



A high mountain valley in southwestern Montana is where we've been farming grain for three generations. Our 15,000-acre conservation farm employs the most sustainable farming practices in the industry, and we go the extra step after harvest and have our conventional wheat 'certified chemical free' by an independent lab. We also grow Certified Organic grain on our farm. With our warm days and cool nights at 5,000 feet above sea level, Mother Nature helps us grow the highest quality wheat in the world.

Our flour mill is right next door to our farm, and our all-natural, hammer milling process lets us capture 100% of the nutritional value of all our wheat varieties—nothing is added, nothing is taken out. Since we grow it, mill it, bag it and ship it, we know that the quality of our flour products is unmatched. And we know that you can taste the quality, too.

### Our Whole Grain Flour Key Points:

- All natural
- GMO free
- Bronze Chief, Prairie Gold, and Spelt flours are certified 100% whole grain by the Whole Grain Council
- Excellent protein strength
- Nothing added, nothing removed
- High water absorption
- Simply delicious

"We know our customers want quality, and also want to know who is producing their food. That's why they look for the people who can deliver from farm to table like no one else."

Dean Folkvord, Founder





# WHEAT MONTANA FARMS MILL PRODUCT LIST

PRODUCT	WHOLE GRAIN	WHOLE GRAIN FLOUR	FLAKED	CRACKED	CERTIFIED CHEMICAL FREE	CERTIFIED ORGANIC
Prairie Gold Hard White Spring Wheat	✓	✓			✓	✓
Bronze Chief Hard Red Spring Wheat	✓	✓		✓	✓	✓
Soft White Wheat	✓	✓				
Hard Red Winter Wheat	✓					
Spelt Grain	✓	✓			✓	✓
Kamut	✓					✓
Oats	✓		✓	*		
Bread Flour						✓
Natural White Unbleached, Unbromated Flour						
7-Grain: Hard Red Wheat, Oat Groats, Triticale, Barley, Rye, Soft White Wheat, Spelt, Flax Seed	✓		✓			
9-Grain: Hard Red Wheat, Oat Groats, Triticale, Barley, Rye, Soft White Wheat, Spelt, Hard White Wheat, Flax Seed				✓		

\* Steel Cut