



Navigating New Crop Transition

Partner with Ardent Mills to help you maintain your flour performance and keep operations running smoothly



Minimize

uncertainty during harvest

Every year, environmental variations during the growing season can impact the quality and availability of traditional wheat-based flour and other ingredients.

After harvest, suppliers like Ardent Mills transition production to a new crop of wheat. This new crop flour may perform differently, meaning bakers and manufacturers may need to adjust formulations to maximize flour performance in their products.

Did you know

Combined with wheat varieties, high and low temperatures, storms and rainfalls can impact the wheat crop quality and yield.

Follow along the new crop transition process



What this means for you

At Ardent Mills, our experts and resources come together in a proven process that ensures you have the right data, product performance insights, and actionable recommendations to transition your flour for effective performance, trusted quality, and ongoing consistency. Our team's commercial bakery and manufacturing experience means we discuss baking and troubleshooting in your terms.

Ed Reinwald,
Sr. Technical
Service Manager



"Our role is to provide the customer with technical assistance, not just on flour functionality and what type of flour to use but formulation, ingredient functionality, processing, equipment and innovation."

Our dedicated teams guide you through transitional seasons, minimizing uncertainty.

Ready to learn more about new crop transition and help maintain your flour performance? Visit ardentmills.com/newcrop today.



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Our teams analyze any differences in flour quality or performance and consider customer implications. We may recommend a process or formula adjustment, based on the findings.



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We receive harvested new crop wheat and begin milling flour at our commercial mills.



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Throughout the transition process, we are committed to minimizing the new crop impact to your operations.





What makes Ardent Mills different

Ardent Mills Innovation Center

The AMIC is our state-of-the-art technical lab that analyzes and scores the quality and performance of grains and flours — complete with small-scale milling equipment, wet chemistry and dough rheology laboratory, and a bakery.

The largest team of experts in the grain industry

Our technical and quality experts average more than 30 years of bakery experience — from back-of-house to large scale manufacturing. This team understands how to translate milling and lab analytical data to ingredient performance. They can troubleshoot and recommend adjustments to customer formulas or operational processes.

Reliable, national footprint

The size and scale of our flour manufacturing enables us to source wheat from across North America, maximizing flour quality and consistency across our mills, and the performance you can expect.

**Want to hear more about what makes Ardent Mills different?
Contact info@ardentmills.com or your sales representative today.**

Kimberly Schaff, Sr. Instrumentation Manager



“Each of our locations and customers have unique challenges. I work directly with our facilities to ensure the quality equipment is up to date and accurate, allowing them to provide consistent, quality products for all of our customers.”



Our technical experts average more than 30 years of bakery experience

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