



GRAIN CRAFT

At Grain Craft, we produce high-quality bread and baking flour available in bulk and bag, as well as through our distribution partners. We carefully source our wheat and work closely with American farmers to grow and harvest the best variety of wheat to craft the highest performing flour.

Our high-gluten offerings, such as Collins Best and Power, are perfect for baked

goods and hearth breads that require fermentation tolerance and high water absorption. In addition, our whole wheat flours offer savory taste and texture.

With more than 100 years of flour milling history, our versatile flours are crafted to offer you the consistency and quality you've come to expect from the nation's largest independent flour milling company.

GROWING WITH OUR PARTNERS

We are proud to work with farmers to educate on wheat quality and collaborate on farming practices to produce premium wheat varieties.

WHEAT VARIETIES



We collaborate with all major wheat-breeding programs and provide feedback on milling/baking quality of potential new releases.



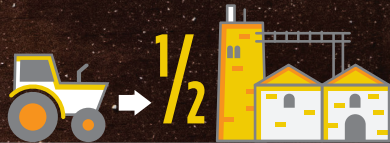
Over half of the farms that we work with have been family-owned for 100 years or more.



We support and fund research at universities to discover impacts to quality and potential solutions.



We connect with over 250 farmers each day via text to provide them with market updates.



Half of our mills utilize direct farm shipments of wheat from local farmers.