



FLOURS &
SPECIALTY GRAINS



Connection to the Harvest. Giving you an Edge.

HarvestEdge™ reflects our connection to the harvest: grower relationships, ingredients sourced from nature and a commitment to sustainability that give you an edge.

OUR INGREDIENTS BAKE ALL THE DIFFERENCE

ADM offers a comprehensive range of HarvestEdge™ branded flours, specialty grains and baking solutions all backed by over a century of milling experience. Our milling & baking experts are at the ready to help you select the right ingredients, so you can bake everything better and achieve your business goals.

80%
perceive whole
grains as
healthful¹

55%
Sustainability-marketed
products represented
more than half of CPG
market growth
(last five years)²

¹ 2019 Food & Health Survey, foodinsight.org

² IRI & NYU Stern Center for Sustainable
Business 2020

We offer a comprehensive portfolio of high-quality flours and specialty milled grains, and an extensive range of sustainable solutions.



FLOURS &
SPECIALTY GRAINS



Anything but Run-of-the-Mill

Our complete portfolio of
flours and specialty grains is
just the start!

ADM bakes in the experience,
insights and resources you
need to grow your business.



FULL PRODUCT SOLUTIONS

Full product solutions with our innovation support, technical expertise and access to ADM's full baking pantry driving your development success and delivering great-tasting, consumer-preferred products.

TRUSTED SUPPLY PARTNER

Your trusted partner in flours, grains and baking ingredients backed by an advantaged supply chain network and world class transportation and risk management services.

SUSTAINABILITY LEADERSHIP

ADM is your partner in achieving responsible sourcing and environmental impact goals with inset programs directly in your supply chain. Our industry-first net carbon neutral milling network, sustainable agriculture programs and grower connections help you provide farm-to-table transparency to consumers, and reduce your carbon footprint.



The Right Products

ADM offers a variety of premium quality flours and specialty milled products, including custom, organic and certified sustainable options to meet your formulation requirements and fulfill consumer demand for delicious, on-trend products.

HARVESTEDGE™ TRADITIONAL FLOURS

We offer a wide range of foundational flours for taste, texture and functional performance.

Product	Flour Protein %	Ash	Description & Applications
HarvestEdge™ High Gluten Flour	13.0-14.7	0.54 +/- 0.03	Premium high-gluten flour with highest absorption and fermentation tolerance. Suitable for bagels, pizza and artisan breads.
HarvestEdge™ Premium Baker's Flour	11.5-13.2	0.54 +/- 0.03	Premium patent high protein flour suitable for a broad range of applications including pan breads, bun & rolls, and pizza.
HarvestEdge™ Standard Baker's Flour	10.0-11.7	0.52 +/- 0.03	Standard baking blend with fermentation tolerance and good dough handling characteristics. Suitable for tortillas, english muffins and white pan breads.
HarvestEdge™ H & R All Purpose Flour	9.5-10.5	0.52 +/- 0.03	General baking flour suitable for quick breads, muffins and home baking applications.
HarvestEdge™ Pastry Flour	8.0-9.0	0.50 +/- 0.04	Standard pasty flour suitable for donuts, pie crusts, cookies and pastries.
HarvestEdge™ Cake Flour	7.5-8.5	0.38 +/- 0.04	High ratio cake flour suitable for premium layer cakes, pound cakes and brownies.
HarvestEdge™ Whole Wheat Flour	11.5-13.0	-	100% whole wheat flour suitable for whole wheat breads, rolls and variety breads.
HarvestEdge™ Premium Whole Wheat Flour	13.5-15.0	-	100% whole wheat flour made from premium hard red spring wheat for use in artisan breads, rolls and bagels.
HarvestEdge White Whole Wheat Flour	11.5-12.5	-	100% white whole wheat flour has a light color and mild flavor suitable for whole wheat breads with mainstream appeal.

HARVESTEDGE™ GOLD PREMIUM FLOURS

Value-added and high performance flours for tailored solutions that address specific challenges and meet consumer demand.

Product	Flour Protein %	Description & Applications
HarvestEdge™ Gold Organic Premium Bread Flour	12.0-12.6	Gluten strength for bakery applications suitable for premium breads, bagels and pizza.
HarvestEdge™ Gold Organic All Purpose Flour	10.0-10.5	Versatile for standard baking suitable for pan breads and tortillas.
HarvestEdge™ Gold Certified Sustainable Low Protein Flour	10.2-12.8	Select blend of hard wheats suitable for pan breads, buns, rolls, tortillas, muffins and home baking.
HarvestEdge™ Gold Certified Sustainable High Protein Flour	12.5-15.0	Spring wheat, standard patent flour suitable for hearth breads, pizza and hoagies.
HarvestEdge™ Gold Certified Sustainable Whole Wheat Flour	13.5-16.0	Spring whole wheat bread flour suitable for whole wheat breads, buns and rolls.
HarvestEdge™ Gold Certified Sustainable Pastry Flour	7.5-10.5	Select blend of soft wheats suitable for donuts, pie crusts, cookies and pastries.
HarvestEdge Gold Heat Treated Flours	-	Range of heat treated flours including ready-to-eat (RTE), texturizing and stabilized wheat products.

HARVESTEDGE™ SPECIALTY MILLED: WHEAT

ADM has a wide assortment of wheat products to deliver performance, or add extra flavor and crunch to your finished products.

Product	Description	Applications
Noodle Flour	Our noodle flour features bright white color with functional performance that is ideal in Asian noodle applications.	Asian noodles, wontons, dumplings, egg rolls
Semolina Durum	ADM's Semolina Durum is coarsely ground flour and high protein to deliver the strength necessary for pasta and noodle applications.	Pasta & Noodles
Granular Wheat Flour Durum	Granular Wheat Flour Durum is finely ground flour and high protein to deliver the strength necessary for pasta & noodle applications.	Pasta & Noodles, Breads
Wheat Bran	Coarse bakers bran that offers visual and textural interest in finished products.	Cereals, Breads
Wheat Germ	Wheat germ is the nutritious heart of the wheat kernel and is used to enhance the taste and nutritional profile of a variety of products.	Baked goods and snacks, topping
Cracked/Crushed Wheat Flakes	Fine cracked or crushed wheat flakes that offers visual and textural interest in finished products.	Baked goods and snacks
Wheat Berries	Hard red or white wheat berries cleaned to food grade standards to deliver whole food identity in products	Breads, cereals, snack foods
Bulgur	Precooked, cracked wheat.	Hot cereals, side dishes, breads
Pregel Wheat Flour (Aquatex)	Precooked wheat flour that offers great functionality.	Binders, cookie & donut mixes, milk replacement, fat replacer, pet foods

HARVESTEDGE™ SPECIALTY MILLED: NON-WHEAT

ADM specialty flours add taste, texture and on-trend appeal in baked goods and snacks.

Product	Description	Applications
Corn Meal, Grits & Flour	ADM offers a variety of coarse, medium and fine varieties to deliver specific texture and color attributes.	Bread and baked goods, pizza crust, batters, breaders, cereal, snacks, extrusion products, dusting, pet food
Rye Flour	ADM offers a variety of rye flours to deliver on specific color and flavor attributes.	Breads and baked goods, cereals, snacks
Malted Barley Flour	Our high diastatic malted barley flour is ideal for adding functionality as well as flavor to baked goods.	Flour additive, yeast-raised products
Sorghum Flour	Our finely ground sorghum flour is an ancient grain that is certified gluten free and sustainably sourced in the USA. Also available as 100% whole grain sorghum flour.	Gluten free baking, multigrain baked goods, snacks and cereals

©2021 Archer Daniels Midland Company



1 800-422-1688 | milling@adm.com | adm.com/milling

WHEAT STARCHES & WHEAT PROTEINS

ADM's wheat starches and proteins are highly functional and versatile with minimal flavor impact, to deliver the right balance of taste, texture, functionality and consumer appeal.

Product	Description	Applications
Native Wheat Starch Aytex® P Whetstar® 4 Whetstar® 3 (low moisture)	Cost effective, clean label, provides thickening and body, white color.	Surimi, baking (i.e. angel food cake, tortillas and cookies), icing; dry mixes and anti-caking agent for Whetstar 3
Pregel Wheat Starch Paygel® 290 Paygel® 300	Cold water soluble, high viscosity, no cooking required, batter viscosity control.	Fillings, oil barrier in breadings, sauces, snacks, and pet food
Modified Wheat Starch Jeltec™ 3 Jeltec™ 8	Cooks at a lower temperature than native starch, less gel-like properties when cooled, less cloudy appearance, added freeze-thaw stability.	Noodles, meats and microwavable muffins
Wheat Protein Isolate Prolite® 100	Excellent hydration properties help reduce/replace egg or dairy in baked or processed foods. Great for use in sheeted doughs. Foaming, whipping or aeration to improve mouthfeel in sauces, fillings and desserts.	Baked goods, dairy, sauces, filling & desserts
Wheat Protein Isolate Prolite® 200	Reduced vitality compared to vital wheat gluten for added extensibility in baked goods with a softer and lighter texture. Excellent binding properties in a variety of applications.	Baked goods and breads
Wheat Protein Isolate Smartbind™	Used in egg replacement and to provide whipping or aeration in applications without sulfites for clean label appeal.	Baked goods, dairy, sauces, filling & desserts
Vital Wheat Gluten Provim® ESP	Standard vital wheat gluten for a variety of applications.	Breads & Baked Goods, Cereals, Bars, Pasta/ Noodles, Sauces/Fillings, Meat Alternatives
Vital Wheat Gluten Whetpro® 75	Standard vital wheat gluten for a variety of applications. Sourced from higher protein Canadian wheat.	Breads & Baked Goods, Cereals, Bars, Pasta/ Noodles, Sauces/Fillings, Meat Alternatives
Vital Wheat Gluten Whetpro® 80	Higher protein vital wheat gluten offers improved binding characteristics in breads with inclusions such as fruits, nuts.	Breads & Baked Goods, Cereals, Bars, Pasta/ Noodles, Sauces/Fillings, Meat Alternatives
Vital Wheat Gluten SuperGluten® 80	Premium, high protein vital wheat gluten offers rapid water absorption in applications such as pasta and reduced mixing time in frozen foods.	Breads & Baked Goods, Cereals, Bars, Pasta/ Noodles, Sauces/Fillings, Meat Alternatives
Vital Wheat Gluten Prolite® LF	High protein, low flavor vital wheat gluten for use in applications where low cereal flavor and high gluten functionality are desired, such as meat alternatives and cheese analogs.	Breads & Baked Goods, Cereals, Bars, Pasta/ Noodles, Sauces/Fillings, Meat Alternatives

©2021 Archer Daniels Midland Company



1 800-422-1688 | milling@adm.com | adm.com/milling

ANCIENT GRAINS & SEEDS

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.

Product	Characteristics	Applications
Sorghum (Milo)	White organic, white, red, varieties in crisps, popped, pearled, cracked and flour	Gluten-free, multigrain bakery and snacks
Quinoa	White organic, white, red, black and tri-color varieties in flakes, crisps and flour	Gluten-free, multigrain bakery and snacks
Millet	Conventional, organic and pregelled flour available	Gluten-free, multigrain bakery and snacks
Buckwheat	Conventional and organic varieties in grits, groats and flour	Gluten-free, multigrain bakery and snacks
Chia	Black organic, black, white and milled options available	Gluten-free, multigrain bakery and snacks
Hemp	Conventional and organic varieties available hulled	Gluten-free, multigrain bakery and snacks
Amaranth	Conventional and organic varieties available puffed	Gluten-free, multigrain bakery and snacks
Barley	Conventional and organic varieties available hulled	Gluten-free, multigrain bakery and snacks
Flax	Conventional and organic options available in brown or yellow varieties	Gluten-free, multigrain bakery and snacks



Excellence That's Baked Right In

ADM provides superior flours and blends to help your baking business succeed, batch after batch and loaf after loaf. We offer the best flours and blends available and deliver the reliability and trust you need to ensure higher quality, better performance and more consistent yields.

ARCHER DANIELS MIDLAND COMPANY DISCLAIMS ANY AND ALL WARRANTIES, WHETHER EXPRESS OR IMPLIED, AND SPECIFICALLY DISCLAIMS THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. OUR RESPONSIBILITY FOR ANY CLAIM IS LIMITED TO THE PURCHASE PRICE OF MATERIAL PURCHASED FROM US. CUSTOMERS ARE RESPONSIBLE FOR OBTAINING ANY LICENSES OR OTHER RIGHTS THAT MAY BE NECESSARY TO MAKE, USE, OR SELL PRODUCTS CONTAINING OUR INGREDIENTS. ANY CLAIMS MADE BY CUSTOMERS REGARDING INGREDIENT TRAITS MUST BE BASED ON THE SCIENTIFIC STANDARD AND REGULATORY/LEGISLATIVE REQUIREMENTS OF THE COUNTRY IN WHICH THE FINAL PRODUCTS ARE OFFERED FOR SALE.

©2021 Archer Daniels Midland Company



1 800-422-1688 | milling@adm.com | adm.com/milling