



CONAGRA MILLS® — YOUR SOURCE FOR PREMIUM WHOLE GRAINS & MULTI-USE FLOURS

ConAgra Mills® offers the most comprehensive selection of premium multi-use flours in the industry—from hard and soft spring wheat and pastry flours to durum, rye, and custom flour ingredients. It also offers the largest variety of whole grains, including *Ultragrain*®, *Sustagrain*® and a new line of *Ancient Grain* flours, which are helping to meet growing consumer demand for healthier ingredients.

CUTTING-EDGE WHOLE GRAIN INGREDIENTS

ConAgra Mills complete line of **Ancient Grain flours, multigrain blends and eye-catching inclusions** are the latest in whole grain formulation. These whole grain flours—milled from amaranth, quinoa, millet, sorghum and teff—combine high-fiber and taste-tempting flavor with 21st-century functionality and reliability. Ancient Grain flours are naturally gluten- and allergen-free, making them clear winners with consumers searching for acceptable alternatives to long-held favorites. Also available as certified organic, and in a range of blends.

Ultragrain is the first-ever whole wheat flour to combine the nutritional advantage of whole grains with the processing benefits and finished baked quality of refined flours, thanks to patented milling technology. *Ultragrain* has played a starring role in many successful whole grain product introductions including breads, crackers, cookies and coatings. Available in hard, soft, high-gluten and Healthy Choice® varieties.

Another first from ConAgra Mills, *Sustagrain* is a unique, high-performance whole grain that is both naturally high in dietary fiber and low in starch, making it one of the lowest-glycemic-index (GI) grains on the market. Available in fine flour and quick flakes, *Sustagrain* offers key ingredient fiber in everything from breads and pastas and to bars and side dishes.

A COMPLETE PACKAGE

ConAgra Mills is your single point of contact throughout the product cycle, from concept development, through formulation and testing, to product launch and beyond. ConAgra Mills customers have access to extensive resources and expertise within ConAgra Foods, including the **Research, Quality & Innovation** facilities. At the state-of-the-art **Research, Quality & Innovation** center, a staff of chefs, nutritionists, food technologists, and trend experts translate culinary, lifestyle, foodservice and manufacturing insights into promising yet practical product concepts. In addition, ConAgra Mills can provide onsite technical assistance and all the help manufacturers need to develop great tasting, nutritious products.

TAKING RISKS SO YOU DON'T HAVE TO

ConAgra Mills is 100% committed to safeguarding customers' businesses over the long-term. World-class commodity specialists stay ahead of the factors that impact grain markets, including supply, weather, transportation and hourly price fluctuations, to better manage risks. ConAgra Mills' specialists also manage comprehensive distribution systems—truck, rail and barge—helping to minimize the impact of unpredictable fuel costs. Leading-edge source monitoring and tracking allow ConAgra Mills to trace ingredients throughout the supply chain, from origin to destination, for better inventory control and for quality, consistency and reliability, harvest to harvest.

For more information or to schedule an interview, contact Don Trouba at 402-595-5153 or Ashley Kleckner at 415-984-6194.