FOR IMMEDIATE RELEASE

Grain Craft and Shepherd’s Grain to Partner

CHATTANOOGA, Tn. – February 2, 2021 – Grain Craft and Shepherd’s Grain announced today an official partnership between the two companies to mill sustainably grown wheat into Shepherd’s Grain flour products. Shepherd’s Grain, based in the Pacific Northwest, is a grower-owned company that was started in 2003 to connect growers and end users. Each grower uses regenerative agriculture methods to grow and harvest their wheat. With 13 flour mills across the United States, Grain Craft will mill the Shepherd’s Grain wheat and will collaborate with the Shepherd’s Grain sales team to jointly market and sell the Shepherd’s Grain branded flour to wholesale, foodservice and retail partners.

Shepherd’s Grain is comprised of a select group of producers who use sustainable and regenerative farming methods including the strategic use of cover crops, crop rotations and no till/direct seed farming. They center the implementation of these practices around continuous research to improve conservation agricultural systems and environmental impacts. Grain Craft will join Shepherd’s Grain in their research and development in areas such as the nutritional effects on the gut biome, regenerative agriculture practices and carbon sequestration.

Both companies also work through ongoing quality tests and research to determine varietal effect on baking quality. Grain Craft has a longstanding commitment to supporting wheat quality improvement research and leading grower discussions. They are currently expanding a preferred variety program throughout Kansas in which the company has identified certain wheat varieties that generate ideal baking qualities. Shepherd’s Grain also works closely with industry experts and the Pacific Northwest Wheat Quality Council to determine acceptable varieties that have high end use quality.

Shepherd’s Grain offers five wheat flours and semolina available to professional and home bakers including low gluten, high gluten, cake, pastry, and whole wheat flours. All wheat sourced for these flours is grown and harvested by the Shepherd’s Grain Food Alliance Certified growers which is a certification with stringent standards for sustainability and land improvement.

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About Grain Craft

Grain Craft, the third largest flour miller in the United States, is a family-owned milling company offering premium bulk and bagged flours for the baking, food service, pizza and tortilla industries. With over 100 years of history, the company continues the tradition of working with American farmers to grow and harvest the best varieties of wheat to provide customers industry-leading flour. Headquartered in Chattanooga, TN, Grain Craft
serves customers coast to coast through 13 milling locations. People are the core of the company, driving excellent and safe products and bettering communities.

About Shepherd’s Grain

Shepherd’s Grain was founded in 2003 when a group of farmers dedicated themselves to utilizing only the most sustainable agricultural practices to produce wheat varieties selected for their superior flavor and baking qualities. Shepherd’s Grain is a farmer owned company and consists of 37 farmers in Washington, Oregon, Idaho, California, South Dakota and Alberta. Their commitment to quality and sustainability continues today as recognized leaders in both regenerative agriculture and superior flours.

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