



INTRODUCING

Gluten-free All Purpose 1-to-1 Flour



Ardent Mills Gluten-free All Purpose 1-to-1 Flour

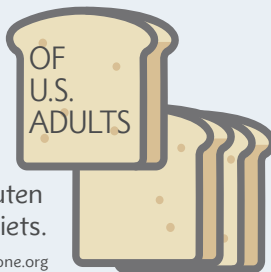


Gluten-free Food Trends

NEARLY
1/3

are actively
reducing gluten
from their diets.

Source: NYULangone.org



More than

3/4

of Americans who eat
gluten-free foods express
interest in **alternative flours**.

Source: Mintel

8.2%

annual U.S. growth rate
of **gluten-free products** is
expected through 2025.

Source: Modor Intelligence

Gluten-free foods have surged in popularity as many consumers try to reduce the amount of gluten in their diets while seeking out great flavor. We've made creating delicious gluten-free foods simple, with an easy-to-use, gluten-free all-purpose 1-to-1 flour that eliminates the challenge of recipe conversions. Swap out your traditional flour, cup for cup, with a gluten-free equivalent that is:

- Available in convenient sizes
- A simple way to create great-tasting cooked foods and baked goods
- An easy-to-use substitute to traditional flour
- Non-GMO
- Vegan

PACKAGING OPTIONS

- 5-lb. stand-up resealable bags (Case of 6)
- 25-lb. bags



CERTIFICATIONS



ADDITIONAL GLUTEN-FREE FLOURS

Ardent Mills has a range of other gluten-free flours available as well:

- Pizza Flour
- Chickpea Flour
- Quinoa Flour
- Amaranth Flour
- Millet Flour
- Sorghum Flour
- Teff Flour (Brown and Ivory)

GLUTEN-FREE ALL PURPOSE 1-TO-1 FLOUR INGREDIENT STATEMENT

White Rice, Potato Starch, Tapioca Starch, Whole Sorghum, Brown Rice, Organic Quinoa Flour, Xanthan Gum

Gluten-free Banana Bread



Ardent Mills® Gluten-free All Purpose 1-to-1 Flour	2.27 kg	Granulated Sugar	2.14 kg
Baking Soda	55 g	Oil	822 g
Salt	66 g	Eggs	581 g
Bananas, Ripe	3.47 kg	(approximately 11 eggs)	
		Vanilla Extract	55 g
		Walnuts, Chopped	712 g

Preheat a conventional oven to 350°F. Grease 10 9-by-5-inch loaf pans and set aside. In a bowl, mix together flour, baking soda and salt. Set aside. Add bananas, sugar, oil, eggs and vanilla to a stand mixer bowl and mix with the paddle attachment on speed 2 for 1 minute. Add the dry ingredients you set aside to the stand mixer bowl. Mix on speed 2 for about 30 seconds. Scrape down the sides of the bowl. Add walnuts and mix on speed 2 for 30 seconds, or until batter is well mixed. Do not overmix.

Pour mixture into pre-greased loaf pans about 2/3 full. Bake for approximately 60 minutes, or until a toothpick inserted into the center of the bread comes out clean. (Desired internal temperature should be around 200°F.) Cool for 1 hour before removing from pans and slicing.

Yield: 10 loaves

Recipe Allergens: Egg and Tree Nuts

Ardent Mills is committed to transforming how the world is nourished. As the premier flour-milling and ingredient company, we cultivate the future of plant-based solutions to help our customers and communities thrive.

For sales inquiries or to request a sample, contact us at (888) 680-0013 or visit ardentmills.com/contact-us/.

