



CERTIFIED SUSTAINABLE FLOUR



Transparent. Traceable. Sustainable

Sustainability is increasingly top of mind for today's consumers. They are demanding more transparency about the foods they eat and how they were produced. And, these concerned consumers are taking action in a variety of ways.

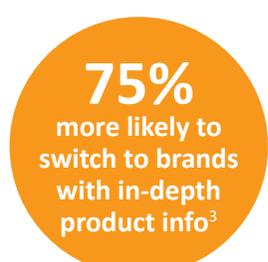
- Checking labels for sustainability claims and traceability of supply chain
- Reducing personal footprint by adapting more sustainable ways of living
- Supporting brands with consumer activism and purchase power

This creates opportunities for products made with sustainably sourced ingredients.

Introducing HarvestEdge Gold Certified Sustainable Flour

CONNECTION TO THE HARVEST. GIVING YOU AN EDGE.

HarvestEdge Gold is Food Alliance certified, offering your finished products a credible stamp of approval that consumers can trust. We have partnered with family farms near our Spokane, WA mill to grow wheat that is traceable from their field to our facility, and milled to exacting standards. HarvestEdge Gold offers the consistent quality and service you expect from ADM, with sustainable credentials verified by Food Alliance.



¹ IFIC 2018
² Nielson 2018
³ FMI 2018



Food Alliance Standards

- Safe and fair working conditions.
- Reduced risk from pesticides and other toxic or hazardous materials.
- Protection and enhancement of wildlife habitat and biodiversity.
- Conservation of soil, water and energy; reduction and recycling of waste.
- Transparent and traceable supply chains.
- Food product integrity, with no genetically engineered or artificial ingredients.
- Continual improvement of management practices.

HarvestEdge Gold Offers a Variety of Benefits that Give Your Brand An Edge.

Sustainable Messaging

Communicate your product's responsible sourcing credentials via Food Alliance certified sustainable flour

Connection

Align your brand with consumer's values and enabling support for sustainable practices and products

Transparency & Quality

Offer consumers a link to the people and places that supply the wheat flour in your finished products, strengthening associations between your brand and consumers ingredients.

The Right Products

ADM offers a variety of certified sustainable flours to meet your application requirements. Available in 50 lb. bag and bulk options.

Certifiable Sustainable Product	Protein %	Characteristics	Applications
Low Protein Flour	10.2-12.8	Select blend of hard wheats	Pan breads, buns, rolls, tortillas, muffins, home-baked products
High Protein Flour	12.5-15.0	Spring wheat, standard patent flour	Hearth breads, pizza, hoagies
Whole Wheat Flour	13.5-16.00	Spring wheat, bread flour	Premium breads, buns, rolls
Pastry Flour	7.5-10.5	Select blend of soft wheats	Donuts, pie crusts, cookies, pastries