



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.



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

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

SUSTAINABLE SOURCING

Leadership in sustainability, with programs and grower connections that link farm to table, generating quality and transparency that resonates with engaged consumers.



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 | 13.3-14.3 | 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 | 11.8-13.2 | 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 | 14, 12 | 1.6 | 100% whole wheat flour suitable for whole wheat breads, rolls and variety breads. |
| HarvestEdge™ White Whole Wheat Flour | 12.5 | 1.5 | 100% whole wheat flour suitable for whole wheat breads, rolls and variety breads. |
| Stone Ground Whole Wheat Flour | 14, 12 | 1.6 | Our stone ground whole wheat is milled entirely on a traditional stone mill and contains no additives, suitable for whole grain and multigrain breads and rolls. |

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™ 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 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 |
| 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 |

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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 breading, 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 |

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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, 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 |
| 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.

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