



Hard wheat flour

Includes All-Purpose, Strong Bakers, Whole Wheat and Pizza Flours.

- Protein range from 11.5% to 14%+
- Primarily used to bake yeast-leavened products

Soft wheat flour

Includes Cake and Pastry Flours. Ideal for delicate cakes, pastries and baked goods.

- Protein range from 7% to 10%
- Primarily used to bake non-yeast leavened products

Durum

Includes Durum and Durum Semolina Flours.

- Protein range 13%+
- Used to make noodles, pasta and ethnic flat breads



Research, development & quality

From ideation and consumer validation through scale-up and market launch, we're here to help you turn inspiration into reality. Our innovation team brings together top talent in culinary, product development, quality standards and technical support.

Technical support

We're here to support you—in the lab and onsite at your facility or foodservice operation—with our industry-leading technical services team. Our experts are strategically located throughout Canada, the U.S. and Puerto Rico.

Applications


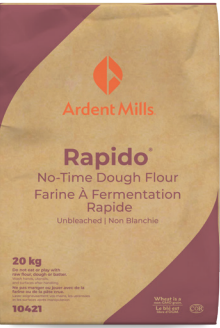



	Baker's Hand™	Keynote®	Rapido®	Pizza	All-O-Wheat™	Maxima™	Velvet®	Peach Pastry®	Tulip / Flaky Crust®	Hot & Restaurant	Saskania / Superior™	Artisan™	Tellman®	Self-Rising
Hearth breads	◆	◆	◆		◆					◆	◆	◆		
European crusty breads	◆	◆								◆	◆	◆		
Specialty pan breads		◆	◆		◆	◆					◆			
White pan breads	◆	◆	◆							◆		◆		
Hard/Kaiser rolls		◆	◆								◆			
Hamburger and hot dog buns	◆	◆	◆		◆					◆				
Dinner and soft rolls	◆	◆	◆		◆	◆				◆				
Tortillas	◆				◆					◆				
Coffee cakes								◆	◆					
Cinnamon rolls	◆	◆						◆	◆					
Danish pastries		◆						◆	◆					
Sweet doughs	◆	◆						◆	◆					
Rye breads		◆									◆			
Pumpernickel breads		◆									◆			
Bagels	◆	◆								◆	◆			
Thin-crust pizzas	◆	◆	◆	◆	◆	◆				◆				
Thick-crust pizzas	◆	◆	◆	◆	◆					◆				
English muffins	◆				◆					◆				
Pretzels	◆	◆		◆	◆	◆				◆				
Croissants	◆	◆								◆				
Breadsticks	◆	◆			◆	◆				◆		◆		
Pita and flat breads	◆	◆		◆	◆	◆				◆				
Yeast-raised donuts	◆	◆								◆				
Batters and breadings	◆									◆				
Scones	◆									◆				
Biscuits	◆									◆				◆
Waffles and pancakes	◆				◆	◆				◆				◆
Quick breads	◆				◆					◆				◆
Cookies	◆							◆	◆	◆				◆
Muffins	◆							◆		◆				
Sauces and gravies										◆			◆	
Bars								◆	◆					
Pastries and pie dough								◆	◆					
Cake donuts	◆								◆	◆				
Brownies	◆							◆	◆	◆				
Cakes (sheet, layer, etc.)							◆	◆	◆					
Tortes							◆	◆	◆					
Jelly rolls							◆	◆	◆					
Crackers								◆	◆					



Flour Portfolio

Ardent Mills traditional flour portfolio

ALL-PURPOSE



10082 • 10089

Baker's Hand®

A classic all-purpose flour.

Available in:
Bleached & unbleached

10112

Baker's Hand® Select

Designed for applications where long sponge or brew type fermentations are desired.

Available in:
Unbleached

10093 • 10095

Hotel & Restaurant

All purpose flour, in a convenient 10kg size

Available in:
Bleached & Unbleached

10421 • 10422

Rapido®

Ideal for optimal performance in short or no time dough fermentation breads.

Available in:
Bleached & unbleached

10063

Classic Pizza

A versatile and easy-to-work flour that produces a mellow dough and a well-rounded crust flavour.

Available in:
Unbleached

WHOLE WHEAT



10030

All-O-Wheat™

A classic all-purpose whole wheat flour.

10041

All-O-Wheat™ Select

A specialty whole wheat flour that supports high volume breads.

10029

Maxima™ Wheat Flour with Bran

An enriched white flour with added bran, for high volume and light coloured baked goods.

10127

Artisan™

A flour that is free from oxidation additives for a naturally rising loaf of bread.

Available in:
Bleached untreated

10208 • 10342

Kyrol

A high protein flour for excellent water absorption and performance tolerances.

Available in:
Unbleached

Each flour category has a unique color making it easy to identify.

CAKE & PASTRY



11063 • 11066

Peach Pastry® Cake & Pastry

Ideal for cakes and pastries with a bright crumb colour.

Available in:
Bleached

11102

Tulip® Cookie & Pastry

Offers protein levels that allow for an open structure and oven spring.

Available in:
Bleached

11157

Velvet® Hi-Ratio Cake

This specialized flour creates delectably light and fluffy cakes with a bright crumb colour.

Available in:
Bleached

11032

Flaky Crust®

This flour is best for pastries and cookies with a tender texture and bite.

Available in:
Unbleached

10254

Dandy® Top Patent

This chlorinated flour will improve cake performance where strength is needed

Available in:
Bleached

GRANULAR FLOUR



10392

Talisman® Granular

Also known as an “instant blending flour”, this granular flour is best used for dusting or thickening.

SELF-RISING



11013

Self-Rising

A unique blend of hard wheat, soft wheat flours, salt, and baking powder for a simple and quick rise.

NEAPOLITAN STYLE



10134

Primo Mulino® Neapolitan Style Pizza

This 00-style pizza flour is ideal for neapolitan and Californian pizzas baked in high-temperature ovens.

DURUM



11531

Durum Flour





Delivers exceptional colour and cooking quality to a variety of shell pastas and other sheeted pasta products.

11567

Durum Semolina

A coarse granular product made from the purified endosperm of amber durum wheat.

STRONG BAKERS



10495 • 10496

Keynote®

A versatile strong baker's flour with great performance in bread baking.

Available in:
Bleached & Unbleached

10457 • 10483

Keynote® Select

Formulated for easy dough handling and machinability with excellent strength and extensibility for the perfect pizza crust.

Available in:
Bleached & unbleached

10586

Keynote® UT

An untreated baker's flour ideal for baked goods that do not require maturing agents.

Available in:
Unbleached

10597

Super Keynote®

Specially formulated for large volume pan & hearth breads through enhanced gas retention.

Available in:
Bleached

Ready to innovate with alternative grains, pulses, mixes and blends?

In addition to traditional flours, we have a complete suite of alternative grain solutions, including gluten-free ancient grains, heritage wheats, pulses, mixes and blends. At Ardent Mills, we have the robust capabilities to develop custom blends — as well as supply our Sustagrain® High Fiber Barley and ready-to-eat ingredients through the proprietary process of our Safeguard® Treatment and Delivery System.

Take a closer look at ardentmills.ca today.

FARINA



10287

Wheatlets

A coarse granular product made from purified endosperm, ideal where wheat middlings are required.

