

**BETTER IS  
HOW  
WE'VE AL-  
WAYS  
DONE IT.**



Foodservice is in our DNA. In 1896, Teresa Marzetti opened a restaurant in Columbus, Ohio with a focus on making better food. In 1940 the iconic Marzetti Restaurant opened across from the Ohio state capitol building and soon became a four-star restaurant and legend in Midwest dining. The restaurant's salad dressings became so popular they started bottling them for sale. Today, we carry Teresa's legacy forward by enabling chefs and operators to serve better food.

**Discover what's next at Ardent Mills**

No matter how the world's challenges evolve, we're leading with a passion for service and solutions. That means expanding our portfolio of flours, grains and pulses while investing in innovative processes. It means focusing on sustainable farming practices and connecting people for success. Partnering with us can help grow value for you and our communities.

**Together, we'll transform how the world is nourished.**

*What defines us*

**FLAVOR**  
For us, above all else, flavor comes first. Our reputation for distinctive, exceptionally great taste has become known among both operators and consumers. It's just...better.

**QUALITY**  
We begin in a state-of-the-art innovation center, using trends, insights and culinary expertise to craft the highest quality products with outstanding flavor. Our products deliver for your menu.

**CONVENIENCE**  
With ready-to-use, trusted menu items, you'll save significant time and that translates to less labor. Plus, our pre-portioned, shelf-stable offerings mean less waste in your back of house. It all adds up to more value.



**Ardent Mills**

	<u>Item #</u>	
<b>Our Partner in Premium Flour</b>	1530789	Bellissimo HG Pizza 50#
	1550705	Flour Whole Wheat Fine 50#
	1700702	Flour H & R AP 50#
	1720782	Flour King Midas HG 2/25#
	1560708	Flour Duram 50#
	1710700	Flour KM Special 50#
	3010709	Flour Kyrol 2/25# High Gluten
	5550706	Flour Semolina 50#
	1580703	Flour Ardent AP 2/25#