



# *Specialty Artisan Flours and Baking Mixes*



*Dakota Prairie Flour Mill  
Your Full Service Mill*

*Organic, Conventional, and Gluten-Free  
100% Quality, 100% Service*

## *Why Organic?*

**THE PRIMARY REASON** is environmental, food safety and better health. Organic farming emphasizes the use of renewable resources, conservation of soil and water, and respects the balance of nature rather than attempting to control it with powerful often toxic synthetic chemicals.

**DAKOTA PRAIRIE** captures the essence of the organically grown grains and takes you back to the basics with the best-tasting, diverse selection of products for home baked goodness.

## *Healthfulness of Organic food*

**Strong Scientific Research** - growing body of peer-reviewed scientific research that helps connect organic agricultural practices and the healthfulness of organic food.

**Organic process** has a profound effect on health. Organic foods are free of carcinogens, known toxins and pesticides.

**Organic is better** for your health, has better food quality and taste. It's better for the environment and a better way to support our farmers.

## *Organic Agriculture*

**Organic agriculture** is defined as a production system that is managed in accordance with the Organic Foods Production Act and regulations to respond to site-specific conditions by integrating cultural, biological, and mechanical practices that foster cycling of resources, promotes ecological balance, and conserve biodiversity.

**Organic farming** is more environmentally friendly than conventional methods, producing less carbon and water pollution, and using fewer chemical compounds that can enter the food chain. We can affect global warming and minimize it.

**Organic products from grain** are produced with the use of renewable resources and conservation of soil and water. They are produced without conventional pesticides, synthetic fertilizers, sewage sludge, bioengineering or ionizing radiation.

**North Dakota** was the largest organic grain producing state in the USA (2005 stats) with Montana and Minnesota directly behind it. Dakota Prairie Organic Flour is in the middle of the largest organic grain production in North America with a clear advantage on high gluten flours made with Hard Red Spring Wheat.

## *Organic Certification*

**Certified Organic Program** guarantees the process in which the product is made or produced, from the field to delivery to the supermarket.

**USDA Organic** is a verifiable label that is the strongest agricultural process claim in the history of the USDA.

**Three levels of Organic.** When purchasing your organic ingredients make sure they are 100% organic. There are three levels of organic classification:

- **100% Organic** - Must use 100% organic ingredients and processes
- **Organic** - 95% of the ingredients must be organic
- **Made With Organic Ingredients** - Must contain 70-95% organic ingredients

## *Milled and blended to enhance your products*

**WE KNOW FROM EXPERIENCE** that different products require different flours. That's why we offer a full line of flours, milled using a proprietary, European-style process and specially blended to bring out the best in your products. Robust breads, flaky croissants, melt-in-your mouth pastries, crunchy chips – whatever you make, we've got the flour that makes it delicious.

## *Consistent, uncompromising quality*

**BECAUSE WE WORK CLOSELY** with a worldwide network of premier organic producers, we can ensure a steady supply of grain – which means our blends are absolutely consistent from truckload to truckload. And we care just as much about the purity of our products as you do. Our suppliers share our values and commitment to natural foods; the grains that go into our flours meet the most rigorous standards for organic, GMO-free production.

## *Grown and milled for makers of fine foods*

**DAKOTA PRAIRIE** is a new line of organic flours specifically developed to meet the needs of discriminating manufacturers. Offering a level of flavor, consistency and reliability never before available in organic flours, Dakota Prairie will make a noticeable difference in your products and on your bottom line. Once you've tried ours, you won't be satisfied with any other flour and neither will your customers.

## *Organic Facts and Statistics*

- 18% of all adults said they buy organic food “all or most of the time,” (Natural Marketing Institute 2008)
- 59% of households said they buy organic food occasionally, and those who buy organics said their organic purchases are much more likely to have increased rather than decreased (Natural Marketing Institute 2008)
- Boomers (ages 18-30) and Gen Xers (ages 31-42) were more likely to buy organic foods regularly (Harris Poll, 9/2007)
- 79% of the public believes organic foods are safer for the environment, and 76% of the public believes organic food is healthier, the study found. While 86% of frequent organic food buyers think it tastes better, only 39% of all adults think the same (Harris Poll, 9/2007)
- 36% of the public and 91% of frequent organic food buyers believe organic food is better for a person and the extra expense is worth spending to have better food (Harris Poll, 9/2007)

## *Mill Process*

**PRODUCT CONTROL** - all grains are inspected, tested, classified, pre-cleaned and stored in computer monitored bins that can store over 60 million pounds.

**COMPUTERIZED BLENDING** - grains are weighed and can be blended prior to milling to make specific flours.

**COMPUTERIZED CLEANING AT THE MILLS** - separator, scorer, aspirators, de-stoner, disc separator and brush cleaner remove remaining impurities from the grain prior to each tempering.

**COMPUTERIZED TEMPERING** - grains are tempered once or twice to reach the right degree of moisture for consistent ash, moisture and texture to deliver the best baking qualities.

### **COMPUTERIZED MILLING**

- White flour coarse breaks have corrugated rolls and sifters that separate the flour (endosperm) from the bran. This process is repeated with successively smaller grooves at least 4-5 times.
- White flour reduction rolls and sifters separate the remaining bran from the endosperm. The successive smooth rolls and sifters produce the desired flour from the endosperm and minute amounts of bran.
- The pulverizer mills the grain into either a fine or course whole grain flour.
- 537,000 pounds of daily flour milling capacity after current expansion is complete.

**MAGNETIC SEPARATORS** - to eliminate any potential ferrous materials.

**BULK STORAGE** - milled flour is stored in bulk storage.

**COMPUTERIZED BLENDING** - Flours can be blended prior to packaging.

**PACKAGING** equipment consists of

- Retail film with a packaging size range of 2.5" x 3"h to 12" x 20"h
- Kraft bags in 25 lb, 50 lb, 20 kg, 25 kg
- Super Sacks up to 2,000 lbs
- Bulk flour via truck or rail

**METAL DETECTORS** insure there are no ferrous materials shipped.

**HACCP and GMP (Good Manufacturing Practices)** to insure a high quality product from start to finish.

**Allergen protocols** in place to prevent contamination of traditional and [gluten-free](#) products.



## Flours

**All of our grains** with gluten are 100% Organic.

**Dedicated gluten-free facility** is certified for organic, non-organic and mix production

**The flour is never** bleached, bromated, enriched and contains no chemical preservatives.

**All of our flours** are GMO Free and Identity Preserved.

**Shelf life** is twelve months for white flours and six months for whole flours.

**Protein content** is relative to water absorption, gluten strength and finished-product attributes, such as texture and appearance. Low protein content is desired for crisp or tender products, such as snacks, wraps, tortillas or cakes. High protein content is desired for products with chewy texture, such as pan bread and hearth bread. Higher protein content usually requires more water and a longer mixing time to achieve optimum dough consistency.

**Gluten-free flours** are milled in a dedicated gluten-free facility and tested for gluten levels. Our tests will detect gluten levels of > 20ppm (> 10ppm gliadin).

**Wheat** consists of three basic parts: the bran (red in diagram), the germ (yellow/green) and the endosperm (white).

**Ash** is the mineral that remains in the flour - artisan bread bakers prefer higher ash values.

**Milling white flour** removes the bran thus reducing the protein, vitamin, mineral and fiber content.

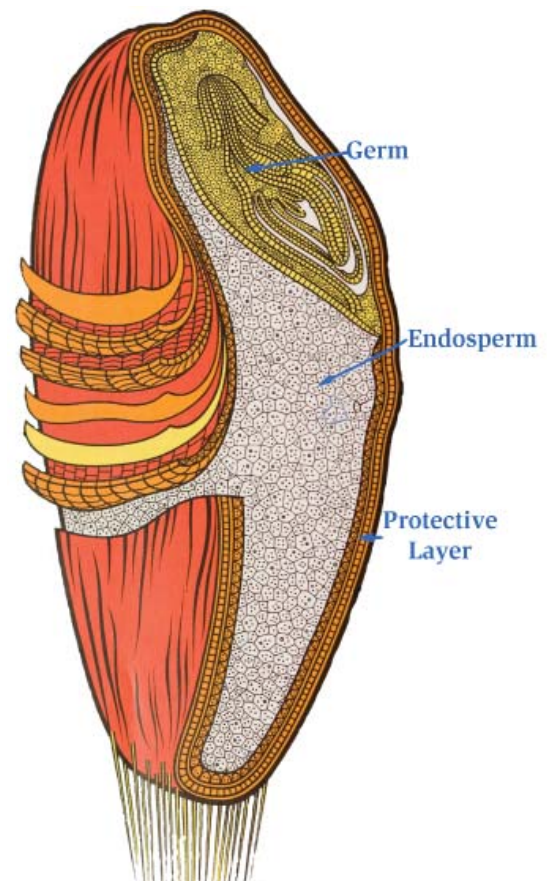
**Straight flour** uses most to all of the endosperm

**Patent flour** is the purest and highest-quality commercial wheat flour available. Patent flour is made from the center portion of the endosperm.

**Flour performs** a number of functions in baked goods: it provides structure; it binds and absorbs; it affects keeping qualities; it affects flavor; it imparts nutritional value. Not every flour is going to do the same job well so we provide many flours.

**Over 40 different flours** are available from Dakota Prairie Organic Flour for your baking needs.

**If you are adding gluten** to your flours, try our White or White High Gluten made with 100% Organic Hard Red Spring Wheat. You'll save time and money.



## *Traditional Grains*

**HARD AND SOFT WHEAT** - The hardest wheats genetically contain more protein and fewer starch granules. These hard or “strong” flours are ideal for bread. Soft wheats or “weak” flours have a high starch yield and low protein content.

**WINTER AND SPRING** refer to two growing seasons for wheat. Winter wheats are planted in the fall and spring wheats are planted in the spring. Winter wheat is generally higher in minerals and spring wheat usually contain more gluten.

**HARD RED WINTER WHEAT** - A versatile bread wheat with excellent baking characteristics. It has medium protein (10-13%), medium hard endosperm, red bran, medium gluten content and mellow gluten. Used in pan breads, Asian noodles, hard rolls, flat breads and general purpose flour.



**HARD RED SPRING WHEAT** - An important bread wheat with excellent baking characteristics. It has high protein (12-15%), hard endosperm, red bran, strong gluten and high water absorption. Used in pan breads, hearth breads, rolls, croissants, bagels, hamburger buns, pizza crust and for blending.



**HARD WHITE WHEAT** - A medium to high protein (10-14%), hard endosperm, white bran and slightly sweet taste, creamy color and light texture. Used in Asian noodles, whole wheat or high extraction flour applications, pan breads and flat breads.



**SOFT RED WHEAT** - A low protein (8.5-10.5%), soft endosperm, red bran, weak gluten and fine texture. Used in pastries, cakes, cookies, crackers, pretzels, flat breads and for blending flours.



**SOFT WHITE WHEAT** - A low protein (8.5-10.5%) and low moisture. Used in pastries, cakes, biscuits, crackers, pretzels, flat breads, Asian-style noodles and snack foods and crackers.



**RYE** - A medium to high protein (10-14%), mild nutty flavor. Used in breads.

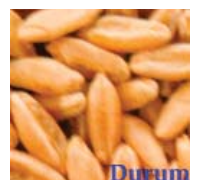


**BARLEY** - A lower gluten content than wheat, therefore it does not rise as well. It has a nutty and appealing flavor.

**SPELT** - A medium to high protein (10-15%), high in fiber and a good source of B-vitamins, niacin, thiamin, and iron. It has a strong, slightly nutty flavor. Used in breads, cereals, crackers, pasta and other baked goods.



**DURUM** - Hardest of all wheat classes with a high protein (12-15%), yellow endosperm, white bran. Used in pasta, couscous, and some Mediterranean breads.



**KAMUT** - High in protein, an excellent source of magnesium, niacin, thiamine, and zinc and a good source of iron and riboflavin. Its nutty, slightly buttery flavor is used in cereals and baked goods, such as breads and crackers.

*Dakota Prairie Traditional Flour Products*  
*100% Organic and Conventional*

<b>HARD RED WINTER WHEAT</b>	<b>Type</b>	<b>Protein</b>	<b>Ash</b>
Bronze	white	10% min	0.65 max
Gold	white	10.5% min	0.65 max
Whole Wheat	whole	11% min	
<b>HARD RED SPRING WHEAT</b>			
Silver	white	11.5% min	0.65 max
White Patent	white	12% min	0.50 max
White	white	12.5% min	0.65 max
White High Gluten	white	13.5% min	0.65 max
Bakers Special	intermediate	13% min	
Premium Whole Wheat	whole	13% min	
<b>HARD WHITE WHEAT</b>			
Prairie Gold	white	9% min	0.65 max
Prairie White	white	12% min	0.65 max
Prairie Gold Whole Wheat	whole	10% min	
Prairie White Whole Wheat	whole	12% min	
<b>SOFT RED WHEAT</b>			
Cake	white	6% min	0.40 max
Pastry	white	7% min	0.50 max
Cookie	white	9% min	0.54 max
Whole Wheat Pastry	whole	8% min	
<b>SOFT WHITE WHEAT</b>			
Prairie Pastry	white	7% min	
Prairie Whole Wheat Pastry	whole	8% min	
<b>RYE</b>			
Light Rye	white	8% min	
Medium Rye	intermediate	8% min	
Whole Rye	whole	8% min	
<b>BARLEY</b>			
Barley	white		
Whole Barley	whole		
<b>SPELT</b>			
White Spelt	white	10% min	0.65 max
Whole Spelt	whole	10% min	
<b>DURUM</b>			
Semolina	yellow	12% min	0.79 max
Durum Patent	yellow		
Durum Bolted	yellow		
Whole Semolina	whole	12.5% min	
<b>KAMUT</b>	whole		
<b>BLENDS</b>			
Harvest Special (Hard Red + Hard White)		12% min	0.85 max

# Gluten-free

## Gluten-Free Diet

- Diet prescribed to treat celiac disease;
- Celiac disease is a digestive disease that damages the small intestine and interferes with absorption of nutrients from food
- Treatment is the elimination of such foods as wheat, rye, beans, cabbage, turnips and cucumbers that are rich in gluten

## Statistics

- No less than 1/133 Americans have Celiac Disease
- Over 2 million Americans have Celiac Disease
- Only 3% of those with the disease know it

## THE ONLY KNOW TREATMENT FOR CELIAC DISEASE IS A GLUTEN-FREE DIET

- **Gluten-Free** is not a TREND
- 100,000 are causing a market change
- What will 3 Million people demand
- The need and demand is world-wide
- How many people have food sensitivities and how will they affect the market

Dakota Prairie will be your premier supplier of Gluten-Free ingredients and mixes. The manufacturing process consists of:

**Product Control** - all grains are inspected and tested

**Cleaning** - all grains are cleaned

**Killing enzymes** if the grain requires

**Flacking**

**Three Milling systems:** roller mills, pulverizer mills or hammer mills

**Mixing**

**Packaging in**

- Retail sizes from 1 lb to 15 lb
- Kraft bags in 25 lb, 50 lb, 20 kg, 25 kg
- Super Sacks up to 2,000 lbs
- Bulk flour via truck or rail

**Magnetic Separators and Metal Detectors** insure there are no ferrous materials shipped or processed

**HACCP and GMP** to insure a high quality product from start to finish



Quinoa



Amaranth



Millet



Buckwheat



Buckwheat Grits



Flax



Rice

# *Organic & Non-Organic Gluten-Free*

## *Dakota Prairie Gluten-Free Flours*

**Amaranth**

**Quinoa**

**Millet**

**Flax**

**Buckwheat**

Lite Buckwheat

Dark Buckwheat

**Sorghum**

**Lentil**

**Rice**

White Rice

Brown Rice

**Pea**

**Bean**

**Oat**

**Tapioca**

**Teff**

**Coconut**

**Garbanzo**

**GuarGum**

**Almond Meal**

**Arrowroot**

**Xanthan Gum**

**Corn**

**Roasted Kasha**

**Potato Starch**

**Soy Nut**

## *Dakota Prairie Gluten-Free Mixes*

### **Quick Bread Mixes**

- Muffins and Scones
- Biscuits
- Banana Bread
- Pumpkin Bread
- Corn Bread
- Pancake and Waffle
- Pie Crust
- Baking Blend

### **Yeast Leavened Bread Mixes**

- Sandwich Bread
- Multigrain Bread
- Pizza Crust

### **Brownie and Cake Mixes**

- Yellow, Vanilla and Carrot Cake
- Chocolate Cake
- Pound Cake
- Brownies

### **Cookie Mixes**

- Chocolate Chip
- Chocolate
- Sugar
- Peanut Butter

### **Custom Mixes Available**

## *Dedicated Gluten-Free Facility*

*HACCP, GMP and Allergen protocols*

*Dakota Prairie flour mill is a full service mill. We can handle all your Gluten-Free needs, including grains, flour, mixes and packaging in our dedicated facility*

## Mixes, Private Label and Co-Packer

**Custom baking mixes** including mixes from our dedicated gluten-free facilities  
**Private label** programs available  
**Co-Packer**  
**Middlings for Feed**



## Packaging

**Kraft bags** in 25 lb, 50 lb, 20 kg & 25 kg  
**Super Sacks** up to 2,000 lbs  
**Bulk flour** via truck or rail  
**Retail film** from 1 lb to 15 lb in our design or yours  
**Labels** can be printed in any language



*Dakota Prairie Flour Mill*  
*Your Full Service Mill*

*Organic, Conventional, Gluten-Free*

*100% Quality, 100% Service*

## Lab

**Grains are** inspected and tested prior to accepting.

**Falling Number** tests for sprout damage and substantial enzyme activity (below 250 seconds).

**Glutomatic** determines the quality and quantity of the gluten.

**Near-infrared tester (NIR)** tests the protein and moisture of wheat; and it tests the protein, ash and moisture of flour.

**Mixograph** measures dough characteristics under the stress of both mixing and temperature. It determines the doughs water absorption, protein strength, mixing time, stability and starch behavior. It is also used in the development of gluten-free products, enzyme activity, gluten characteristics and flour quality control.

**Nitrogen/Protein analyzer** determines the actual amount of protein.

**Gluten-free flours** are tested for gluten levels. Our tests will detect gluten levels of 10ppm, 20ppm and 200 ppm.

## Certifications

USDA Organic



European Union Organic Standard



Japan Organic



AIB Excellent



Gluten-Free Organic & Non-Organic



Blute Ribbon Kosher



Certified NOP organic by  
International Certification Services, Inc.



## Company Information

**Broke ground** October 2003

**First shipment of flour** August 2004

**63,000,000 lbs of raw grain storage**

**537,000 lbs of daily flour milling capacity** that includes 200,000 lbs of milling capacity in a dedicated Gluten-Free facility

**Over 50 different flours, plus mixes**

**Dedicated gluten-free facility** for milling, blending and packaging

**Exporting to** Hong Kong, China, Japan, Korea, Tiawan, Singapore, Peru



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See our web site for more information  
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