

Sustainable sorghum.

An ancient grain with modern appeal.









A new face for ancient grains.

Today's consumers are much more conscious about the food products they buy and eat.

The modern consumer now pays significantly more attention to what they put in their body, and not just in the way you might think.

While a move to better-for-you and wholesome food options has been on the rise for quite some time, consumers are now also interested in finding more information about how that food was made and where its ingredients came from. They want to know that what they're consuming is sustainable and is helping to make a positive impact on the environment.

Now, you can satisfy all of these consumer needs in one solution, with HarvestEdge™ Gold Sorghum.

HarvestEdge™ Gold Sorghum is a sustainably grown ancient grain that can be used to enhance a wide assortment of wheat-based food products. ADM's sorghum is not only a wholesome addition for food products, but also sourced from farmers within a 100 mile radius of ADM's verified carbon neutral Dodge City, Kansas mill where it's processed.







Good for food, farmers, and our future.

HarvestEdge[™] Gold Sorghum is a special white variety of the ancient grain with a sweeter, nuttier flavor and light color, making it an ideal enhancement for:



Breads



Cereals



Crackers



Cookies



Multigrain products



Gluten-free products



When added to your food product, this sorghum also brings a lot of consumer appeal. HarvestEdge™ Gold Sorghum is:



Sustainable



Locally sourced within 100 miles of the processing mill



Non-GMO



Processed at a net carbon neutral mill



American grown



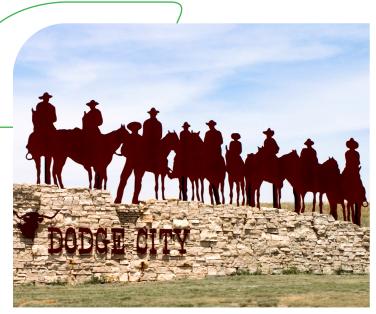
Gluten-free

Not only is sorghum an excellent addition for your food products, but ADM also works closely with our sorghum growing partners to ensure it's good for their business and their land. Continue reading to learn how ADM and our production partners take a hands-on approach to sustainability.



Welcome to Dodge City.

Dodge City, Kansas is famed as a historic frontier town, once home to Western legends like Wyatt Earp. Today, it is the center of sorghum production and home to ADM's Dodge City mill. The Dodge City facility is verified net carbon neutral, certified gluten-free, and supplied by farmers less than 100 miles away, making HarvestEdge™ Gold Sorghum a locally sourced, US-based ancient grain.





Environmental benefits of sorghum.

Western Kansas is arid and dry, and sorghum is an ideal crop in this environment. With the increasing threat of drought, sorghum presents a responsible alternative to water-intensive crops. Sorghum requires low inputs such as water and fertilizer making it a preferable crop for the area.

Additionally, sorghum has a smaller carbon footprint compared to wheat, according to a recent study¹.

ADM's HarvestEdge™ Gold Sorghum is 100% sourced from acres enrolled in sustainable agriculture projects that support environmental improvements. Many sorghum producers have adopted multiple sustainable agriculture practices when growing the crop, such as increasing crop diversity, minimizing soil disturbance, and integrating livestock.

¹ Field to Market: The Alliance for Sustainable Agriculture, 2021. Environmental Outcomes from On-Farm Agricultural Production in the United States (Fourth Edition). ISBN: 978-0-578-33372-4.



The sustainable strength of sorghum.

Minimizing Soil Disturbance

Sorghum growers incorporate conservation tillage practices which reduce soil water loss. This is particularly valuable in drought-prone areas, where lack of water is a major concern tied to crop loss.

Conservation tillage reduces soil erosion, increases soil biological activity, and increases soil organic matter. These benefits can lead to additional economic gains for farmers over time. In 2020, no till comprised 60% of sorghum acres with reduced till at 20%.

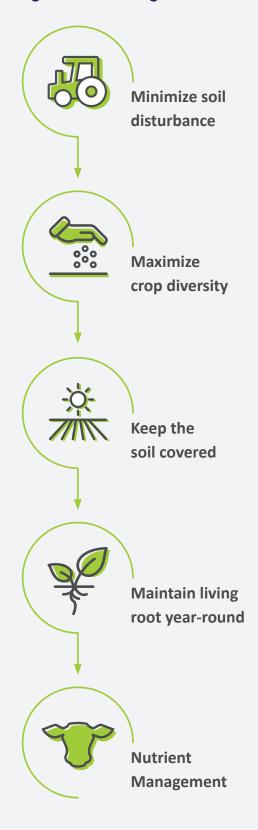
Crop Diversity

Sorghum is often used as part of complex crop rotations that also includes wheat, corn, and soybeans.

Nutrient Management

Sorghum producers in western Kansas frequently use livestock integration as part of their holistic farming approach. Integrating livestock can increase the soil's organic matter and reduce the need for additional nutrients, improving the long-term health of the farm and its sustainability.

5 Core Principles of Regenerative Agriculture





Meet the farmers.

Bar F Farms/The Steffen & Froetschner families.

Sustainability is at the heart of Bar F Farms, which has a long history of advancing sustainable and regenerative practices.

Bar F Farms is a 5th generation cattle and grain farming operation based in Larned, KS. The farm is a family collaboration between Andrew and Erica Froetschner and Tyson and Chelsea Steffen. Andrew and Chelsea are siblings and grew up on the farm. Tyson and Chelsea have three daughters, Addison, Paisley, and Camille, who now live on the farmstead, while Andrew and Erica live nearby with their two sons, Karver and Lennox, and daughter Palmer.



Bar F Farms has partnered with ADM to grow a special type of white sorghum, ideal for food applications with a sweeter, nuttier flavor than other varieties. They also participate in ADM's sustainable agriculture project, which helps producers assess environmental criteria, including biodiversity and water quality, and measure GHG emissions and reductions over time.

In discussing the sustainable credentials of sorghum, the families shared how their farm has been advancing regenerative agriculture (sometimes referred to as conservation agriculture) practices for decades, primarily crop rotation (to maximize crop diversity) and livestock integration.

In addition to the sustainability credentials of sorghum as a crop, producers like Bar F Farms also use livestock integration, a principle of regenerative agriculture, as part of their holistic farming approach. The use of livestock in farming has long shown to be a holistic and environmentally friendly way to enrich soil. The animals naturally increase the organic matter in the soil which reduces the need for additional nutrients, making the health of the land stronger and more sustainable for longer periods of time than other methods.



Meet the farmers.

Jeff Zortman and family.

Utilizing an information-based approach to informed decision making, the Zortman family is helping make sorghum even more sustainable.

Jeff Zortman is a fourth-generation farmer from Fowler, KS, managing a family farm that dates back to the 1880s. Early in his career, Jeff worked in the aviation industry as a software designer. He met his wife Catalina before moving back to Fowler to farm with his father and raise a family which now includes four children: Elijah, Abby, Alex, and Eliana. In addition to sorghum, the Zortman family also grows wheat, corn, and soybeans.

His background in managing information has profoundly impacted his current operations, as he utilizes data-based decision-making in advancing sustainable agriculture practices. "There is so much more information available to farmers today," Jeff told us. "For example, precision agriculture tools have allowed us to become even more efficient in our ability to save water and further reduce fertilizer use."



"My approach is rooted in my ability to pass this land on to my children and in such condition that they can be successful."

- Jeff on sustainability and conserving resources in generational terms

Jeff and his family are strong supporters of sorghum's sustainable credentials. "With sorghum's efficient use of natural resources, we would love to grow more of it, but the economics need to be there, too," he said. "More demand for sorghum in food could generate more widespread positive environmental impacts by displacing highly irrigated, high input crops in Western Kansas."









Enhance your food with ADM & HarvestEdge™ Gold Sorghum.

When it comes to giving conscious consumers what they're looking for, we're here to help you deliver. With our sustainable, non-GMO, gluten-free, ancient grain, backed by ADM's advantaged supply chain, HarvestEdge™ Gold Sorghum is the perfect enhancement for your wholesome food products.



Let's Collaborate.

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