



Issue Date September 2025
Next Review September 2028
Applicable Facilities As shown

Owner AM-REG

Advisory on Allergens

The Ardent Mills facilities listed below produce gluten-containing products. Our hazard assessments include a review of allergens as noted in the Food Allergen Labeling Consumer Protection Act of 2004 (FALCPA) and Food Allergy Safety, Treatment, Education and Research (FASTER) Act of 2023. Our facilities as listed do not store or process milk, fish, crustaceans, tree nuts, peanuts, soy, egg, sesame, or mustard*. Wheat is the only allergen present in the majority of our facilities in the U.S. that produce wheat flour products. The U.S. Food and Drug Administration (FDA) questions and answers on FALCPA can be found at the following website:

<https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-questions-and-answers-regarding-food-allergen-labeling-edition-5>

* Mustard is classified as a priority food allergen for Canada in the Food and Drugs Regulations

Applicable Facilities

Albany, NY	Decatur, AL	Montreal, QC	San Bernardino, CA
Alton, IL	Denver, CO	Mount Pocono, PA	Sherman, TX
Ayer, MA	Fairmount, ND	Newton, KS	Stockton, CA
Chattanooga, TN	Galena Park, TX	Ogden, UT	Wichita, KS
Chester, IL	Hastings, MN	Omaha (A), NE	York, PA
Colton, CA	Kenosha, WI	Omaha (B), NE	
Columbus, OH	Lake City, MN	Port Redwing, FL	
Commerce City, CO	Martins Creek, PA	Puerto Rico	
Culpeper, VA	Mississauga, ON	Saginaw, TX	

Ardent Mills Canada Facilities

Ardent Mills facilities in Canada produce flour from wheat, barley, and rye, in addition to producing oats and bakery mixes from blends of ingredients. These facilities follow Health Canada Guidance for Food Allergen and Allergen Labeling that includes the review of sesame and mustard seed. Peanuts, tree nuts, and coconut are not used or stored in these facilities.

Ardent Mills Mix Plant - Arlington, OR, USA

The mix plant manages only wheat as an allergen in the facility. Allergens are stored separately from non-allergenic ingredients. The mix plant uses full clean-outs of equipment to manage cross contamination. Allergens are indicated in our systems using the operations database and are specifically called out in the formulation and inventory screens. Storage by allergenic order is utilized in the warehouse.

Ardent Mills Emerging Nutrition Facilities

These facilities produce gluten-free and non-gluten containing products. These facilities do not store or process any of the allergens noted in the Food Allergen Labeling Consumer Protection



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Act of 2004 (FALPCA) and Food Allergy Safety, Treatment, Education and Research Act of 2023 (FASTER).

Applicable Facilities

Harvey, ND	Yuba City, CA
Pullman, WA *	Richardton, ND *
Steptoe, WA *	

* Note on co-mingling: Grains handled at these facilities are inherently gluten-free but co-mingling may occur with gluten-containing grains during growing, harvesting, or storage. See individual product specifications for details.

Ardent Mills Regulatory Team

If additional information is required, please contact us at AMQualityRequest@ArdentMills.com.