

- ANCIENT GRAINS
- CEREAL GRAINS
- CORN
- PULSES & SOYBEANS

**The**   
**Andersons®**

# FOOD INGREDIENTS







# Trusted Food Ingredients Partner.

## Trusted Partner

The Andersons has been a trusted food ingredients partner since 2010. We have a growing portfolio of products to meet your food ingredient and risk management needs. Our decades of experience in the agricultural industry and extensive network of growers gives us the flexibility to acquire ingredients through a variety of channels.

## Quality Assurance & Risk Management

The Andersons adds value to your business by managing the supply chain and ensuring continuing of supply to your facility. When you let us worry about the supply chain, you can mitigate risk and focus on your core business strengths.

## Sustainability

We're committed to offering products with a variety of label options to meet the needs of an ever-evolving marketplace. We offer a range of ingredients with conventional, gluten-free, kosher, non-GMO, and organic labels.

## Packaging & Logistics

- Bulk (truck or rail)
- Bagged (5#, 25#, 50#, or tote)
- Co-packing flexibility (form-fill-seal, bag in box, etc.)
- Container

## Customized Solutions

Our portfolio of food ingredients and label options is continuously evolving. We can work with you to provide specific varieties and ingredient specifications that meet your needs. Our state-of-the-art facility in Dyersville, Iowa is dedicated solely to gluten-free, allergy-friendly ingredients.

- Conventional
- Kosher
- Organic
- Gluten-Free
- Non-GMO

## Processing Capabilities

We can add value to your ingredient portfolio through customized processing capabilities such as:

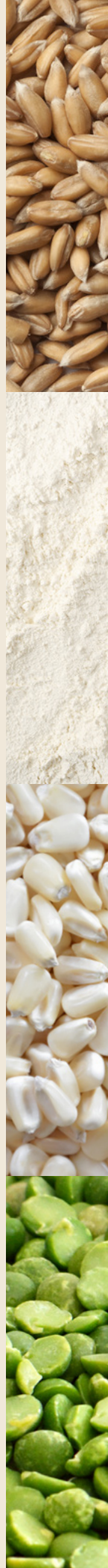
- Cleaning
- Blending
- Puffing
- De-hulling
- Pearling
- Splitting
- Milling
- Pre-gelatinizing
- Toasting

## State-of-the-Art Facilities

The Andersons has nine food ingredients facilities in the United States and Canada. Our facilities have a variety of national and international food safety certifications. Contact us or visit [AndersonsFood.com](http://AndersonsFood.com) for more information.

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|------------------|----------------|---------------|
| • Mansfield, IL  | • Alliance, NE | • Carlea, SK  |
| • Dyersville, IA | • Fairmont, NE | • Melfort, SK |
| • Hudson, MI     | • Toledo, OH   | • Lytle, TX   |

INGREDIENT	CLEANED	FLAKED	FLOUR	GROATS	MALTED	POWDER	PUFFED	RAW	SPLIT	TOASTED	GF	OG
ANCIENT GRAINS												
Amaranth	•	•	•			•	•			•	✓	✓
Buckwheat	•		•	•			•	•		•	✓	✓
Einkorn (Farro)	•		•									✓
Emmer (Farro)	•		•									✓
Kamut®	•		•				•					✓
Millet			•	•		•	•	•		•	✓	✓
Quinoa	•	•	•			•	•			•	✓	✓
Quinoa, Golden			•			•	•			•	✓	
Sorghum			•			•	•	•		•	✓	✓
Spelt (Farro)	•	•	•				•	•				✓
Teff			•					•		•	✓	✓
CEREAL GRAINS												
Barley	•		•		•		•	•				✓
Brown Rice			•				•			•	✓	✓
Oats			•	•			•	•		•	✓	✓
Rye	•		•				•	•				✓
Wheat, Hard Red Spring	•		•					•				✓
Wheat, Durum	•		•				•	•				
Wheat, Hard Red Winter	•		•				•	•				✓
Wheat, Soft Red Winter	•		•				•	•				✓
Wheat, Soft White	•		•					•				✓
CORN												
Corn, White	•		•				•	•			✓	✓
Corn, Yellow	•		•				•	•			✓	✓
Corn, Blue	•		•				•	•			✓	✓
Corn, Red	•		•					•			✓	✓
PULSES & SOYBEANS												
Fava Beans	•								•		✓	✓
Garbanzo Beans (Chickpeas)	•		•					•	•		✓	✓
Lentils	•		•					•	•		✓	✓
Peas	•		•					•	•		✓	✓
Soybeans			•					•			✓	✓







# ANCIENT GRAINS

## Amaranth **GF** **OG**

Cleaned, flaked, flour, powder, puffed, or toasted

Amaranth is a highly nutritious, dense, naturally gluten-free ancient grain. It has a slightly nutty, or peppery/crunchy texture and flavor.

Amaranth can be added to soups, salads, and stir-fries. It can also be used as a thickener for sauces, stews, and jellies.

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## Emmer (Farro) **OG**

Cleaned or flour

Emmer is a wheat high in fiber, vitamins, and minerals, and low in gluten. Emmer has a sweet, smooth flavor, adding a chewy texture to foods.

Emmer is often used in making bread and pasta, and makes a great salad grain as well. It's great in soups or as a hearty substitute for dishes typically containing rice.

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## Quinoa **GF** **OG**

Cleaned, flaked, flour, powder, puffed, or toasted

Quinoa is hailed as a "superfood" around the world. It is a unique harvested grain that contains all nine essential amino acids, making it one of the few plant sources of complete protein.

Quinoa is great for baking high protein bread. It is also used in energy bars, salads, and cooked into other foods to provide more texture and healthy substance.

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## Sorghum **GF** **OG**

Flour, powder, puffed, raw, or toasted

Sorghum is a good source of protein, iron, B vitamins, and dietary fiber. It has a soft texture and is considered sweet and mild-tasting.

Sorghum is often incorporated into or substituted in baking recipes that call for flour. It can also be used to thicken stews, sauces, and other savory recipes.

## Buckwheat **GF** **OG**

Cleaned, flour, groats, puffed, raw, or toasted

Buckwheat is an energizing and naturally gluten-free ingredient from the fruit seed family that behaves like a grain when cooked. Buckwheat is digested slowly, leading to a longer-lasting "full" feeling.

Buckwheat can be used in salads, soups, porridge, and pilafs.

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## Kamut® **OG**

Cleaned, flour, or puffed

Kamut is an excellent source of protein, fiber, zinc, phosphorus, magnesium, and antioxidants. It is known for its smooth texture and nutty, buttery flavor.

Kamut can be added to baked goods, breads, pastas, waffles, and pancakes. It can also be used in brewing.

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## Quinoa, Golden **GF**

Flour, powder, puffed, or toasted

Golden quinoa is a whole grain product with a unique, nutty and toasted flavor. Golden quinoa is a complete source of protein as it contains all of the essential amino acids.

Golden quinoa is great paired with curry, roasted vegetables, or braised meat.

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## Spelt (Farro) **OG**

Cleaned, flaked, flour, puffed, or raw

Spelt is a wheat species with a nut-like flavor that's high in fiber and magnesium. It is also higher in protein than common wheat and is a good substitute in recipes that call for wheat. It is known to be easier to digest than traditional wheat products.

Spelt can be consumed in whole form (spelt berries), hulled form, or it can be processed into flour. It can be boiled and used as a side dish substitute for rice or potatoes.

## Einkorn (Farro) **OG**

Cleaned or flour

Einkorn is a nutritious grain that contains high levels of protein, essential fatty acids, phosphorus, and potassium. It also has plenty of carotenoids, the natural colors found in many fruits and vegetables.

Einkorn is a great substitute for traditional flour in breads and other baking recipes.

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## Millet **GF** **OG**

Flour, groats, powder, puffed, raw, or toasted

Millet is a nutritious whole grain relatively high in protein and is a good source of vitamins and minerals.

Millet is fairly strong in taste and often used in flatbreads, breakfast porridge dishes, savory pilafs, or as a substitute for rice.



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## Teff **GF** **OG**

Flour, raw, or toasted

Teff is a high-fiber food and a strong source of protein. It is considered a healthy, weight-managing and bone-strengthening food.

Teff can be used to make breads, pancakes, porridge, cereal, and other baked goods.



# CEREAL GRAINS

## Barley

Cleaned, flour, malt, puffed, or raw

Barley is a versatile grain with a rich, nut-like flavor. Its appearance is light in color and it has an appealing chewy consistency.

Barley is used in soups and stews as well as alcoholic beverages.

## Brown Rice

Flour, puffed, or toasted

Brown rice is a whole grain rich in fiber, vitamins, minerals, and protein. It is recognized as a healthy addition to diets due to its natural aiding abilities.

Brown rice can be incorporated into a wide variety of foods and dishes. Its mild taste and chewy texture make it an appealing addition to many meals.

## Oats

Flour, groats, puffed, raw, or toasted

Oats are a whole grain cereal that serve as a good source of fiber and are high in minerals and antioxidants.

Oats can be rolled or crushed and can be consumed as oatmeal (porridge) or used in baked goods, bread, muesli, and granola.

## Rye

Cleaned, flour, puffed, or raw

Rye is a dark-colored cereal grain known for its hardy flavor and high fiber content. It has a rich and hearty taste that delivers large health benefits.

Rye grain is commonly used for flour, bread, and alcoholic beverages such as whiskey and beer.

## Wheat, Hard Red Spring

Cleaned, flour, or raw

Hard red spring wheat is brown-colored and high in protein compared to other varieties. It is more nutty and bitter than its white wheat counterparts.

Hard red spring wheat is ideal for use in bread, rolls, croissants, bagels, and crusts.

## Wheat, Durum

Cleaned, flour, puffed, or raw

Durum is a hard, translucent, light-colored grain and is particularly high in gluten protein.

Durum wheat is primarily used in dried pasta and couscous.

## Wheat, Hard Red Winter

Cleaned, flour, puffed, or raw

Hard red winter wheat is a brown-colored, versatile wheat that has excellent milling characteristics. It is moderately high in protein.

Hard red winter wheat is ideal for use in breads, rolls, and other hard baked goods. It can also be used in Asian noodles and flatbreads.

## Wheat, Soft Red Winter

Cleaned, flour, puffed, or raw

Soft red winter wheat is a lower-protein wheat with excellent milling and baking characteristics.

Soft red winter wheat is ideal for producing cake, cookies, crackers, and pastry flours.

## Wheat, Soft White

Cleaned, flour, or raw

Soft white wheat is shorter, softer, and plumper compared to other wheat varieties. It is lower in protein but has a richer flavor.

Soft white wheat is commonly used in muffins, cakes, cookies, and pastries. Flour made from soft white wheat is often referred to as pastry flour.





# CORN

## Corn, White GF OG

Cleaned, flour, puffed, or raw

White corn is a variety of corn high in starch, fiber, and vitamin content. Its kernels are succulent and sweet, similar to yellow corn.

White corn can be used in any recipe that calls for corn including masa, corn bread, corn chips, tortillas, taco shells, snack foods, and grits.

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## Corn, Yellow GF OG

Cleaned, flour, puffed, or raw

Yellow corn is an evolutionary mutation of white corn and offers flavors of almond and sugar. It is high in Vitamin A.

Yellow corn can be dried and ground into flour for baked goods, corn chips, tortillas, and cereals, and can be used as a crisping agent. Oil produced from yellow corn can be used as a sweetener in foods and beverages and as a base for alcoholic beverages.

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## Corn, Blue GF OG

Cleaned, flour, puffed, or raw

Blue corn contains more protein and has a lower glycemic index than white corn. It produces a sweeter, nuttier taste.

Blue corn can be used as a substitute for white or yellow corn. It is commonly used in tortillas, chips, pancake mixes, cereals, and corn breads. It can be consumed raw, or it can be baked, boiled, fried, or simmered for use in soups and stews.

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## Corn, Red GF OG

Cleaned, flour, or raw

Red corn is a grain similar to white or yellow corn though it contains more protein, starch, and antioxidants.

Red corn is traditionally used in stews and hominy. It can also be ground into flour for corn breads, flat bread, pancakes, and tortillas.





# PULSES & SOYBEANS

## Fava Beans

Cleaned or split

Fava beans, also known as faba beans or broad beans, are low in fat and high in fiber and protein. The bean has a thick skin with a cottony interior with various textures depending on the age of the bean and preparation methods.

Fava beans are typically consumed while young and tender. The immature pods can also be cooked and consumed. They can be blanched, fried, or dried. Fava beans are also often used in soups.

## Garbanzo Beans (Chickpeas)

Cleaned, flour, raw, or split

Garbanzo beans are valued for their high fiber and protein content. These cream colored, relatively round beans aid in digestion and contain important antioxidants.

Garbanzo beans are a versatile ingredient with a mild taste that can be used to thicken soups, sauces, or gravies. It also works well in cakes or quick breads.

## Lentils

Cleaned, flour, raw, or split

Lentils are highly nutritional legumes that range in color and size. They readily absorb a range of flavors from other foods and have a high ratio of protein per calorie.

Lentils can be boiled, dried, or sprouted and are often consumed with rice.

## Peas

Cleaned, flour, raw, or split

Peas are starchy, yet high in protein, fiber and antioxidants. Peas have a high concentration of vitamins and minerals, adding to their nutritional value.

Peas can be boiled, steamed, or roasted. They can also be dried and made into soup or consumed as is.

## Soybeans

Flour or raw

Soybeans are high in protein and contain beneficial antioxidants and phytonutrients. They add a pleasant texture and rich flavor to foods.

Soybeans can be used for oil (which is used in a large variety of processed food). Soybeans can also be boiled, ground into flour, used as a meat or dairy alternative, sweetened, or used as a caffeine-free coffee substitute.





## ABOUT THE ANDERSONS, INC.

The Andersons, Inc. (Nasdaq: ANDE) is a diversified company rooted in agriculture that conducts business in the commodity trading, ethanol, plant nutrient and rail sectors. The company is known for growing enduring relationships through extraordinary service, a deep knowledge of the market and a knack for finding new ways to add value.

Founded by Harold Anderson and his family in 1947 in Maumee, Ohio, and privately owned until 1996, the premise of the original organization was to make it as easy as possible for regional farmers to take their grain to market. The business model of serving others is the foundation on which the company was built. Today, The Andersons' more than 2,400 employees conduct business from over 130 locations and continue to be committed to providing extraordinary service with the utmost integrity.



### Our Mission:

We firmly believe that our Company is a powerful vehicle through which we channel our time, talent, and energy in pursuit of the fundamental goal of serving God by serving others. Through our collective action, we greatly magnify the impact of our individual efforts to:

- Provide extraordinary service to our customers
- Help each other improve
- Support our communities
- Increase the value of our Company



[www.AndersonsFood.com](http://www.AndersonsFood.com)  
888-256-8872

**References:** USDA SR-26, USDA SR-22, Purdue University, and FoodFacts.com.

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