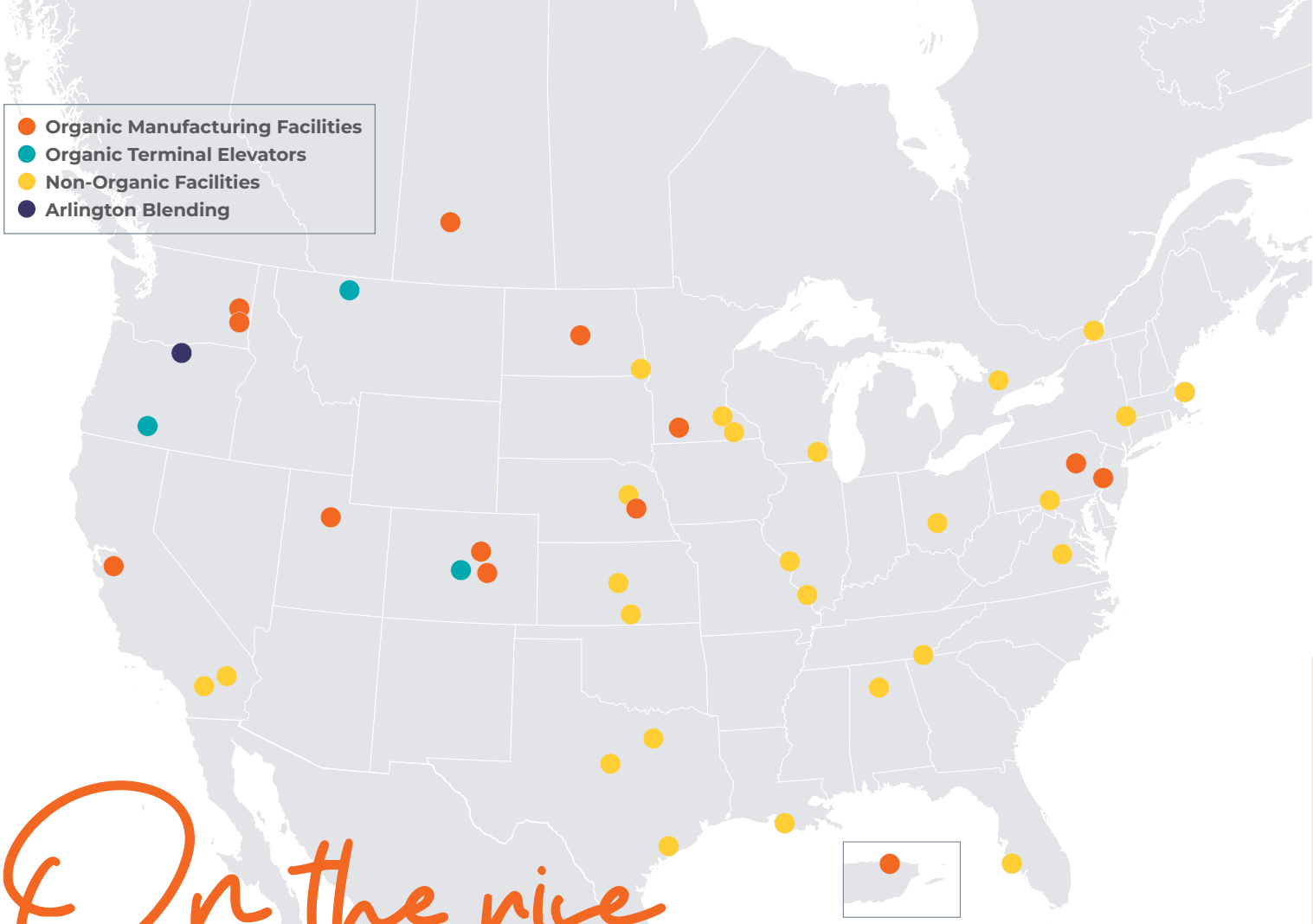
Organic opportunities

Quality wheat flour to meet growing demands

Ardent Mills®

ORGANIC FLOURS



On the rise

The consumer appetite for organic continues to grow

Organic foods are now a mainstream nutritional choice, and the demand is only projected to increase. What began as personal health-and lifestyle-driven purchases has evolved to include additional motivators: planet health, pesticides safety, quality, authenticity and availability.[1]

As the nation's leading organic wheat supplier, we can help you create solutions for today's organic wheat flour demands with the highest-quality and most consistent options.

Let's create the best organic solutions together.

Today's healthful mindsets are increasingly seeking organic:

45%
of U.S. consumers regularly choose organic foods[1]

+4%
organic foods' projected growth rate in 2024[1]

$177B
global organic foods market in 2023[2]

$529.64B
projected market value by 2032[2]

1 Ardent Mills Proprietary Research, consumers 18+
2 Fortune Business Insights, June 2024

Trust and unparalleled support from the leading flour supplier

Consistently meet the growing demand with access to an extensive selection of organic wheat flour products from North America's top flour and grain-based solutions supplier. We have the expertise to help you along the way:

- Successfully led the Ardent Mills Organic Initiative 2019— the same initiative and focus continues today
- Helped U.S. wheat growers double organic acreage in 4 years[1]
- Ongoing support of organic farmers network with a nationwide milling and distribution infrastructure[1]

Structured to meet your needs:

Scale and influence

- A coast-to-coast network of organic mills for steady supply deliveries
- An active investment in organic farmers and acreage growth ensures even the largest customers can meet increasing demand

Ingredient consistency

- Organic products with ingredients that continually meet quality and performance expectations through the most robust science and technical team in the industry

Partnership, safety and innovation

Technical backing

- Superior intelligence and guidance into each crop year using our proprietary Organic Wheat New Crop Harvest Survey
- Innovative milling, analytics and bake analyses to guide wheat blending for minimal variation at our State-of-the-art Ardent Mills Innovation Centers (AMIC)

Food safety

- SafeGuard™ Treatment & Delivery System is our advanced technology that delivers:
  - Heat-treated flour for a variety of ready-to-eat applications
  - Up to 5-log validated pathogen reduction

Learn more about our organic offerings.

Click or scan the code to read now.

Solutions
for all your organic wheat flour needs

There's a variety of options to help you create products for today's organic-seeking consumers.

Organic flour products:
- Organic All-Purpose Flour
- Organic Bread Flour
- Organic Pastry Flour
- Organic Premium Baker's Flour
- Organic Whole Wheat Flour
- Organic UltraGrain® Hard Wheat Flour
- Organic UltraGrain® Soft Wheat Flour

Specifications:
- Milled from cleaned organic wheat of sound quality
- Sifted prior to packing (bag) or loading (bulk)

Certifications & Call Outs:

USDA ORGANIC

Wheat is a non-GMO grain.

Ardent Mills Proudly Supports Family Farms®

Packaging:
- Available in 2 lb. bag, 5 lb. bag, 10 lb. bag, 25 lb. bag, 50 lb. bag, totes and bulk (options vary by product)

Storage:
- Store in a clean, cool and dry area away from strong odors
- Recommended storage conditions are <70 degrees F, <50% relative humidity

Shelf life:
- 180 days (varies by product)

Our organic products lend themselves best to the following applications:
- Bread & bread products
- Savory biscuits & crackers
- Pizza
- Cookies
- Snacks & energy bars
- Pasta & noodles

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.

Request a sample, order or start a conversation.
Contact us at info@ardentmills.com or 866-933-2974.

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