

# Flour classification

## Hard wheat flour

Includes All-Purpose, Strong Bakers, Whole Wheat and Pizza Flours.

- Protein range from 11.5% to 14%+
- Primarily used to bake yeast-leavened products

## Soft wheat flour

Includes Cake and Pastry Flours. Ideal for delicate cakes, pastries and baked goods.

- Protein range from 7% to 10%
- Primarily used to bake non-yeast leavened products

## Durum

Includes Durum and Durum Semolina Flours.

- Protein range 13%+
- Used to make noodles, pasta and ethnic flat breads



### Research, development & quality

From ideation and consumer validation through scale-up and market launch, we're here to help you turn inspiration into reality. Our innovation team brings together top talent in culinary, product development, quality standards and technical support.

### Technical support

We're here to support you—in the lab and onsite at your facility or foodservice operation—with our industry-leading technical services team. Our experts are strategically located throughout Canada, the U.S. and Puerto Rico.



## Applications

	Baker's Hand™	Keynote®	Rapido®	Pizza	All-O-Wheat™	Maxima™	Velvet®	Peach Pastry®	Tulip / Flaky Crust®	Hot & Restaurant	Saskania / Superior™	Artisan™	Talisman®	Self-Rising
Hearth breads	◆	◆	◆		◆					◆	◆	◆		
European crusty breads	◆	◆								◆	◆	◆		
Specialty pan breads		◆	◆		◆	◆					◆			
White pan breads	◆	◆	◆							◆		◆		
Hard/Kaiser rolls		◆	◆								◆			
Hamburger and hot dog buns	◆	◆	◆		◆					◆				
Dinner and 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 and flat breads	◆	◆		◆	◆	◆				◆				
Yeast-raised donuts	◆	◆								◆				
Batters and breadings	◆									◆				
Scones	◆									◆				
Biscuits	◆									◆				◆
Waffles and pancakes	◆				◆	◆				◆				◆
Quick breads	◆				◆					◆				◆
Cookies	◆							◆	◆					◆
Muffins	◆							◆	◆					◆
Sauces and gravies										◆			◆	
Bars								◆	◆					
Pastries and pie dough								◆	◆					
Cake donuts	◆								◆	◆				
Brownies	◆							◆	◆	◆				
Cakes (sheet, layer, etc.)							◆	◆	◆					
Tortes							◆	◆	◆					
Jelly rolls							◆	◆	◆					
Crackers							◆	◆	◆					



Request a sample today: (855) 407-4906 | [ardentmills.ca](http://ardentmills.ca)  
 © 2023 Ardent Mills 6860 Century Avenue, Mississauga, Ontario L5N 2W5



11/2023

# Flour Portfolio



[ardentmills.ca](http://ardentmills.ca)



# Ardent Mills traditional flour portfolio

Each flour category has a unique colour making it easy to identify.

## ALL-PURPOSE



- 10082 • 10089**  
**Baker's Hand®**  
A classic all-purpose flour.  
**Available in:** Bleached & Unbleached
- 10112**  
**Baker's Hand® Select**  
Designed for applications where long sponge or brew type fermentations are desired.  
**Available in:** Unbleached
- 10093 • 10095**  
**Hotel & Restaurant**  
All purpose flour, in a convenient 10kg size  
**Available in:** Bleached & Unbleached
- 10421 • 10422**  
**Rapido®**  
Ideal for optimal performance in short or no time dough fermentation breads.  
**Available in:** Bleached & Unbleached
- 10063**  
**Classic Pizza**  
A versatile and easy-to-work flour that produces a mellow dough and a well-rounded crust flavour.  
**Available in:** Unbleached

## WHOLE WHEAT & WHOLE GRAIN



- 10030**  
**All-O-Wheat®**  
A classic all-purpose whole wheat flour.
- 10041**  
**All-O-Wheat® Select**  
A specialty whole wheat flour that supports high volume breads.
- 10029**  
**Maxima™ Wheat Flour with Bran**  
An enriched white flour with added bran, for high volume and light coloured baked goods.
- 10127**  
**Artisan**  
A flour that is free from oxidation additives for a naturally rising loaf of bread.  
**Available in:** Bleached untreated
- 10208 • 10342**  
**Kyrol™**  
A high protein flour for excellent water absorption and performance tolerances.  
**Available in:** Unbleached

## CAKE & PASTRY



- 11063 • 11066**  
**Peach Pastry®**  
Ideal for cakes and pastries with a bright crumb colour.  
**Available in:** Bleached
- 11102**  
**Tulip®**  
Offers protein levels that allow for an open structure and oven spring.  
**Available in:** Bleached
- 11157**  
**Velvet®**  
Hi-Ratio Cake  
This specialized flour creates delectably light and fluffy cakes with a bright crumb colour.  
**Available in:** Bleached
- 11032**  
**Flaky Crust®**  
This flour is best for pastries and cookies with a tender texture and bite.  
**Available in:** Unbleached
- 10254**  
**Dandy™**  
Top Patent  
This chlorinated flour will improve cake performance where strength is needed  
**Available in:** Bleached

## GRANULAR FLOUR



- 10392**  
**Talisman®**  
Granular  
Also known as an "instant blending flour", this granular flour is best used for dusting or thickening.
- 11013**  
**Self-Rising**  
A unique blend of hard wheat, soft wheat flours, salt, and baking powder for a simple and quick rise.
- 10134**  
**Primo Mulino®**  
Neapolitan Style Pizza  
This 00-style pizza flour is ideal for neapolitan and Californian pizzas baked in high-temperature ovens.
- 11531**  
**Durum Flour**  
Delivers exceptional colour and cooking quality to a variety of shell pastas and other sheeted pasta products.
- 11567**  
**Durum Semolina**  
A coarse granular product made from the purified endosperm of amber durum wheat.

## STRONG BAKERS



- 10495 • 10496**  
**Keynote®**  
A versatile strong baker's flour with great performance in bread baking.  
**Available in:** Bleached & Unbleached
- 10457 • 10483**  
**Keynote® Select**  
Formulated for easy dough handling and machinability with excellent strength and extensibility for the perfect pizza crust.  
**Available in:** Bleached & Unbleached
- 10586**  
**Keynote® UT**  
An untreated baker's flour ideal for baked goods that do not require maturing agents.  
**Available in:** Unbleached
- 10597**  
**Super Keynote®**  
Specially formulated for large volume pan & hearth breads through enhanced gas retention.  
**Available in:** Bleached

## FARINA



- 10287**  
**Wheatlets**  
A coarse granular product made from purified endosperm, ideal where wheat middlings are required.

## Ready to innovate with alternative grains, pulses, mixes and blends?

In addition to traditional flours, we have a complete suite of alternative grain solutions, including gluten-free ancient grains, heritage wheats, pulses, mixes and blends. At Ardent Mills, we have the robust capabilities to develop custom blends — as well as supply our Sustagrain® High Fiber Barley and ready-to-eat applications through the proprietary process of our Safeguard™ Treatment and Delivery System.

Take a closer look at [ardentmills.ca](http://ardentmills.ca) today.

