



THE INNOVATION ARM OF FRC

Customized Flour Blending: Simplify Your Gluten-Free Supply Chain



At Exceedient Foods, we help partners bring more of their production process under one roof. Our in-house flour blending capability allows us to create customized, gluten-free flour blends tailored to your exact specifications. From formulation support to sourcing, blending, and packaging, we work as an extension of your team to reduce complexity, improve consistency, and accelerate product development. Backed by deep rice flour expertise and a vertically integrated supply chain, we deliver reliable solutions built for scale.

CAPABILITY SPECIFICATIONS

Customized gluten-free flour blends are available in a wide range of formulations. Blends can be tailored to your ingredient, nutritional, and performance requirements.

Available Bags

- Small Packs
- Mid-size Bags
- Bulk Bags

Sizes

- 1-5 lbs
- 25-50 lbs
- 2,000 lbs

Pallet dimensions and quantities available upon request.

WHY EXCEEDIENT FLOUR BLENDING?



One-Stop Capability:

Consolidate sourcing, blending, and packaging with a single partner to shorten your supply chain and reduce handoffs.



Custom Formulation Support:

Collaborate directly with our R&D team to source and develop blends that meet your functional, nutritional, and performance needs, including fortification and protein integration.



Consistency You Can Trust:

Our vertically integrated approach ensures a consistent, high-volume output year-round.

ALWAYS BACKED BY CERTIFICATIONS YOU TRUST



WITH THE RIGHT BLENDING PARTNER,
WHAT WILL YOU CREATE?

Accelerate your gluten-free product development with Exceedient Foods.

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Exceedient
FOODS

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RICE PRODUCTS FOR EVERY
SNAP, CRUNCH, CHOMP AND NIBBLE