

Bring whole-grain goodness with white-flour appeal to school meals

UltraGrain® K-12 applications guide



UltraGrain® delivers whole-grain nutrition that acts and tastes more like white flour



Solve K-12 challenges with UltraGrain®

One of the biggest K-12 foodservice challenges is consistently meeting **USDA regulations** and ensuring 80% of all grains offered are whole-grain rich. UltraGrain® flours are a key ingredient to creating whole-grain foods—with the familiar appeal of foods made with white flour. These flours are made with exclusive wheat varieties that are lighter in color with a mild, sweeter flavor than traditional whole wheat. Our unique granulation technology produces a finer particle size, creating a softer, smoother texture similar to white flour. UltraGrain® is versatile and **meets kids' taste expectations**, helping to **prevent waste** and **budget impacts**. Satisfy both students and school districts with **Ardent Mills' ingredient expertise**.

The benefits of UltraGrain® flours



Supply assurance supported by our grower partnerships.



Greater consistency through controlled wheat sourcing and milling.



Reduced labor through simplified formulation.



Less storage space required with fewer SKUs needed.

Breakfast, lunch and snack versatility

Deliver the color, flavor and texture that students prefer with our flexible UltraGrain® portfolio that spans both hard and soft wheats.

Breakfast: make mornings more nourishing

Schools need versatile products that work in grab-and-go and trayline formats and help drive student participation. UltraGrain® flours keep pancakes fluffy, give muffins a tender crumb and help biscuits maintain structure without heaviness—all while providing whole-grain nutrition.



Breakfast recipe spotlight (👉 tap to download the recipe)



Bagels 👉

These whole-grain bagels are great with cream cheese or as a sandwich for breakfast or lunch.



Cinnamon rolls 👉

This sticky-sweet student favorite includes nutritional benefits of whole-grain quinoa.

Lunch: whole-grain foundations for high-participation lunches

The cornerstone of most school nutrition programs, lunch menus can vary drastically. Our UltraGrain® portfolio enables you to make everything from whole-grain buns to pizza crusts to tortillas that closely resemble white flour versions—so you can help please students and minimize food waste.



Lunch recipe spotlight



Flatbread 👉

This thin, versatile bread is a great way to introduce a wide range of flavors, vegetables and proteins.



California style pizza 👉

This cafeteria favorite features a thin and crispy, yet slightly chewy crust full of whole-grain nutrition.



Sandwich bun 👉

Delicious option for on-trend sliders and handhelds like BBQ cheddar burgers or chicken parmesan.

Snacks: smart solutions that stand up to the competition

Snacks are a growing opportunity in schools, but they must be **USDA Smart Snacks** compliant and compete with the appeal of retail options at the same time. UltraGrain® Soft Whole Wheat delivers versatility for cookies, crackers and snack cakes with whole-grain nutrition, plus a softer texture and lighter color to score top marks with K-12 students.

Snack recipe spotlight



Soft pretzels 👉

Savory, soft-baked and irresistible, these pretzels are an easy grab-and-go snack.







Sugar cookies 👉

Soft, buttery flavor and tender crumb—and filled with whole-grain benefits.



Savory tart made with UltraGrain®

UltraGrain® products to support K-12

	Product	Claims	Key applications
	UltraGrain® All-Purpose Blend T-2	<ul style="list-style-type: none"> 55% UltraGrain® blended with 45% enriched white flour Meets USDA definition for "whole-grain rich" 	Breads, pizza, tortillas, cookies, batters, breadings, pancakes, waffles, bagels, cakes, pastries, snacks
	UltraGrain® Hard Whole Wheat	<ul style="list-style-type: none"> Good source of fiber Meets USDA definition for "whole-grain rich" 100% whole grain 	Breads, bagels, soft pretzels, pizza, pastas, tortillas, coatings, biscuits, batters, breadings
	Organic UltraGrain® Hard Whole Wheat	<ul style="list-style-type: none"> Good source of fiber Meets USDA definition for "whole-grain rich" 100% whole grain Certified organic wheat grown and processed in accordance with USDA NOP standards 	Breads, bagels, soft pretzels, pizza, pastas, tortillas, coatings, biscuits, batters, breadings
	UltraGrain® Soft Whole Wheat	<ul style="list-style-type: none"> Good source of fiber Meets USDA definition for "whole-grain rich" 100% whole grain 	Cakes, crackers, cookies, pastries



Tips for superior UltraGrain® performance

Our team compiled a list of key topics to address some common questions for UltraGrain® flours:

- UltraGrain® usually requires more water (hydration) and more mixing time.
 - When substituting UltraGrain® for whole wheat flour, start with your current formula and use the same amount of UltraGrain®
 - You can replace up to 30% of white flour with UltraGrain® without any changes. More than 30% may require more water.
- To ensure optimal performance, we recommend running UltraGrain® dough with your current formula first. Assess the dough as you would normally. If you're not satisfied, consider these suggestions:
 - Check to make sure the dough has a uniform, transparent gluten film.
 - Is it dry? Add more water.
 - Is it stiff? The dough may be too cold. Aim to keep the dough between 78°F and 84°F for best results.
- UltraGrain® may benefit from a more extended rest period to fully hydrate.

Discover how Ardent Mills UltraGrain® can support your K-12 foodservice needs:

