

# Sorghum

Versatile and cost-efficient ancient grain



## Innovating with ancient grains starts here

Highly versatile, sorghum is a great flour ingredient for gluten-free baked goods! Additionally, it can be extruded, flaked, popped and even brewed into beer. This member of the millet family and medium-sized round grain has a mild, lightly sweet taste that melds well with other flavors. It's one of the most important cereal crops in the world, frequently used as a flour in gluten-free baked goods, and commonly grown in the United States.



**This is what makes Ardent Mills different**—we know ancient grains. Our team of dedicated experts can help you formulate and innovate with this breakthrough ingredient. As a reliable supplier, we process sorghum in certified gluten-free facilities, helping support the more than 30% of consumers who are actively making food choices to follow a gluten-free diet.<sup>1</sup>

### Applications

Breads and rolls	Baked snack bars
Cakes and muffins	Cookies
Quick breads	Grain bowls
Pancakes and waffles	Sides and soups
Crackers and extruded snacks	Pet food

### Benefits

- Cost-effective & versatile ancient grain
- Great texture and flavor for gluten-free baking



### Feel-good environmental impact

Sorghum is a versatile, drought-tolerant, rapidly-maturing crop that efficiently fixes carbon in high-temperature, low-moisture environments<sup>2</sup>

### Our product offerings

SORGHUM	SEED	FLOUR	MULTI-BLEND	PACK SIZES	AVAILABILITY	PRODUCT HIGHLIGHTS
 <b>Whole Grain Sorghum</b>	●	●	●	<ul style="list-style-type: none"> <li>Small pack</li> <li>Foodservice/bulk: 25 lbs.</li> <li>Industrial: 50 lbs., 2000 lbs. totes</li> </ul>	<ul style="list-style-type: none"> <li>Available in conventional</li> <li>Available in organic</li> </ul>	<ul style="list-style-type: none"> <li>Non-GMO</li> <li>Cost-effective</li> <li>Ancient grain</li> <li>                       Proudly Supports Family Farms                 </li> </ul>



**Ask your representative about the ways this ancient grain is feeding the world and may help feed your bottom line.**

Ardent Mills is transforming how the world is nourished. As the premier flour-milling and ingredient company with more than 40 locations focused on traditional wheat, quinoa, chickpeas, pulses, organic and gluten-free products, we cultivate the future of food to help our customers and communities thrive.

See what's next in Sorghum



**Looking for application ideas, recipes or more about Sorghum? Snap a photo of the code or contact [info@ardentmills.com](mailto:info@ardentmills.com) and 888-680-0013 today.**