

# SafeGuard™ Treatment System

An integrated flour and alternative  
grain food safety solution





# Protect

## your brand reputation

From manufacturers to consumers, the pathogen-related risk of eating raw flour in cookie dough or cake batter is commonly misunderstood.

Did you know flour can be at risk for exposure to naturally occurring biological hazards, including *E. coli*, *Salmonella* and *Listeria Monocytogenes*? To help eliminate these risks, many flour-based products require additional cooking steps for consumers to perform, frequently instructed on the the packaging. You need to protect your brand with a proactive solution that can help you mitigate the risk of costly recalls.

### Our solution

To help keep your customers safe from pathogen related food safety risks, **SafeGuard™ Treatment** has up to a five-log validated pathogen reduction process that creates a safe heat treated flour that can be used for ready-to-eat applications. Our advanced milling heat treatment technology has a decade-long legacy as a successful, commercially sold product line, available for both traditional wheat-based and alternative grain, flour, pulses, seeds and flakes.



74% of consumers at least sometimes taste the batter directly from a mixing bowl, spoon or beater<sup>1</sup>



53% of consumers sample refrigerated/ frozen cookie dough prior to baking<sup>1</sup>



## Our products with SafeGuard™ Treatment System

### Wheat flour

#### Benefits

- ◆ Integrated supplier solution that can help extend flour safety from our facilities to yours
- ◆ Flour is prepared in a closed system, from heat treatment to processing and delivery (only for bulk flour)
- ◆ Treated flour maintains baking quality across numerous applications\*

### Alternative grains

#### Benefits

- ◆ We heat treat grains, flour, flakes and blends and help extend flour safety from our facilities to yours
- ◆ May help reduce earthy or nutty taste in certain alternative grains

## Our wheat flour process

1

#### Pristine mills

Wheat is milled into flour in our pristine, BRC-certified facilities.



2

#### Processing

Flour is milled and stored, then undergoes our proprietary heat treatment. The treated flour goes through a series of validated, precise controls that deliver up to a five-log reduction.



3

#### Post-treatment handling

For bulk sizes of traditional wheat-based application flours, the product is then loaded out through dedicated piping and bins designed for cleaning and sanitizing. Our facility uses dedicated filtered air handling for transporting the treated flour through the system.



4

#### Delivery

Validated flour is delivered directly to your facility through our tightly managed process to maintain ingredient integrity and safety.



# Our product line offerings

PRODUCTS		BAG (50 lb.)	BULK (DELIVERY)	PATHOGEN REDUCTION	AVAILABILITY		APPLICATIONS
	TRADITIONAL WHEAT-BASED FLOUR			Up to five log	<ul style="list-style-type: none"> <li>• All-purpose</li> <li>• Bread</li> <li>• Cake</li> <li>• Pastry flours</li> </ul>	<ul style="list-style-type: none"> <li>• Whole wheat</li> </ul>	<ul style="list-style-type: none"> <li>• Cookie dough</li> <li>• Appetizers &amp; cold-pressed bars</li> <li>• Cake, brownie &amp; bakery mixes</li> <li>• Other ready-to-eat applications</li> </ul>
	ALTERNATIVE GRAINS AND SEED			Up to five log	<ul style="list-style-type: none"> <li>• Buckwheat</li> <li>• Flaxseed (defatted)</li> <li>• Millet</li> <li>• Quinoa</li> </ul>	<ul style="list-style-type: none"> <li>• Sorghum</li> <li>• Teff</li> <li>• Spelt</li> </ul>	<ul style="list-style-type: none"> <li>• Cookie dough</li> <li>• Appetizers &amp; cold-pressed bars</li> <li>• Cake, brownie &amp; bakery mixes</li> <li>• Other ready-to-eat applications</li> </ul>
	ALTERNATIVE GRAIN FLOURS AND PULSE FLOUR			Up to five log	<ul style="list-style-type: none"> <li>• Buckwheat</li> <li>• Chickpea</li> <li>• Gluten-free blend</li> <li>• Oat</li> </ul>	<ul style="list-style-type: none"> <li>• Quinoa</li> <li>• Rice</li> <li>• Sorghum</li> </ul>	<ul style="list-style-type: none"> <li>• Cookie dough</li> <li>• Appetizers &amp; cold-pressed bars</li> <li>• Cake, brownie &amp; bakery mixes</li> <li>• Other ready-to-eat applications</li> </ul>

## What makes Ardent Mills different

Ardent Mills has an unmatched history of pioneering food safety practices and protocols. Guided by our first-class food safety and engineering experts, our suite of food safety product solutions includes [SafeGuard™ Treatment](#) for ready-to-eat applications and [BakeSafer™ Treatments](#) for ready-to-bake and ready-to-cook applications.

Our team of experts will work with you to understand your product needs and potential risks, then recommend the right answers to help you grow your brand and boost confidence. With our comprehensive capabilities and resources, Ardent Mills is ready to be your food safety ally.



No visible difference: (left) baked with conventional wheat flour, **(right) baked with SafeGuard™ treated wheat flour.**

Ready to talk to our food safety experts? Contact your sales representative or email us at [info@ardentmills.com](mailto:info@ardentmills.com), today.



Learn more  
about our food  
safety solutions

© 2023 Ardent Mills 1875 Lawrence St., Denver, CO 80202