



# CONSERVATION GRAINS

## WHOLESALE FLOUR LIST, JAN. 2025

REGENERATIVE | ORGANIC | STONE GROUND

BLENDING GRAIN FLOURS	DESCRIPTION
Wheatsome Flour	Blend of three wheats, rye, spelt and Kamut <i>-our most versatile flour—bread, muffins, tortillas</i>
Big Sky Rye Flour	Blend of rye and three wheats <i>-hearty and workable—bread, biscuits, cookies</i>
Bucking the Sun Pizza Flour	Blend of hard white spring wheat, sprouted hard white spring wheat, rye, buckwheat, malted durum <i>-full flavor for pan pizza, pasta, cookies, quick breads</i>
Old & Ancient Flour	Blend of organic spelt and Kamut <i>-a softer flour for bread, scones, pie &amp; tarts</i>
Last Best Pancake Flour	Blend of two wheats, locally malted durum, rye, and buckwheat <i>-100% whole grain pancakes, cobbler</i>
Glacial Till Cereal	Coarsely milled blend of oats, sprouted HWS wheat, spelt, buckwheat, locally malted durum <i>-highly nutritious hot cereal, granola, quick bread</i>
SINGLE GRAIN FLOURS	DESCRIPTION
Hard Red Spring Wheat	Organic 14.1% protein
“Warhorse” Hard Red Winter Wheat	Regenerative, 12.2% protein <i>-MSU variety, Spring Coulee Farm, Choteau</i> <i>-bread and thin crust pizza</i>
Sprouted Hard White Spring Wheat	Organic, 14.8% protein, <i>-more nutrients, lower glycemic index; yeast loves it</i>
“Gazelle” Rye	Regenerative, 12.1% protein <i>-Spring rye variety, Spring Coulee Farm, Choteau</i>

