



Our Ingredients Bake All the Difference

ADM offers a very comprehensive portfolio of tried-and-tested flours, baking mixes and complementary ingredients—all backed by over a century of milling experience. Our bakers, millers and technical experts are at the ready to help you select the right ingredients for better baking results and to achieve your business goals faster.

SUSTAINABILITY: CONNECTING WITH CONSUMERS VALUES

More than ever, consumers are interested in the origins of the foods they eat. With our vertical supply chain and grower connections, we help you deliver the field-to-flour transparency that consumers want to see in their baked goods.

↑ **73%**

are more positive about companies that are transparent about how products were made, raised or grown¹

34%

want more breads made with British flour²

¹Nielsen, 2016, What's in our food and on our minds: Ingredient and dining-out trends around the world

²Lightspeed/Mintel, 2019





FLOURS & SPECIALITY GRAINS



Anything but Run-of-the-Mill

Our complete portfolio of flours and speciality grains is just the start!

ADM bakes in the experience, insights and resources you need to grow your business.



ADVANTAGED NETWORK & LOGISTICS

With a commitment to excellence and access to global markets, our world-class origination and transportation networks and strategically located mills support your success. Our delivery services range from bulk tankers arriving several times a day, all the way to bags delivered on schedule and stacked in the right place in your bakery.

TECHNICAL SUPPORT

Whether its flour selection, new product development or production process improvement, our industry-renowned technical service team offers the expertise you need from ideation to new launch start-up. At ADM, we partner with you from concept to finished product to create a solution that works across taste, texture, functionality and cost requirements.

BUSINESS SUPPORT & CUSTOMER SERVICE

At ADM, we give you an edge with personalised business support. Our customer service staff and account managers help coordinate and manage your supply of ingredients, allowing you to stay focused on your baking operations.

SUSTAINABILITY

ADM is a leader in sustainable supply, linking the value chain from farmer to consumer. Our 'Field to Flour Growers Club' was created to further develop long-standing relationships we already enjoy with local growers, to deliver the most consistent and highest performing flours with an enhanced environmental footprint. All ADM UK mills are ISO5001 certified, an energy management standard focused on continuous improvement of energy performance, efficiency and usage.

E-COMMERCE

As a commitment to the future of the baking industry and your success, we've invested in the latest online technologies and ordering capabilities. 4flour.co.uk provides ADM customers with a comprehensive and confidential account service. Designed to streamline your business operations, we bring convenience and manageability to your fingertips—giving you the ability to order and manage your ADM flour and baking ingredients online, and access to all of your delivery, invoice and technical data.



The Right Products

ADM offers a variety of flours and speciality milled products and continues to develop more—to meet the functional and quality needs of our customers and their customers.

WHITE FLOUR

We offer a wide range of white flours designed to meet the functional and final quality needed by our customers and their customers.

Product	Product Code	Characteristics	Applications
Molina	3494-16	High-protein Canadian Western Red Springs wheat	Ciabattas, steamed or boiled bagels, overnight or long-proof Scottish morning rolls
Prairie Gold™	1328-16	High-quality bread making flour	No-time process and short BFT. Breads and morning goods
Stadium™	6007-16	High-protein flour	Ciabattas and speciality breads and BFT processes
Ajax	6001-16	Strong bread flour offering a high tolerance and bulk fermentation properties	Speciality and continental breads
Special Artisan Flour	4192-16	Premium-quality white flour	Rustic handmade and country-style loaves, ciabattas, focaccias, traditional crusty breads and rolls, baguettes, sourdough bread varieties
Vienna Spring	6035-16	A premium bakers flour offering greater crust retention and excellent volume	Breads, rolls, Vienna-style products, croissants, Danish pastries and morning goods
Diamond White™	3641-16	No-time process and short BFT. Bakers grade flour offering good crumb colour and added ascorbic acid for dough tolerance	Speciality fermented products, traditional crusty breads and rolls
Golden Seal	814-16	No-time process and short BFT. Specially milled patent spring flour offering a brighter crumb colour	Breads, rolls, morning goods. May also be used in sponge and dough processes
Sovereign™	1870-16	No-time process and short BFT. Bakers grade flour	Breads, rolls, pizza bases, morning goods, flatbreads, and Danish, puff or boiled pastries
Snowflake™	1867-16	No-time process and short BFT. Bakers flour with good crumb colour	Breads, rolls, pizza bases, savoury and puff pastries, noodles
Falcon™	1865-16	No-time production process flour	Pizza bases, flatbreads and savoury goods

BROWN AND MALTED FLOURS

ADM has a variety of brown and malted flours to help meet customer and consumer demand.

Product	Product Code	Characteristics	Applications
Wholemeal			
Stoneground Wholemeal	4366-16	Stoneground wholemeal flour	All bread and roll processes. May also be used in cakes and biscuits
Millers Gold™	6205-16	Premium quality, roller-ground wholemeal flour	Pan and artisan breads, bagels and pizza
Brown			
Natures Gold™	6155-16	No-time and CBP processes, premium quality brown flour	Breads and morning goods
Malted			
Harvest Sun™	4248-16	Premium malted wheat flour	Traditional-style malted breads and rolls. May also be used for production of a range of cakes and biscuits, such as hot cross buns, scones, farmhouse cakes and fruit breads

SPECIALITY FLOURS

Our speciality flour products are ideal for a wide range of product applications such as pastries, artisanal baking and heat-treated flours.

Product	Product Code	Characteristics	Applications
White Rose	6085-16	Flour specifically blended from hard and soft wheat	Sweet, short and savoury pastries, and flatbreads
Golden Dawn SR™	780-16	Low-protein soft flour with added raising agents	Traditional home-style cakes and sponges
Golden Dawn Plain™	776-16	Low-protein soft flour	Pastries and hot plate applications, biscuits and cookies
Epis D'Or	4186-16	Premium-quality white flour traditionally milled in the French way from French wheat	French-style breads, such as French baguettes and petit pains
T-55 French	3350-16	100% French wheat, offering an authentic continental flavour	Baguettes, demi-baguettes, petit pains and general continental bread products
Charter™	305-16	Heat-treated high-protein cake flour	Fruit cakes, slab celebration cakes and cake muffins
Kingfisher™	1025-16	Heat-treated high-ratio cake flour offering low moisture	Wide range of cake styles
Super Helium	1800-16	Heat-treated high-ratio cake flour offering a lighter colour	Ideally suited for sponges, angel cakes and Swiss rolls
Countess	3639-16	Heat-treated inactivated flour for use as thickener in soups or gravies	Sauces
Shortgold	3878-16	Pastry flour made from a blend of soft wheat and maize	Short, sweet and savoury pastries for all methods

PIZZA FLOUR

Our pizza flours are suitable for all pizza services from flour wholesaler distributors, automated plants, Italian restaurants to take away pizza shops.

Product	Product Code	Characteristics	Applications
Primo Pizza Flour	4253-16	Top-quality pizza flour for all types of pizza production	Pizza
Strong Pizza Flour	6057-16	Standard strong pizza flour with high-gluten content	Pizza

CONCENTRATES AND IMPROVERS

We have carefully formulated our Concentrate and Improver range to ensure each product gives the best possible result, quality and feel.

Product	Product Code	Characteristics	Applications
Bun & Doughnut Concentrate	3202-16	High-quality, easy-to-use products ideal for a delicious range of morning goods and confectionery items	Buns, doughnuts and morning goods
Malted Flake Concentrate	4261-16	High-quality, easy-to-use product ideal for a delicious range of breads and rolls	Breadmaking processes and products
Multiseed Concentrate with Ancient Grains	4304-16	Wholesome mix blending premium wheat with five varieties of seeds (brown and golden linseeds, sunflower, pumpkin and poppy seeds) and four ancient grains (millets, chia seeds, amaranth seeds and quinoa)	Breads and rolls
Oatmill Bread & Roll Concentrate	1222-10	High-quality, easy-to-use products ideal for the creation of a delicious range of breads	Breads, rolls and pizza bases
Bredsoy EA Soya Flour	6258-25	Enzyme-active soya flour to improve water uptake and internal colour	Breads, rolls and morning goods
Clean Label Multi-Purpose Improver	4283-12	Premium-quality multipurpose improver	No-time breads and rolls processes
Pastry & Dough Relaxer	2468-25	Reduces shrinkage in various pastries and dough processes	Pastries and bread processes
Soft Roll Concentrate	7289-25	Easy-to-use, for the production of soft rolls	Soft rolls, finger rolls, baps, and burger buns
Trusoy™ HT Soya Flour	6259-25	Heat-treated soya flour	Confectionery applications

SUNDRIES

ADM is also able to supply a range of sundry products to complement our extensive range of flours and mixes.

Product	Product Code	Characteristics	Applications
Coarse Semolina	360-16	Durum semolina milled from selected durum wheat	Pasta
Fine Semolina	700-16	Durum semolina milled from selected durum wheat	Pasta
Rice Cones 25kg	1420-25	Granular particle size for oven bottom bread	Oven bottom bread
Rice Flour 16kg	1425-16	Made from ground raw rice	Rice noodles and some pancakes. Can be used to thicken soups and stews, and provides an alternative to wheat flour in cakes and biscuits
Rice Flour	1425-25	Made from ground raw rice	Rice noodles and some pancakes. Can be used to thicken soups and stews, and provides an alternative to wheat flour in cakes and biscuits
Rye Flour 25kg	1480-25	Powder milled from whole rye berries or grains from rye grass	Breadmaking processes and products
Salt 25kg	1510-25	Salt	Breadmaking processes and products

PRE-MIXES & COMPLIMENTARY TOPPINGS

ADM offers a range of high-quality baker's mixes that are ideal for the creation of simple, yet delicious confectionery and breads that consumers will love.

Product	Product Code	Characteristics	Applications
Bun & Doughnut	3201-25	High-quality, easy-to-use products	Buns, doughnuts and morning goods
Bun Mix	3205-25	High-quality, easy-to-use products	Buns, doughnuts and morning goods
Carolina Cookie Mix	3527-12	High-quality, easy-to-use products	Cookies
Carrot Cake Mix	2539-12	High-quality, easy-to-use products	Carrot cakes, slices and traybake
Chocolate Crème Cake Mix	2703-12	High-quality, easy-to-use products	A wide range of cakes, slices and muffins
Chocolate Fudge Cake Mix	327-12	High-quality, easy-to-use products	A wide range of cakes and slices
Chocolate New York Muffin Mix	4239-12	High-quality, easy-to-use products	Muffins
Chocolate Sponge Mix	324-12	High-quality, easy-to-use products	A wide range of sponges, swiss rolls and cupcakes
Complete Ginger Cake Mix	1056-12	High-quality, easy-to-use products	Ginger cakes, slices and muffins
Crème Cake Mix	2702-12	High-quality, easy-to-use products	A wide range of cakes, slices muffins and traybakes
General Purpose Cake Mix	741-12	High-quality, easy-to-use products	A wide range of cakes, slices
Lofty Peak Scone Mix	4327-12	High-quality, easy-to-use products	Scones, rock cakes
Luxury Eggless Sponge Mix	4207-12	High-quality, easy-to-use products	A range of sponge sandwiches, sponge drops
Madeira Cake Mix	1105-12	High-quality, easy-to-use products	A range of pound cakes
New York Muffin Mix	4240-12	High-quality, easy-to-use products	Muffins
Scone Mix	1530-12	High-quality, easy-to-use products	Scones and rock cakes
Soft Roll Mix	1635-25	High-quality, easy-to-use products	Soft rolls, baps, finger rolls
Sponge Mix	1695-12	High-quality, easy-to-use products	A range of sponge sandwiches, sponge drops and Swiss rolls
Toffee Cake Mix	2779-12	High-quality, easy-to-use products	A range of cakes, slices and muffins
Chocolate Fudge Icing Mix	302-12	Variety of delicious toppings and fillings	
Confectioners Custard Mix	2610-12	Variety of delicious toppings and fillings	
Toffee Flavoured Fudge Icing Mix	2780-12	Variety of delicious toppings and fillings	
Vanilla Flavoured Fudge Icing Mix	2540-12	Variety of delicious toppings and fillings	

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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