

Whole Grain Foodservice Directory

Leading food manufacturers play a key role in supporting the momentum of whole grains in foodservice, by helping their foodservice customers develop new menu concepts, and advising them on how to successfully market the fuller, nuttier taste of whole grains. We invited companies that support the work of the Oldways Whole Grains Council to contribute to our Foodservice Directory, so that more foodservice outlets can be aware that services like these are available.

Ardent Mills

Website: ardentmills.com

Foodservice Contact Name: Don Trouba

Foodservice Contact email: don.trouba@ardentmills.com

Whole grain foodservice products we offer: Ardent Mills, the industry's premier flour miller and innovator, offers the most comprehensive selection of traditional and innovative whole grain flours, whole grains and custom multi-grain blends, all with the promise of reliability, consistency, support and scale including:

- » Whole Wheat Flour: The traditional favorite in fine, medium, coarse and ultrafine granulations
- » Pumpnickel Rye: Whole grain rye flour for classic European flavor
- » Organic Whole Wheat Flours and Grains: Ingredients offering quality, consistency and scalability
- » Ultragrain Whole Wheat Flour: Whole grain nutrition with white flour appeal
- » Ultragrain High Performance: Exceptional gluten strength, higher absorption and lower formula costs
- » Heirloom Wheats and Ancient Grains: A broad portfolio including Quinoa and Organic Spelt
- » Sprouted: convenient Sprouted White Spring Whole Wheat Flour for any application with national scalability
- » Sustagrain Barley: The highest fiber whole grain with 3X the fiber of oats
- » Foodservice-ready whole grain breads baked at our Innovative Bakery Resources

Foodservice support we offer: From concept to commercialization, Ardent Mills partners with you through our culinary support, R&D, technical support and consumer insights. And with our newly launched Ardent Mills Innovation Center, we have the culinary and innovation facility to bring your creations to life.

Barilla USA

Website: www.barillafs.com

Foodservice Contact Name: Michael Blight

Foodservice Contact email: michael.blight@barilla.com

Whole grain foodservice products we offer: Whole Grain (certified) pasta

Foodservice support we offer: We develop and execute PR, collateral, run promotions and sweepstakes, coordinate and facilitate marketing events, recipe development, menu development, and training. We also create e-news, tradeshow and event follow-ups, and so much more beyond the blue box. Contact the leading pasta company in the United States for more information on how to menu your whole grain pasta and drive pasta sales.

Bay State Milling Company

Website: www.baystatemilling.com

Foodservice Contact Name: Michael Buscaino

Foodservice Contact email: muscaino@bsm.com

Whole grain foodservice products we offer: Whole ancient grains (amaranth, quinoa, millet) and flours (amaranth, quinoa, buckwheat, sorghum, millet), whole wheat flours and cracks, whole rye flours, whole spelt flour, and brown rice flour. The BeneGrain line of sprouted whole grains and flours (wheat, rye, amaranth, quinoa, millet, sorghum, rice). The majority of the above are also available in organic form.

Foodservice support we offer: Product Applications support for the development of foodservice concepts and custom ingredient blends using Bay State Milling superior supply chains of ingredients.

Whole Grain Foodservice Directory

Flowers Bakeries Foodservice

Website: www.flowersfoods.com

Foodservice Contact Name: Cindy Lawson

Foodservice Contact email: cindy.lawson@flocorp.com

Whole grain foodservice products we offer: Flowers Bakeries Foodservice offers a full line of whole grain rich products designed specifically to meet the needs of K-12 and healthcare. From hamburger buns to hoagies the Baked 4 Schools product line offers 51% or more whole grain content in every delicious product. This premium product line includes soft breads, kaisers, biscuits, breadsticks, dinner rolls and more to meet every need for whole grain goodness.

Foodservice support we offer: Flowers Bakeries Foodservice distributes our whole grain rich line of Baked for Schools products nationally through broadline distribution. All products are fully baked and frozen, ready to thaw and serve by the operator. Our foodservice sales team is supported at market level by our national broker partner. Product information and support materials are available www.baked4schools.com.

Hodgson Mill

Website: www.hodgsonmill.com

Foodservice Contact Name: Tom Freeman

Foodservice Contact email: tfreeman@hodgsonmill.com

Whole grain foodservice products we offer: Stone Ground Whole Grain Wheat, Corn, Rye and various other grains. Dedicated and verified Gluten free flours/Starches including Brown Rice Flour. Bulk versions of our retail baking mixes including Pancake Mixes, Muffin Mixes and Bread Mixes. Bulk versions of our Kentucky Kernel and Don's Chuck Wagon breading and coating mixes for chicken, fish and vegetables. Bulk Whole Wheat pastas, organic whole wheat pastas and gluten free brown rice pastas. We have the following certifications: NON GMO Project, Kosher w/Orthodox Union, BRC audited, Whole Grains, Organic with Oregon Tilth, Gluten Free with Celiac Support Association.

Foodservice support we offer: We offer our items in 25–50 lb. bags, and super sacks or totes. We will also custom blend your formulas and can work with clients to improve or improvise/troubleshoot when formulating a new product. We will provide the back up documentation for the certifications available.

InHarvest

Website: www.inharvest.com/

Foodservice Contact Name: Loretta Duncan

Foodservice Contact email: LorettaD@inharvest.com

Whole grain foodservice products we offer: We offer a wide assortment of pure whole grains: quinoa (black, white, and red), freekeh, Israeli couscous, amaranth, barley (black and white), bulgur wheat, wild rice (grades A+ to C), brown basmati rice, Colusari™ Red Rice, jasmine rice (white and red), purple Thai rice, short-grain brown rice, Sprouted Sienna Red™ Rice, Nerone Italian black rice, puffed brown rice, and puffed wild rice. We also offer an exclusive assortment of boutique whole grain blends.

Foodservice support we offer: Our culinary team is comprised of four world-class chefs who serve our customers through product education and menu development support. We also develop and execute product-based marketing strategies and create associated collateral. Complete information on our products (including preparation instructions and recipe inspiration) can be found at <http://www.inharvest.com/>.

Whole Grain Foodservice Directory

King Arthur Flour

Website: kingarthurfLOUR.com/professional

Foodservice Contact Name: Mike McLain

Foodservice Contact email: mike.mclain@kingarthurfLOUR.com

Whole grain foodservice products we offer: Organic hard and soft wheat berries, organic rye berries, organic cracked wheat, organic multigrain blend, organic yellow corn meal and grits, organic whole rye flour, organic whole spelt flour, organic sprouted ancient grains flour, organic whole grain sprouted wheat flour, sprouted white whole wheat flour, organic whole wheat flour, organic white whole wheat flour, organic whole pastry flour, whole wheat flour, white whole wheat flour.

Foodservice support we offer: We offer our items in 5–50 lb. bags. We can help you troubleshoot your problems or improve existing formulas and procedures. Our sales team consists of professional bakers with the experience to help your business. King Arthur flours adhere to the tightest tolerances in the milling industry. This guarantees consistency in performance and a perfect final product every time. In addition to providing the highest quality flour of unparalleled consistency, our mission also includes helping people become better bakers through education and inspiring fellowship among people through the creative joy of baking. Call King Arthur Flour today at 877.KA.FLOUR and we'll put you in touch with one of our bakery/foodservice sales professionals.

To Your Health Sprouted Flour Co.

Website: www.healthyflour.com

Foodservice Contact Name: Allison Stewart

Foodservice Contact email: allison@healthyflour.com

Whole grain foodservice products we offer: All Organic Sprouted: Amaranth, Ancient Grain Baking Mix, Barley, Brown Rice, Einkorn, Gluten-Free Baking Mix, Granola, KAMUT®, Millet, Oats, Popcorn, Purple Corn, Quinoa, Red Wheat, Rye, Sorghum, Spelt, White Wheat, Yellow Corn

Foodservice support we offer: We provide over 50 different organic sprouted products. Whole grains are transformed into a living food when they are sprouted. Sprouting increases the vitamins, enzymes, and minerals in grains and it breaks down a portion of the starches into simple sugars which also aids digestion. You can substitute sprouted flour for conventional flour cup-for-cup in most recipes. There are only subtle differences in low-fat recipes, such as in some yeasted breads that would require slightly more liquid than your original recipe lists. We are here to make your baking experience a pleasure. Peace, Love, & Sprouted Flour Power!

Uncle Ben's

Website: www.unclebens.com

Foodservice Contact Name: Lanita Isler

Foodservice Contact email: Lanita.Isler@effem.com

Whole grain foodservice products we offer: UNCLE BEN'S® Whole Grain Brown Rice, UNCLE BEN'S® Flavored Whole Grain Brown Rice: Roasted Chicken Flavored Brown Rice and Asian Style Brown Rice, UNCLE BEN'S® Flavored Whole Grain Brown Rice & Beans: Santa Fe Black Beans & Brown Rice, UNCLE BEN'S® Whole Grain Rice Blends: naturel™ Jasmine Rose Whole Grain Blend Rice and naturel™ Wild Red Whole Grain Blend Rice

Foodservice support we offer: A Great Range of Flavorful Whole Grains. No matter your need, the UNCLE BEN'S® Brand has whole grain products with the flavors and textures that appeal most to students. We offer a complete whole grain menu solution with a range of options to work across your menu.