

# WHEAT MONTANA FARMS

**WHEAT MONTANA FARMS** is a 3rd generation family farm located in a high mountain valley in Southwestern Montana, near the historic headwaters of the Missouri River. Our 15,000 acre conservation farm utilizes the most sustainable farming practices in the industry. Our dry land farming techniques allow us to naturally regenerate the soil every year. We also have an independent lab certify that all of the grain that comes off of our farm is "Chemical Free".

The growing conditions on our family farm allow Wheat Montana to grow the highest quality wheat in the world. Our farm sits at 5,000 feet above sea level which provides hot days and cool nights. The annual rainfall is less than 12 inches. These challenging growing conditions allow us to produce the highest quality grains.

The Wheat Montana flour mill utilizes an all natural process which allows us to capture 100% of our high quality wheat varieties. Our natural steel cut milling process provides minimal heat gain with no tempering. We do not add or separate anything from the original wheat kernels. We control the entire process from growing the wheat to bagging the flour, so we can confidently claim to have the highest quality flour products in the industry.

Due to our high elevation farming and our natural milling process, Wheat Montana Farms produces several flour varieties with optimum baking performance.

## KEY FEATURES OF OUR WHOLE WHEAT FLOUR:

- Chemical Free
- High Protein
- Desirable Flavor Profile
- Excellent Protein Strength
- Superior Process Tolerances
- High Water Absorption
- High Yield per Pound of Flour



*"We enjoy supplying customers who appreciate quality, and want to deal direct with the farms where the products are produced. Whether you are interested in our Chemical free, super gluten varieties of wheat and flour, or our complete line of specialty grains, we deliver on time and guarantee our quality."*

Dean Folkvord  
Wheat Montana Farms

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# WHEAT MONTANA FARMS MILL PRODUCT LIST



PRODUCT	DESCRIPTION	PACKAGING	PART #
Prairie Gold® Flour	<ul style="list-style-type: none"> <li>• Hard White Spring Wheat</li> <li>• 100% Whole Wheat</li> <li>• Protein Strength at 14.5%</li> <li>• Popular with Whole Grain White Products</li> <li>• Easily substituted for White Flour</li> <li>• Provides a lighter color product</li> <li>• Slightly sweeter profile</li> </ul>	50 lb bag	11
		4/10# Bag Retail	7442
		8/5# Bag Retail	7420
Bronze Chief® Flour	<ul style="list-style-type: none"> <li>• Hard Red Spring Wheat</li> <li>• 100% Whole Wheat</li> <li>• Protein Strength at 14.5%</li> <li>• Excellent Protein Quality</li> <li>• Perfect for traditional whole wheat products</li> <li>• Distinct rich robust profile</li> </ul>	50 lb bag	10
		4/10# Bag Retail	7441
		8/5# Bag Retail	7410
Natural White™ Premium Flour	<ul style="list-style-type: none"> <li>• Natural White Unbleached Flour</li> <li>• High Protein</li> <li>• Unbromated</li> <li>• Enriched</li> <li>• Excellent baking performance</li> </ul>	50 lb bag	14
		4/10# Bag Retail	7440
		8/5# Bag Retail	7430
Spelt Flour	<ul style="list-style-type: none"> <li>• An Ancient Grain</li> <li>• 100% Whole Grain</li> <li>• Wheat Alternative</li> <li>• Nutritious</li> <li>• Accepted by many with Gluten Allergy</li> </ul>	50 lb bag	179
7 Grain Cereal	<ul style="list-style-type: none"> <li>• Hot Cereal Mix or Baking Ingredient</li> <li>• 100% Whole Grain</li> <li>• Hard Wheat, Soft Wheat, Oats, Rye, Barley, Triticale, Spelt</li> <li>• Great source of fiber and protein</li> <li>• Sodium &amp; Cholesterol Free</li> </ul>	50 lb bag	15
		8/3# Bag Retail	7140
Rolled Oat Cereal	<ul style="list-style-type: none"> <li>• Hot Cereal or Baking Ingredient</li> <li>• 100% Whole Grain</li> <li>• Great source of fiber and protein</li> </ul>	50 lb bag	16
		8/3# Bag Retail	7019

FOR MORE INFORMATION CONTACT:  
Wheat Montana Customer Service 800-535-2798

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