

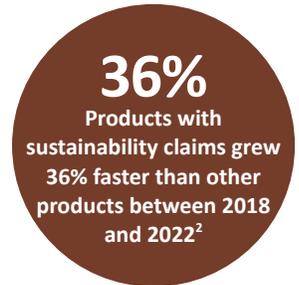
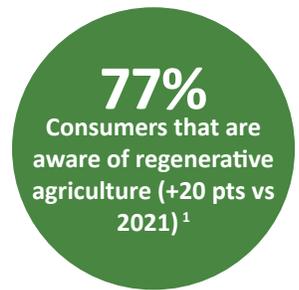


Connection to the Harvest. Giving you an Edge.

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.



¹Sustainability 2023, The Hartman Group
²Nielsen, 2023

We have a comprehensive portfolio of high-quality flours, specialty milled grains and sustainably-sourced options.



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

Our vast pantry and library of market ready applications help you quickly launch on-trend products like gluten free, keto, vegan and sugar reduced.

TRUSTED SUPPLY PARTNER

ADM's end-to-end resources — strong research support, deep agricultural roots, world-class risk management, origination & transportation networks and strategic milling footprint — are all leveraged to support your business success, brand promise and speed to market.

SUSTAINABILITY LEADERSHIP

ADM is your partner in achieving sustainable sourcing and environmental impact goals directly in your supply chain. With our regenerative agriculture programs, net-carbon neutral mills and HarvestEdge™ sustainably sourced flour options, ADM is uniquely positioned to help you reduce your supply chain environmental footprint.



The Right Products

ADM offers a variety of premium quality flours and specialty milled products, including custom, organic and sustainably sourced 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. Sustainably sourced options available.

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.
HarvestEdge™ 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. Food Alliance certified sustainable for verified, third-party endorsement of sustainable standards.
HarvestEdge™ Gold Certified Sustainable High Protein Flour	12.5-15.0	Spring wheat, standard patent flour suitable for hearth breads, pizza and hoagies. Food Alliance certified sustainable for verified, third-party endorsement of sustainable standards.
HarvestEdge™ Gold Certified Sustainable Whole Wheat Flour	13.5-16.0	Spring whole wheat bread flour suitable for whole wheat breads, buns and rolls. Food Alliance certified sustainable for verified, third-party endorsement of sustainable standards.
HarvestEdge™ Gold Certified Sustainable Pastry Flour	7.5-10.5	Select blend of soft wheats suitable for donuts, pie crusts, cookies and pastries. Food Alliance certified sustainable for verified, third-party endorsement of sustainable standards.
HarvestEdge™ Gold Food Safety Solutions	—	ADM can help you lower the risks associated with consumers underbaking, under-cooking or consumer food products that contain raw or uncooked flour. Our pathogen mitigating process reduces up to 99.9% of pathogens that can be present in wheat flour without impact of taste, appearance or functional performance.
HarvestEdge™ Keto-Friendly Flour Replacer	—	Our 1:1 flour replacer is versatile and easy to use for great tasting keto-friendly baked goods and snacks.
HarvestEdge™ Oro Pizza Solutions	00 Style: 12.8-13.5 Pizza: 9.0-11.0	From global foods to conscious consumption, ADM can help you deliver on today's trends with our range of authentic, differentiated offerings that include everything from Neapolitan-style to keto-friendly flours and sustainably sourced options.

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
Sustainably Sourced Sorghum Flour	Our finely ground white sorghum flour is an ancient grain that is certified gluten free and sustainably sourced direct from farmers implementing regenerative agriculture practices. Available as 100% whole grain sorghum flour.	Gluten free baking, multigrain baked goods and snacks, pet foods

TEXPERIEN™ WHEAT STARCHES & HARVESTEDGE™ 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
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



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