

Pizza portfolio

Helping you perfect your signature crust styles



Pizza



It's ingrained in us

From insights to innovations, we're watching what's hot in pizza to help you deliver what's next.

If you're looking to ensure **consistent quality and performance** and give your crusts that artisan style, Ardent Mills is the crust source you can trust.



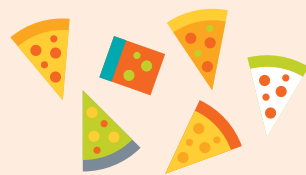
of foodservice operators offer pizza on their menu¹



Gluten-free is the fastest growing crust style on menus in Canada at **+63%** over the last 4 years¹



Gluten-free is now the leading pizza crust type called out on menus¹



Six leading types of specialty pizzas²

- ◆ Vegetarian
- ◆ Keto-friendly
- ◆ Plant-based
- ◆ Organic
- ◆ Gluten-free
- ◆ Flatbread



Compared to previous years, pizza operators are highlighting **keto-friendly** claims **+25%**²

Ardent Mills is a passionate supplier partner with unmatched expertise and resources.

Our dedicated team of professionals supply best-in-class technical guidance and innovation support, backed with our long- and short-term contract pricing **options to fit your business needs**. Together, we can bring your pizza to life.

Need assistance with your dough?

Snap the code to check out our helpful resources for pizza makers including our troubleshooting guide.



Pizza possibilities

Traditional flours

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

- ◆ **Keynote® Strong Bakers Flour:** high-quality, versatile flour produced with the top milling grades; available in bleached and unbleached formats
- ◆ **Baker's Hand® All-Purpose Flour:** excellent baking begins with this all-purpose flour; available in bleached and unbleached formats
- ◆ **Pizza Flour:** a patent unbleached flour made for pizzas

Pizza mixes

Impart your signature touch with our easy-to-use pizza mixes that can help you achieve consistent results and save on skilled labour.

- ◆ **Wheat Wise® Whole Grain Pizza Mix:** satisfy the taste requirements and nutritional standards for your customers
- ◆ **Hand-Crafted Pizza Mix:** perfect for use in both thin and thick crust pizzas; ideal for use with a wide variety of toppings
- ◆ **Classic Pizza Mix:** perfect for use in thin and thick crust pizzas and a wide variety of toppings

Gluten-free flour blends

Gluten-free is rising fast in the world of pizza.

- ◆ **Gluten-Free Pizza Flour Blend:** create great-tasting thin crust, pan pizzas and flatbreads that appeal to consumers' dietary preferences and lifestyle choices
- ◆ **Gluten-Free All-Purpose Flour:** it's as simple as a direct substitution for traditional flour to convert your recipes with our certified gluten-free flour blend, without sacrificing the taste your customers love.

Neapolitan 00-style

Primo Mulino® is our Italian-inspired, Canadian-grown and milled flour, ideal for many artisan pizzerias.

- ◆ **Primo Mulino Neapolitan-Style Pizza Flour:** Ideal for crafting Neapolitan-style crusts
- ◆ **Primo Mulino Neapolitan-Style Pizza Mix:** simply add water and yeast to this specialty mix for a great-tasting Neapolitan-style pizza crust

Keto-friendly solutions

Ask our pizza experts about our keto-friendly capabilities at **1-800-361-6259**.

Pizza crust solutions for every application.



Traditional & organic flour

Code	Description	Pack
10063	Pizza Flour Unbleached	20 kg
10134	Primo Mulino® Neapolitan Style Pizza Flour	20 kg
10483	Keynote® Select Strong Bakers Flour Bleached	20 kg
10457	Keynote® Select Strong Bakers Flour Unbleached	20 kg
10089	Baker's Hand® All Purpose Flour Bleached	20 kg
10054	Organic Strong Bakers Flour	20 kg
10057	Organic All-Purpose Flour	20 kg

Pizza mixes

Code	Description	Pack
13338	Wheat Wise® Wholegrain Pizza Mix	10 kg
13680	Hand-Crafted Pizza Mix	20 kg
13681	Primo Mulino® Neapolitan Style Pizza Mix	10 kg
13786	Classic Pizza Mix	20 kg
13890	Organic Universal Pizza Mix	10 kg

Gluten-free flour blends

Code	Description	Pack
22320	Gluten-Free Pizza Flour Blend	10 kg
22350	Gluten-Free Pizza Flour Blend	6/2 kg
22325	Gluten-Free All-Purpose Flour Blend	10 kg



Private label

We offer a range of private-label packaging options to fit your operational and supply chain needs.

Custom solutions

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



Ready to learn more or speak to our pizza experts? Contact us today.
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01/2023