



KETO-FRIENDLY
FLOUR REPLACER



Bake Keto-Friendly Options Better Than Ever

Today's consumers want their low-carb and keto baked goods and snacks to have the same taste and texture as their traditional counterparts. HarvestEdge™ Gold Keto-Friendly Flour Replacer, backed by the technical experts at ADM, was developed to make this expectation a reality.

For bakeries, foodservice operations or anywhere consumers demand keto-friendly products, this 1:1 flour replacer is a simple, turnkey solution.

DITCH CARBS, NOT TASTE

It's difficult to find keto and carb-conscious products with great taste, texture and functionality. ADM has developed HarvestEdge™ Gold Keto-Friendly Flour Replacer as an innovative solution to replace traditional flours and deliciously meet consumer demands as the popularity of low-carb lifestyles continue to climb.

55%

of U.S. consumers experimented with a specific eating approach or lifestyle diet in 2022¹

17%

of consumers that experimented with a lifestyle diet in 2022 tried a low-carb eating approach¹

¹ HW2023, The Hartman Group



Easy to Use with Benefits Consumers Want

HarvestEdge™ Gold Keto-Friendly Flour is versatile and easy to use in production. It's 1:1 flour replacement capability lends itself to smooth integration into existing production processes. Simply replace your existing flour to create great-tasting, keto-friendly snacks and baked goods.

FEATURES AND BENEFITS:

- **Versatile & Functional Performance**
 - One for one replacement for ease in use
 - Clean, neutral flavor with excellent texture and functionality
- **Nutrition Highlights**
 - Excellent source of fiber (42g per 100g of mix)
 - Source of pea and wheat protein (32g per 100g of mix)
- **Trusted Supply**
 - ADM manufactures most of the ingredients in our flour replacer
- **Applications Support**
 - Backed by extensive testing and library of keto-friendly applications

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More Applications, More Benefits



Baked Goods

(pizza crust, breads, biscuits, tortillas, pancakes)



Snacks

(crackers)

EXCELLENCE BAKED RIGHT IN

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

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