



# FLOURS & SPECIALTY GRAINS

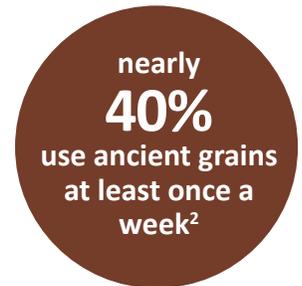
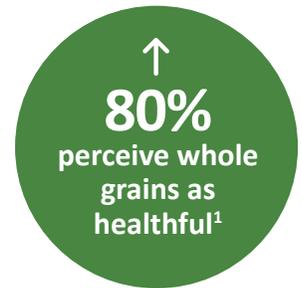


## Our Ingredients Bake All the Difference

ADM offers the most comprehensive portfolio of tried-and-true flours and on-trend specialty milled ingredients, all backed by over a century of milling experience. Our bakers, millers and technical experts are at the ready to help you select the right ingredients, so you can bake everything better and achieve more, faster.

### BAKE YOUR MARK WITH SAVVY CONSUMERS

With whole and ancient grains driving growth alongside consumers' interest in the wholesomeness and origins of the foods they eat, we help you deliver exactly what your customers want to see in their baked goods and snacks.



<sup>1</sup>2019 Food & Health Survey, [foodinsight.org](http://foodinsight.org)  
<sup>2</sup>Whole Grain Statistics, [wholegrainscouncil.org](http://wholegrainscouncil.org)

We offer the most comprehensive portfolio of flours and specialty milled ingredients



# 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.



## RESEARCH, APPLICATIONS DEVELOPMENT & TECHNICAL SUPPORT

Whether it's flour selection, new crop transition or product ideation, our industry-renowned R&D and technical service team offers the expertise you need from product development to new launch start up.

## ADVANTAGED NETWORK

Our grower relationships, world-class origination and transportation networks, and strategically located mills support your success—we're closer to the crops and supply points where you need us most.

## RISK MANAGEMENT

ADM's globally recognized market intelligence and trading help you understand the changing environment of weather, world economies and global markets, working with you to navigate price and supply volatility.

## INNOVATION

With a wide range of proprietary creative intelligence resources—from primary research to global trends to rapid prototype design—ADM's innovation programs increase the speed and effectiveness of your product development efforts.

## SUSTAINABILITY

ADM is a leader in sustainable supply, linking the value chain from farmer to consumer. Whether it's grower stories that offer quality and transparency messaging or verifiable responsible sourcing, ADM has the connections, expertise and a menu of options to help achieve your sustainability goals.

# The Right Products

ADM offers a variety of flours and specialty milled products and continues to develop more—to meet your application requirements and fulfill consumer desires, available in 50 lb. bag, tote and bulk options.

## WHEAT & WHOLE WHEAT FLOURS

We offer a wide range of options to meet every need, including customized specifications and characteristics that help you produce delicious finished products consumers love.

Product	Flour Protein %	Ash	Characteristics	Applications
Atlas® Flour	14.3 +/- .3	0.75	Fancy first clear bakers flour	Variety breads, rye breads
Hi-Rise™ High Gluten Flour	14.3 +/- .3	0.62	Premium high-gluten; highest absorption and tolerance; darker crumb	Specialty, hearth & artisan breads, pizza
Regal™ High Gluten Flour	14.3 +/- .3	0.56	Premium high-gluten	Bagels, pizza, hearth & artisan breads
Cavalier™ High Gluten Flour	14.3 +/- .3	0.59	Great fermentation tolerance; slightly darker crumb	Specialty, hearth & artisan breads
Gigantic® High Gluten Flour	13.8 +/- .3	0.54	High-gluten	Bagels, hard/kaiser rolls, hearth breads, frozen doughs
Dominator® Flour	13.3 +/- .3	0.54	Intermediate high-gluten	Bagels, variety breads, hard/kaiser rolls
Commander® Flour	12.8 +/- .3	0.54	Standard patent	Bagels, hearth breads, pizza, hoagies
Spring Up® Flour	12.3 +/- .3	0.54	Spring patent; high-protein bakery blend	Premium breads, buns, rolls
Majestic® Flour	11.8 +/- .3	0.54	Premium patent	Pan breads, soft rolls, hard rolls, hearth breads, pizza
Top King® Flour	11.3 +/- .3	0.52	Patent bread; select blend of hard wheats	Pan breads, buns, rolls, tortillas, english muffins
Golden Hawk® Flour	10.8 +/- .3	0.52	Fermentation tolerance and optimal dough handling	Artisan breads and rolls, pan breads, pizza, tortilla
Polar Bear® Flour	10.3 +/- .3	0.52	Standard baking; hard winter blend	White pan breads, tortillas
Hotel & Restaurant/All Purpose Flour	10.0 +/- .5	0.52	General baking	Quick breads, muffins, home baking
Swan Pastry® Flour	8.5 +/- .5	0.5	Standard pastry	Donuts, pie crusts, cookies, pastries
Tea Table Cake® Flour	8.0 +/- .5	0.38	High-ratio cake	Premium layer cakes, pound cakes, high ratio cakes
ADM Cake Flour	8.0 +/- .5	0.45	Standard cake	Foodservice cakes and brownies
Whole-Wheat Flour	14.0, 12.0	1.6	100% whole wheat	Whole-wheat breads, rolls, variety breads
Kansas Diamond® White Whole-Wheat Flour	12.5	1.5	Extra-fine white whole wheat	School foodservice, whole-grain pizza, tortillas, breads
White Whole-Wheat Flour	12.5	1.5	100% white whole wheat	Whole-wheat breads, rolls, variety breads

## CERTIFIED USDA ORGANIC WHEAT FLOURS, WHEAT STARCH & VITAL WHEAT GLUTEN

ADM has a variety of organic flours, vital wheat gluten and starches to meet consumer demand—and your application requirements. From breads and pizza to snacks and baking mixes, we meticulously source, blend and mill our organic flours for consistent, reliable performance. Malted and enriched options available.

Product	Flour Protein %	Ash	Characteristics	Applications
Organic Premium Bread Flour	12.3 +/- .3	0.56	Gluten strength for bakery applications	Premium breads, bagels and pizza
Organic All-Purpose Flour	10.2 +/- .3	0.54	Versatile for standard baking	White pan breads, tortillas
Organic Vital Wheat Gluten			Gluten strength for bakery applications	Pan and artisan breads, bagels and pizza
Organic Wheat Starch			Refined, unmodified and white in color	Baking mixes and breakfast cereals

## SPECIALTY MILLED PRODUCTS

While flours are the cornerstone of our business, we also put our milling expertise to work on a host of specialty products. Each one starts with carefully selected grains and then is processed to our strict standards for consistent, best-quality results. Our specialty milled products are ideal for use in a variety of bakery, baking mixes or foodservice applications.

Product	Characteristics	Applications
Malted Barley Flour	High diastatic power	Flour additive, yeast-raised products, flavor
ADM Farina	Pure white endosperm with fine or coarse granulation	Hot cereals, english muffins
Wheat Bran	Coarse bakers bran	Cereals, variety breads
Cracked Wheat	Fine cracked wheat	Specialty breads
Crushed Wheat	Flakes with fines removed	Specialty breads
Recleaned Wheat Berries	Hard red or white wheat cleaned to food-grade standards	Bread, cereals, snack food processing
Bulgur	Precooked, cracked	Hot cereals, side dishes, breads
Aquatex® Pregelatinized Wheat Flour	Precooked wheat flour	Binders, cookie & donut mixes, batters, milk replacement formulas, fat replacer, pet foods, industrial binders
Corn Flour & Grits	Coarse, medium and fine	Extrusion, bakery products, breads, batters, dusting
Larodex® Pregelatinized Corn Flour	Precooked regular or low density	Binders, cookie & donut mixes, batters, milk replacement formulas, fat replacer

## ANCIENT GRAINS & SEEDS

ADM's reliable quality supply chain and in-depth knowledge of these on-trend, protein-rich grains can help you deliver products that meet consumer's health and wellness expectations.

Product	Characteristics	Applications
Harvest Pearl® White Whole-Grain Sorghum Flour	Finely ground 100% whole sorghum flour from select white varieties	Gluten-free, multigrain bakery and snacks
Harvest Pearl® White Sorghum Flour	Finely ground from select white varieties	Gluten-free, multigrain bakery and snacks
Sorghum (Milo)	White organic, white, red, varieties in crisps, popped, pearly, 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
Teff	Whole brown	Gluten-free, multigrain bakery and snacks
Amaranth	Conventional and organic varieties available puffed	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.

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