeing an increased interest in artisan pursuits and a renewed excitement around heirloom grains. Farmers are looking for ways to connect with the consumer and add more value to their farm. Planting an heirloom grain is a great way to enter this new market space."

—Shrene White, General Manager, The Annex by Ardent Mills

Garlic Knots made with
Arden Mills® Classic Pizza Mix



PRE-BLENDS

Customized systems of powerful, functional ingredients that can help reduce the quantity of ingredients in formulations without sacrificing quality in performance

REDUCE COMPLEXITY. REDUCE COST.

Arden Mills will work with you to identify opportunities for optimization with our Operation-Simplifying Ingredient Systems (OSIS), which can help reduce costs and complexity in your manufacturing process.

Arden Mills' ingredient pre-blends are all about adding efficiency without compromising quality. These ingredients can help to simplify operations and logistics, so you can count on consistent results while saving time and labor. And they're exceptionally versatile, because we customize them to meet your specific application needs. Any way you use them, they're a value-add that can help boost your bottom line while maintaining your signature quality standards.

And for product selection, customization, quality control, consistency, R&D and technical support, Arden Mills is the only source you need.





Focaccia made with Simply Milled by Ardent Mills™
Organic Universal Pizza Mix



PACKAGING CAPABILITIES

ENHANCE YOUR CUSTOM MIXES WITH VERSATILE PACKAGING OPTIONS.

Whatever the size of your operation, we have a packaging solution to fit your needs.

RETAIL-READY

- Multiple packaging styles and sizes, including paper, poly, pillow pack, stand-up and resealable
- Printed to your brand specifications

BAKERY AND INDUSTRIAL

- We can pack the size that's right for your operation, from ounces to totes

For more information, samples or to order,
contact your Ardent Mills account manager,
visit ardentmills.com or call 800-851-9618.
In Canada, visit ardentmills.ca or call 888-295-9470.



Nourishing what's next.®

