



# ANCIENT GRAINS



## Modern, Wholesome Sensibility

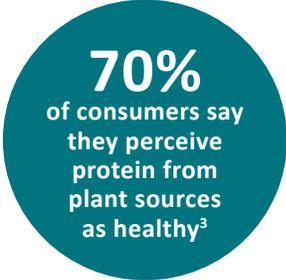
These simple, wholesome grains maybe ancient but are very much on trend. They're an amazing way to meet new demand for plant-based, whole-food nutrition. We'll use our expertise to help you appeal to the modern consumer with an array of sustainably sourced,\* high-quality, non-GMO, clean-label options.

### GREAT NUTRITION NEVER GOES OUT OF STYLE

As people continue to seek positive nutrition from plant-based proteins, minimally processed and wholesome ingredients like ancient grains are on the tip of everyone's tongue. They not only offer an on-trend nutritional profile but open up a new world of tastes and textures for a more enjoyable consumer experience. Their popularity looks set to keep growing.

### SUSTAINABLE SOURCING

**We offer fair trade certification, and have a sustainable, traceable and clear-label sourcing story that ups your appeal to environmentally focused, health-conscious consumers.\***



<sup>1</sup>ADM OutsideVoice<sup>SM</sup> Consumer Study, May 2019

<sup>2</sup>Mintel "Health Attitudes Towards Grains/Rice," April 2018

<sup>3</sup>International Food Information Council 2019

\*Sustainability and other claims as defined by U.S. standards



# ANCIENT GRAINS



## The Brains Behind the Grains

At ADM we've been a leader in ancient grains since they were just called "grains." That heritage has connected us with farmers and given us a knowledge base that's unsurpassed. Nobody is more capable of helping you embrace demand for great-tasting nutrition.

### TOP NUTRITION

Consumers see ancient grains as wholesome ingredients harvested from the earth. We know how to use them on their own or in nutrient-rich blends to satisfy a wide variety of label claims.

### BETTER TASTE

Ancient grains have unique, versatile taste profiles that offer consumers something new. We have the proven blends, maskers and systems to capture the most desirable flavors.

### STRATEGIC SOURCING

Strength in sourcing means superior quality. We use globally trusted suppliers, process under stringent guidelines and offer pathogen mitigation across the entire value chain.

### EXCEPTIONAL VARIETY

Our worldwide reach ensures a consistent supply and an exciting array of options. These only increase with our technical capabilities and the many forms available like flakes, crisps and puffs.

## SETTING YOU UP FOR SUCCESS

With top-notch, sustainably sourced,\* whole-food ingredients and the industry's most complete formulation expertise at your disposal, opportunities abound. We are equipped to meet any nutritional, taste, texture, variety or other formulation request. Our technical know-how gets you to market faster.

\*Sustainability and other claims as defined by U.S. standards

# More Applications, More Benefits

Here are some ways our exceptional ancient grains ingredients can help:

**TO HELP TURN THESE  
POSSIBILITIES INTO  
REALITY, OUR  
VALUE-ADDED  
OFFERINGS INCLUDE:**

**CRISPING**

**FLAKING**

**FLOUR MILLING**

**PACKAGING FOR YOUR  
PRIVATE LABEL**

**PASTEURIZING**

**POPPING**

**ULTRA-CLEAN PROCESSING**

**BLENDING**



## Bars and Snacks

- Incorporate label-friendly inclusions that consumers crave
- Add natural and recognizable sources of plant protein
- Add crispiness, intriguing textures, strong piece identity and visual appeal



## Culinary

- Add authenticity to globally inspired dishes
- Bring unique textures and flavor experiences to savory entrees and side dishes
- Add a variety of claims like high protein, high fiber and gluten-free



## Baked Goods

- Add intriguing textures and strong visual appeal
- Use trending whole grains for artisanal applications
- Add a variety of claims like gluten-free, non-GMO and organic



## Cereals & Granolas

- Increase variety with crunchiness and unique crispy textures
- Use flakes and puffs for effective blending into hot cereals
- Add a variety of health-related claims



## Beverages

- Use for highly functional thickening in flour or powdered form
- Use chia seeds to add texture, visual interest and omega-3s to iced teas and other refreshing drinks



## Meat and Meat Alternatives

- Give breaded products a boost with quinoa or amaranth
- Add texture and visual appeal to meat alternatives
- Create “power bowls” with great textures and high protein



## Dairy and Dairy Alternatives

- Add intriguing textures to yogurts and fermented products by using crisps as toppers
- Use powdered chia for highly functional thickening in yogurts and smoothies

# The Best of the Best

From the mountains of Bolivia to the semiarid tropics of Asia and Africa, people have taken nourishment from these grains for millennia. And now, our trusted supply chain means you'll always have access to the world's best. All are available in your choice of conventional or organic. We also offer non-GMO, gluten-free, non-allergen, fair-trade, clean-label and clear-label options.

Product	Product Type	Product Number	MOQ (lb.)	Protein/100g	Fat/100g	Fiber/100g
<b>AMARANTH</b>						
	Conventional	AMAR-003	2,000	14g	7g	7g
	Organic	AMAR-002	2,000			
	Popped	AMAR-004	1,800			
	Puffed-Organic	AMAR-009	1,800			
<b>BARLEY</b>						
	Hulled	BARL-012	2,000	12g	12g	17g
	Hulled-Organic	BARL-002	2,000			
<b>BUCKWHEAT</b>						
	Conventional	BUCK-001	2,000	13g	4g	10g
	Flour	BUCK-006	2,000			
	Grits	BUCK-002	2,000			
	Groat	BUCK-003	2,000			
	Groat-Organic	BUCK-012	2,000			
	Kasha	BUCK-004	2,000			
	Buckwheat-Organic	BUCK-005	2,000			
<b>CHIA</b>						
	Black	CHIA-001	2,000	17g	31g	34g
	Black-Pasteurized	CHIA-001-P-GF	12,000			
	Black-Organic	CHIA-003	2,000			
	Black-Organic-Pasteurized	CHAI-003-P-GF	12,000			
	White	CHIA-002	2,000			
	White-Organic	CHIA-004	2,000			
	Powder Black 125LM-P	CHIA-010-P	2,000			
	Powder Black 435LM-P	CHIA-011-P	2,000			
	Powder White 125LM-P	CHIA-012-P	2,000			
	Powder White 435LM-P	CHIA-013-P	2,000			
<b>FLAX</b>						
	Brown	FLAX-001	2,000	18g	42g	17g
	Brown-Pasturized	FLAX-001-P	2,000			
	Brown-Organic	FLAX-002	2,000			
	Brown-Organic-Pasteurized	FLAX-002-P	2,000			
	Yellow	FLAX-003	2,000			
	Yellow-Organic	FLAX-004	2,000			
	Brown-Milled	FLAX-005	2,000			
	Brown-Milled-Organic	FLAX-006	2,000			

Product	Product Type	Product Number	MOQ (lb.)	Protein/100g	Fat/100g	Fiber/100g
<b>HEMP</b>						
	Hulled	HEMP-005	500	32g	52g	9g
	Hulled-Pasteurized	HEMP-005-P	2,500			
	Hulled-Organic	HEMP-007	500			
	Hulled-Organic-Pasteurized	HEMP-007-P	2,500			
	Protein Powder 33%	HEMP-012	2,000	37g	11g	31g
	Protein Powder 50%	HEMP-014	2,000	49g	15g	16g
<b>MILLET</b>						
	Hulled	MILL-005	500	11g	4g	9g
	Hulled-Pasteurized	MILL-005-P	2,500			
	Hulled-Organic	MILL-007	500			
	Hulled-Organic-Pasteurized	MILL-007-P	2,500			
<b>MILO/SORGHUM</b>						
	Crisp	MILO-010	900	11g	3g	7g
	Flour	MILO-009	2,500			
	Popped	MILO-011	400			
	White	MILO-002	2,000			
	White-Organic	MILO-006	2,000			
<b>QUINOA</b>						
	Black	QUIN-025	2,204	14g	6g	7g
	Black-Organic	QUIN-013	2,204			
	Crisp	QUIN-039	900			
	Crisp-Organic	QUIN-021	900			
	Flakes-Organic	QUIN-007	1,000			
	Flour	QUIN-012	2,500			
	Red	QUIN-004	2,204			
	Red-Organic	QUIN-006	2,204			
	Tricolor	QUIN-037	2,204			
	White	QUIN-002	2,204			
	White-Organic	QUIN-001	2,204			

## ADM DELIVERS FOR YOU

With ADM, you have a partner who combines a superb portfolio of trending, nutritious ancient grains with unmatched technical ingenuity. We bring over 75 years of experience in alternative protein and flavor design to the table—and offer top culinary and R&D expertise to give you an edge in developing consumer-preferred plant-based food and beverages. Our high processing standards and partnerships with growers help ensure a safe, sustainable, premium-quality product from farm to plate. Count on us to meet any formulation challenge head on, including helping craft non-GMO and clean-label products, and to deliver for your consumer every time.

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