

BAKERY MIXES, FILLINGS & ICINGS



Our Ingredients Bake All the Difference

Bakeries across North America rely on ADM's comprehensive portfolio of HarvestEdge[™] baking solutions. Our delectable bakery mixes, fillings and icings are made from our vast pantry of ownmanufactured ingredients including flour, sweeteners, oils, proteins, flavors, colors and more. ADM makes it easy to create a variety of high-quality baked goods such as donuts, cakes, muffins and breads.

We also specialize in custom and private label formulations for the ultimate in tailored solutions.

CONNECTING WITH CONSUMERS' NEEDS

Today's consumers are seeking foods that not only to satisfy their emotional well-being, but nutritional needs as well. Opportunities exist to increase better-for-you credentials such as sugar reduction, increased fiber and protein, or appropriate for lifestyle diets like low-carb or plant-based. ADM has the ingredients to help you formulate custom blends that will delight the consumer and deliver on their expectation for contemporary wellness.



Unlock the Power of the Harvest

ADM's HarvestEdge[™] gives you an edge. Our offerings cover a wide range of baked goods providing delicious solutions consumers will love. How do we do it? Starting from nature, we tap into our vast baking ingredient pantry, using technical ingenuity and formulation know-how to develop innovative solutions that meet your needs.

Unlocking Nature. Enriching Life.



BAKERY MIXES, FILLINGS & ICINGS



ADM Capabilities. Your Advantage.

Our portfolio of mixes, fillings and icings is just the start. Leverage our functional expertise to advance your success.

Trusted Partner

Our custom blended and HarvestEdge[™] branded bakery mixes are produced in Spokane, Washington, and Port Colborne, Ontario, backed by an advantaged supply chain, world-class transportation and risk management services.

Sustainable Solutions

We are the industry's leading provider of sustainability programs with connections that link farm to table, helping you achieve your responsible sourcing and environmental impact goals.

FLEXIBLE FORMS

We produce a wide range of options to serve your needs.

Dry Mix Capabilities

- Mixes, Bases and Concentrates
- Custom Blends
- Donuts, Brownies, Muffins, Cakes, Pancakes and Waffles, Danishes, Breading, Breads, Cookies, Pizza Crust, Flavored Bases, Inclusions and Toppings
- Pack Sizes: 25 lb., 50 lb. bags

Wet Mix Capabilities

- Bake-stable Fillings
- Ready-to-Use Pie Fillings
- Cleaner Label Fillings (no artificial flavors and colors)
- Icings & Glazes
- Pack Sizes: 2 lb. Pastry Tubes;
 20 lb., 45 lb. Pails; 300-gallon and
 500-gallon Steel-head Drums

CUSTOM FORMULATION & BLENDING

ADM has the product development expertise and a vast baking ingredient pantry to formulate the perfect mix or blend tailored for your operation. With packaging and processing recommendations, ADM is your one-stop shop for custom bakery innovation.

COMPREHENSIVE TECHNICAL RESOURCES

Call on ADM's dedicated team of bakery scientists, product developers and technical service to solve your biggest challenges. From advanced ingredient technology like extended shelf life to functional baking solutions related to cost, quality or nutrition, we have the experts to help you deliver on your goals.



The Right Products

ADM offers a range of high-quality bakery mixes, fillings and icings that are ideal for the creation of consistent and reliably delicious baked goods consumers will love.

ULTIMATE FILLINGS

HarvestEdge[™] Gold Ultimate fruit fillings contain naturally derived colors and natural flavors, and no high fructose corn syrup for the ultimate in consumer appeal. Bake-stable and versatile across a variety of applications such as icing or baking inclusion in pies, tarts, cakes, muffins, donuts, pastries and more!

ltem	Description	Product Number & Pack Size
Ultimate Northwest Cube Cut Apple Filling	 Contains naturally derived colors and natural flavors Bake-stable May be used in various applications like icing or baking inclusions No high fructose corn syrup (HFCS) 	470386 20 lb. Pail 470231 12/2 lb. Tube
Ultimate Blueberry Filling	 Contains naturally derived colors and natural flavors A high-solids, bake-stable filling May be used in various applications like icing or baking No high fructose corn syrup (HFCS) 	470502 20 lb. Pail 470003 12/2 lb. Tube
Ultimate Cherry Filling	 Contains naturally derived colors and natural flavors Bake-stable May be used in various applications like icing or baking inclusions No high fructose corn syrup (HFCS) 	470503 20 lb. Pail 470004 12/2 lb. Tube
Ultimate Strawberry Filling	 Contains naturally derived colors and natural flavors A high-solids, bake-stable filling May be used in extended shelf-life applications 	470506 20 lb. Pail 470007 12/2 lb. Tube

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ULTIMATE FILLINGS

Item	Description	Product Number & Pack Size
Ultimate Raspberry Filling	 Contains naturally derived colors and natural flavors Bake-stable May be used in various applications like icing or baking inclusions No high fructose corn syrup (HFCS) 	470006 12/2 lb. Tube 470507 20 lb. Pail
Ultimate Triple Berry Filling	 Contains naturally derived colors and natural flavors Bake-stable May be used in various applications like icing or baking inclusions No high fructose corn syrup (HFCS) 	470793 20 lb. Pail



FILLINGS

HarvestEdge[™] fillings offer the perfect touch with the indulgent taste and texture consumers crave. Choose from our extensive range of delicious fruit or decadent cream fillings, offering versatility and functional performance in a variety of applications.

ltem	Description	Product Number & Pack Size
Cream Cheese Filling	 A high-solids and bake-stable filling May be used in extended shelf-life applications 	470486 20 lb. Pail
		470073 12/2 lb. Tube
Cube Cut Apple Filling	 Contains naturally derived colors and natural flavors A high-solids and bake-stable filling No high fructose corn syrup (HFCS) May be used as a topping or inclusion 	470365 45 lb. Pail
		470042 12/2 lb. Tube
Apple Filling Redi-Spread	• A high-solids, bake-stable filling	470017 12/2 lb. Tube
Blueberry Pie Filling	 May be used as a complete pie filling Flavored and contains whole, sweet blueberries 	470330 45 lb. Pail
Cherry Pie Filling	 May be used as a complete pie filling Contains naturally derived colors and natural flavors Flavored and contains whole, pitted cherries 	470340 45 lb. Pail

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FILLINGS

Item	Description	Product Number & Pack Size
Deluxe Cherry Filling	 Naturally flavored cherry filling with visible pieces of cherry Used as a topping for pastries 	470053 12/2 lb. Tube
Cherry Filling Redi-Spread	 A high-solids, bake-stable filling Redi-Spread is a cost-effective, bake-stable filling 	470024 12/2 lb. Tube
Deluxe Strawberry Filling	 Contains naturally derived colors and natural flavors Used as a filling for bakery products 	470089 45 lb. Pail
Strawberry Redi-Spread	 A high-solids, bake-stable filling May be used in extended shelf-life applications Redi-Spread is a cost-effective, bake-stable filling 	470425 45 lb. Pail 470036 12/2 lb. Tube
Raspberry Filling Redi-Spread	 A high-solids, bake-stable filling Redi-Spread is a cost-effective, bake-stable filling 	470405 45 lb. Pail 470033 12/2 lb. Tube
Raisin Filling	 Bake-stable pastry and pie filing Provides excellent freeze-thaw stability 	470102 20 lb. Pail 470103 12/2 lb. Tube
Apple Blueberry Filling	 A high-solids, bake-stable filling May be used as a topping or inclusion 	470305 45 lb. Pail 470045 12/2 lb. Tube
Apricot Glaze	 A bake-stable pastry glaze that provides sweetness and shine to baked products May be used to top bakery products 	470320 20 lb. Pail
Lemon Filling Hi Lite	 A general-purpose filling for bakery products Has a smooth texture, fresh aroma and lemon flavor Naturally and artificially flavored 	470048 12/2 lb. Tube
Royal Lemon Filling	 May be used as a topping on pastries and in between cake layers to enhance flavor 	470499 20 lb. Pail 470500 12/2 lb. Tube
Bavarian Filling	 Used as a pastry topping Stable during baking and under freeze-thaw conditions 	470213 20 lb. Pail 470366 12/2 lb. Tube



CAKE MIXES

Cake is the center of celebration and ADM offers a range of HarvestEdge[™] cake mixes that deliver moist, flavorful and special occasion-worthy results.

ltem	Description	Product Number & Pack Size
Soft and Rich White Cake Mix	 Designed to produce a complete white cake in a wholesale and retail-manufacturing environment Requires the addition of water and soybean oil 	460014 50 lb. Bag
Soft and Rich Devil's Food Cake Mix	 Designed to produce a complete chocolate food cake in a wholesale and retail-manufacturing environment Requires the addition of water and soybean oil 	460021 25 lb. Bag
One Stage Angel Food Cake Mix	 May be used to make both ring-style cakes and loaf cakes Has a sweet vanilla flavor, golden brown crust color and a bright white crumb Requires the addition of ice water 	460021 25 lb. Bag 460031 50 lb. Bag
Deluxe Angel Food Cake Mix	 May be used to make both ring-style cakes and loaf cakes Has a light, moist texture, pleasant sweet vanilla flavor, golden brown crust color and a bright white crumb Requires the addition of ice water 	460028 25 lb. Bag
Complete White Cake Mix Trans Fat Free (TFF)	 Designed to produce a complete white cake in a wholesale and retail-manufacturing environment Has a very moist and pleasant butter vanilla flavor Requires the addition of soybean oil and water 	460057 50 lb. Bag
Deluxe White Cake Base	 Produces a well-structured and delicious bench top decorating cake Structured to give excellent freeze-thaw results with oven Requires the addition of water and egg 	460093 50 lb. Bag

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CAKE MIXES

Item	Description	Product Number & Pack Size
Deluxe Devil's Food Cake Base	 Produces a well-structured and delicious bench top decorating cake Structured to give excellent freeze-thaw results with oven Requires the addition of water and egg 	460094 50 lb. Bag
White Cake Base Trans Fat Free (TFF)	 Produces a well-structured and delicious bench top decorating cake Structured to give excellent freeze-thaw results Requires the addition of water, egg and soybean oil 	460519 50 lb. Bag
Chocolate Cake Base Trans Fat Free (TFF) Naturally and Artificially Flavored	 Produces a well-structured and delicious bench top decorating cake Structured to perform under freeze-thaw conditions Requires the addition of water, egg and soybean oil 	460520 50 lb. Bag
Red Velvet Cake Base	 Produces a well-structured and delicious bench top decorating cake Structured to perform under freeze-thaw conditions Requires the addition of water, egg and soybean oil 	460752 50 lb. Bag

• Requires the addition of water, egg and soybean oil



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DONUT MIXES

We offer a wide range of donut forms and flavors that deliver consistent quality and outstanding taste and texture.

Item	Description	Product Number & Pack Size
Golden Tex Cake Donut Mix	 Designed to produce a cake donut in a wholesale manufacturing environment Has excellent volume, structure, tolerance, uniformity and a moist mouthful Requires the addition of water 	460072 50 lb. Bag
Old Fashioned Cake Donut Mix	 Designed to produce premium quality old fashioned cake donuts Donuts produced from this mix have a crisp tender texture, rich creamy mouth feel and a delicate taste of buttermilk Requires the addition of cold water Trans-fat free when fried in trans-fat free shortening 	460073 50 lb. Bag
Blueberry Cake Donut Mix Artificially Flavored	 Designed to produce a blue-brown cake donut with a red/purple interior crumb color, dotted with dark purple bits Offers excellent structure, tolerance and uniformity, with a full moist mouthful Requires the addition of water Trans-fat free when fried in trans-fat free shortening 	460615 50 lb. Bag
Deluxe Applesauce Cake Donut Mix	 Designed to produce a light brown cake donut with a tan interior crumb color Requires the addition of water 	460079 50 lb. Bag
Sour Cream Old Fashioned Cake Donut Mix	 Designed to produce premium quality cake donuts having a crisp tender texture, rich creamy mouthfeel and a delicate taste of sour cream Donuts are distinguished by their uniformity and high level of tolerance for variations in shop conditions Requires the addition of water Trans-fat free when fried in trans-fat free shortening 	460113 50 lb. Bag

DONUT MIXES

ltem	Description	Product Number & Pack Size
Buttermilk Bar Cruller Mix	 Designed to fry with a single open crack on the top of the donut with a crispy exterior texture and a creamy tan interior crumb color Offers excellent tolerance and uniformity, with a moist mouthfeel Requires the addition of water Tran- fat free when fried in trans-fat free shortening 	460405 50 lb. Bag
Rich Chocolate Old Fashioned Cake Donut Artificially Flavored	 Designed to produce dark chocolate flavor donuts Requires the addition of cold water 	460570 50 lb. Bag
Red Velvet Cake Donut Mix	 Designed to produce a dark chocolate-colored cake donuts with a rich chocolate almond flavor Offers excellent structure, tolerance, uniformity and a moist mouthfeel Requires the addition of water 	460786 25 lb. Bag
ADM ESL Raised Donut Mix	 A complete mix that may be used to make vanilla flavored yeast-raised donuts Requires the addition of yeast and water 	460614 50 lb. Bag
Deluxe Chocolate Cake Donut Mix	 Requires the addition of water Designed to produce a dark chocolate flavor donut 	460905 50 lb. Bag



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CRÈME CAKE & MUFFIN MIXES

From sweet to savory, HarvestEdge[™] crème cake and muffin mixes can help you deliver a wide selection of consistent and delicious bakery-quality muffins, loaves and ring cakes.

Item	Description	Product Number & Pack Size
Whole Grain Corn Cake and Muffin Base	 Formulated to produce corn muffins Requires the addition of egg, soybean oil and water 	460013 50 lb. Bag
Honey Bran Muffin Mix	 Designed to produce a trans-fat free whole grain bran muffin product in a wholesale and retail-manufacturing environment Requires the addition of soybean oil and water 	460035 50 lb. Bag
High Altitude Original Crème Cake Base	 May be used to make rounds, sheet cakes, loaves and muffins Requires the addition of whole egg, soybean oil and water 	460037 50 lb. Bag
High Altitude Original Chocolate-flavored Crème Cake Base Naturally and Artificially Flavored	 May be used to make rounds, sheet cakes, loaves and muffins Requires the addition of whole egg, soybean oil and water 	460047 50 lb. Bag
Golden Corn Cake and Muffin Mix	 May be used to make corn muffins, cakes and bread Requires the addition of egg, soybean oil and water 	460040 25 lb. Bag
Variety Cake and Muffin Base	 Designed to produce muffins and cakes in a wholesale and retail-manufacturing environment Provides the structure required to produce varieties with the addition of blueberries, fruit fillings or purees, nuts, raisins, chocolate chips and poppy seeds Requires the addition of whole egg, soybean oil and water 	460090 50 lb. Bag

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CRÈME CAKE & MUFFIN MIXES

Item	Description	Product Number & Pack Size
Chocolate Variety Cake and Muffin Base Naturally and Artificially Flavored	 Designed to produce all types, varieties and flavors of muffins with additions such as chocolate chips or fruit Requires the addition of whole egg, soybean oil and water 	460095 50 lb. Bag
Lemon Cake and Muffin Mix Naturally Flavored	 Designed to produce muffins and cakes Has a rich, well-balanced lemon flavor Requires the addition of soybean oil, water and egg 	460097 50 lb. Bag
Variety Whole Grain Cake and Muffin Base	 Designed to produce whole grain muffins and cakes in a wholesale and retail-manufacturing environment Provides nutritional varieties like poppy seeds, oats and bran whole grain cake and muffin Requires the addition of whole egg, soybean oil and water 	460120 50 lb. Bag
Original Crème Cake Base	 May be used to make rounds, sheet cakes, loaves and muffins Requires the addition of whole egg, soybean oil and water 	460911 50 lb. Bag
Original Chocolate Crème Cake Base Naturally and Artificially Flavored	 May be used to make rounds, sheet cakes, loaves and muffins Finished product has a sweet chocolate flavor and a rich, moist texture Requires the addition of whole egg, soybean oil and water 	460912 50 lb. Bag
Complete Chocolate Crème Cake and Muffin Mix Naturally and Artificially Flavored	 Can be used to make muffins, cake rounds and sheet cakes Requires the addition of soybean oil and water 	460916 50 lb. Bag
Complete Original Crème Cake and Muffin Mix	 Can be used to make muffins, cake rounds and sheet cakes Resulting product is very moist and has a pleasant butter vanilla flavor Requires the addition of soybean oil and water 	460918 50 lb. Bag



Unlocking Nature. Enriching Life.



MISCELLANEOUS MIXES

We offer a variety of mixes to deliver delectable, sweet goods such as brownies, danishes, cinnamon rolls, pancakes, scones and more.

ltem	Description	Product Number & Pack Size
High Altitude Brownie Mix	 Designed to produce a fudge flavored brownie with a shiny, cracked top Made for high altitude baking applications Requires the addition of hot water and soybean oil 	460017 50 lb. Bag
Fudge Brownie Mix	 Formulated to produce a fudge flavored brownie Requires the addition of hot water 	460027 50 lb. Bag
Royal Danish Mix	 Designed to produce a trans-fat free danish in a wholesale and retail-manufacturing environment When using additional shortening, only use trans-fat free shortening Requires the addition of water, egg and yeast 	460045 50 lb. Bag
Deluxe Cinnamon Roll Mix	 Designed to produce cinnamon rolls Requires the addition of water, egg, yeast and butter 	460065 50 lb. Bag
Double Dark Brownie Mix	 Designed to produce a high-quality fudge flavored brownie Requires the addition of hot water and soybean oil 	460069 50 lb. Bag
Ferris Wheel Funnel Cake Mix	 A custom dry blend of flour, sugar and dry milk for funnel cake production Requires the addition of cold water 	460111 25 lb. Bag
Ferris Wheel Corn Dog Mix	 Custom blend to be used in the coating of fried meat products Requires the addition of water 	460048 25 lb. Bag
Churro Mix	 Designed to blend into a stiff dough for producing extruded fried churros Requires the addition of boiling water 	460225 50 lb. Bag

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MISCELLANEOUS MIXES

Item	Description	Product Number & Pack Size
First Choice Buttermilk Pancake Mix	 Designed to produce buttermilk pancakes in a retail-manufacturing environment Requires the addition of water 	460217 50 lb. Bag
Royal Buttermilk Scone Base	 Designed to produce scones Requires the addition of butter, egg and buttermilk 	460251 50 lb. Bag
Country Fried Breading Mix	 Designed to be used as a multi-purpose breading for fried meats or vegetables Complete and ready to use as a rub or as a batter Requires the addition of water 	460151 25 lb. Bag
Meringue Mix NW	 May be used to make a pie topping and meringue cookies Needs the addition of warm water 	460458 25 lb. Bag
Deluxe Breading and Batter Mix	 Designed to be used as a multi-purpose breading for fried meats or vegetables Complete and ready to use as a rub or as a batter Requires the addition of water 	460900 25 lb. Bag



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BREAD MIXES

Drive customers into your bakery with the aroma of freshly baked bread! HarvestEdge[™] bread mixes make it easy to deliver consistent results.

Item	Description	Product Number & Pack Size
Bun Dough Mix	 Designed to produce various types of buns and rolls Requires the addition of water and yeast 	460007 25 lb. Bag
Bun Dough Concentrate	 Designed to produce various types of buns and rolls Requires the addition of flour, shortening, water and yeast 	460008 50 lb. Bag
Dutch Crust Mix	 A dry blend that is to be used in the topping of breads Made by using a 1:1 of water and mix 	460030 25 lb. Bag
English Muffin Bread Mix	 Designed to produce an English muffin bread in a wholesale and retail-manufacturing environment Requires the addition of water and yeast 	460042 50 lb. Bag
Homemade Wheat Dinner Roll Mix	 Designed to produce various types of buns and rolls Requires the addition of water and yeast 	460044 25 lb. Bag
Hearty Grains Bread Base	 A mixture of grains, rye flour, seeds and various grain components Designed to be an inclusion in bread Requires the addition of bread flour, water and yeast 	460050 25 lb. Bag

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BREAD MIXES

Item	Description	Product Number & Pack Size
French Bread Concentrate	 Designed to produce French bread using either a straight dough or a retarding dough application Requires the addition of water, bread flour and yeast 	460052 25 lb. Bag
White Bread Base	 Designed to produce white bread Requires the addition of water, flour and yeast 	460055 33.3 lb. Bag
Sweet Grains Bread Base	 Designed to produce whole grain bread Requires the addition of bread flour, water and yeast 	460056 25 lb. Bag
Buttermilk Bread Base	 Designed to produce breads and dinner rolls in a wholesale and retail-manufacturing environment Requires the addition of bread flour, water and yeast 	460102 50 lb. Bag



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ICINGS

The perfect finishing touch! Choose from our extensive range of delicious fruit or decadent, rich and glossy icings.

ltem	Description	Product Number & Pack Size
Original Chocolate-flavored Icing Trans Fat Free (TFF) Ready to Use (RTU) Naturally Flavored	 Designed as a ready-to-use icing May require warming to achieve desired consistency 	470355 45 lb. Pail
Original Maple Icing <i>Ready to Use (RTU)</i> Naturally and Artificially Flavored	 Designed as a ready-to-use icing May require warming to achieve desired consistency 	470378 45 lb. Pail
Soft Fudge Base	 Used as a chocolate fudge base for use in buttercream icing, fudge filling and chocolate icing Has a dark brown color, rich chocolate taste and aroma 	470415 45 lb. Pail
Original White Icing Trans-fat Free (TFF) Ready to Use (RTU)	 Designed as a ready-to-use icing May require warming to achieve desired consistency 	470435 45 lb. Pail
Blueberry Icing Fruit Naturally and Artificially Flavored	 A semi-loose blue gel that may be used to enhance fruit flavor and color Adds fruit identity and color to icings, batters and more 	470207 20 lb. Pail
Strawberry Icing Fruit Naturally and Artificially Flavored	 A semi-loose red gel that may be used to enhance fruit flavor and color Adds fruit identity and color to icings, batters and more 	470209 20 lb. Pail
Banana Icing Fruit Naturally and Artificially Flavored	 A semi-loose yellow gel that may be used to enhance fruit flavor and color Adds fruit identity and color to icings, batters and more 	470210 20 lb. Pail

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BAKERY MIXES, FILLINGS & ICINGS



The Right Products

ADM offers a range of high-quality bakery mixes, fillings and icings that are ideal for the creation of simple, yet delicious baked goods that consumers will love.

• Donuts

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- IcingsCookies
- Cakes Cookies Muffins Pancakes
- MuffinsBrownies
- Sweet Goods
- Breads
- Batters & Breading
- Custom Options
- Fillings
- Pizza Crust •

FULFILLING GREAT EXPECTATIONS WITH GREAT FORMULATIONS

With R&D and application capabilities, plus a reliable supply chain and world-class production facilities, we are ready to help you succeed and get to market faster.

Excellence That's Baked Right In

ADM provides superior flours, mixes and custom blends to help your baking business succeed.

Our products are supported by decades of milling and baking expertise to deliver the reliability and trust you need, ensuring higher quality, better performance and more consistent yields.

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