



Dakota Prairie Organic Flour

500 North Street West
Harvey, ND 58341 USA

(701) 324-4330 phone
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sales@dakota-prairie.com
www.dakota-prairie.com

Dakota Prairie Organic Flour	
() 가 / 가 / 가 가	Organic Standard (Gluten) Flours <input type="checkbox"/> <input type="checkbox"/> White / Strong Flour <input type="checkbox"/> <input type="checkbox"/> Whole Wheat Flour <input type="checkbox"/> <input type="checkbox"/> Pastry / Weak Flour <input type="checkbox"/> Rye Flour <input type="checkbox"/> Spelt Flour
가 가 ()가 가 가 가 가 가	Organic Gluten-Free Flours <input type="checkbox"/> Amaranth Flour <input type="checkbox"/> <input type="checkbox"/> Quinoa Flour <input type="checkbox"/> Millet Flour <input type="checkbox"/> <input type="checkbox"/> Buckwheat Flour <input type="checkbox"/> Rice Flour <input type="checkbox"/> <input type="checkbox"/> Sorghum Flour <input type="checkbox"/> Lentil Flour <input type="checkbox"/> <input type="checkbox"/> Pea Flour
(, , ,) / /	Other Organic Products <input type="checkbox"/> <input type="checkbox"/> Baking Mixes (multi-grain, breads, cookies, etc) <input type="checkbox"/> Bran Flakes <input type="checkbox"/> Gains / Berries <input type="checkbox"/> Animal Feed / Middlings <input type="checkbox"/>
(2 , 5) (20 kg, 25 kg, 50)	Package Size <input type="checkbox"/> Consumer package (2 & 5 pound) <input type="checkbox"/> Bulk bags (20 kg, 25 kg, 50 pound) <input type="checkbox"/> Totes <input type="checkbox"/>
가	Package language <input type="checkbox"/> <input type="checkbox"/> Can print labels in any language <input type="checkbox"/>
USDA JAS EU (Kosher)	Certification <input type="checkbox"/> USDA Organic <input type="checkbox"/> JAS Organic <input type="checkbox"/> EU compliant <input type="checkbox"/> <input type="checkbox"/> Kosher
500 North Street West Harvey, ND 58341 USA	Company Address <input type="checkbox"/> <input type="checkbox"/> 500 North Street West <input type="checkbox"/> Harvey, ND 58341 USA <input type="checkbox"/>
: 1-701-324-4330 : 1-701-324-4334	Telephone: 701-324-4330 <input type="checkbox"/> <input type="checkbox"/> Fax: 701-324-4334 <input type="checkbox"/>
: sales@dakota-prairie.com : www.dakota-prairie.com	Email: sales@dakota-prairie.com <input type="checkbox"/> <input type="checkbox"/> Web site: www.dakota-prairie.com <input type="checkbox"/>
:	Sales: Ben Volk <input type="checkbox"/>
:	President of company: Grayson Hoberg <input type="checkbox"/>
가: , , ,	Countries exporting to <input type="checkbox"/> <input type="checkbox"/> Korea, Japan, Taiwan, Peru <input type="checkbox"/>

가 ORGANIC FLOURS

<p><u>가</u></p> <ul style="list-style-type: none"> - hard red winter wheat 가 . 11.3% - hard red spring 가 . 13% <ul style="list-style-type: none"> - hard red spring wheat 가 . 13.5% - hard white wheat 가 . 10-12% - hard white wheat 가 . 12-14% 	<p>WHITE FLOURS □ □□</p> <p>GOLD – all purpose white flour from hard red winter wheat, 11.3% protein □□</p> <p>WHITE – white bread flour from hard red spring wheat, 13% protein □□</p> <p>WHITE HIGH GLUTEN – high gluten from hard red spring wheat, 13.5% protein □□</p> <p>PRAIRIE GOLD – general purpose white flour from hard white wheat, 10-12% protein □□</p> <p>PRAIRIE WHITE – white bread flour from hard white wheat, 12-14% protein □</p>
<p><u>가</u></p> <ul style="list-style-type: none"> - hard red winter wheat 가 . 11.8% - hard red spring wheat 가 . 13.7% - hard white wheat 가 . 10-12% - hard white wheat 가 . 12-14% 	<p>WHOLE WHEAT FLOURS □ □□</p> <p>WHOLE WHEAT – all purpose whole flour from hard red winter wheat, 11.8% protein □</p> <p>PREMIUM WHOLE WHEAT – for bread from hard red spring wheat, 13.7% protein □□</p> <p>PRAIRIE GOLD WHOLE WHEAT – all purpose flour from hard white wheat, 10-12% protein □□</p> <p>PRAIRIE WHITE WHOLE WHEAT – ideal for bread from hard white wheat, 12-14% protein □</p>
<p><u>/ /</u></p> <ul style="list-style-type: none"> - soft red wheat. - soft white wheat - soft red wheat - soft white wheat 	<p>PASTRY / SOFT / WEAK FLOURS □□ □</p> <p>PASTRY – for pies and cookies from soft red wheat □□</p> <p>WHITE PASTRY – from soft white wheat □□</p> <p>WHOLE WHEAT PASTRY – from soft red wheat □□</p> <p>WHITE WHOLE WHEAT PASTRY – from soft white wheat □</p>
<p><u> </u></p> <ul style="list-style-type: none"> - 가 , 	<p>RYE FLOURS □□ □</p> <p>WHITE RYE – bran and germ is removed, lighter rye □□</p> <p>WHOLE RYE – a dark rye □</p>
<p><u> </u></p> <ul style="list-style-type: none"> - 	<p>SPELT FLOURS □ □□</p> <p>WHITE SPELT – fiber and mineral rich □□</p> <p>WHOLE SPELT □</p>
<p><u> </u></p> <ul style="list-style-type: none"> - , , , - , , , - () - 	<p>GLUTEN-FREE FLOURS □ □□</p> <p>AMARANTH – peppery taste, good source of iron □□</p> <p>QUINOA – high in protein, calcium and iron □□</p> <p>MILLET – subtle flavor, lots of vitamins and minerals □□</p> <p>LIGHT BUCKWHEAT – from hulled buckwheat □□</p> <p>DARK BUCKWHEAT – from un-hulled buckwheat □□</p> <p>RICE □□</p> <p>SOURGUM – can substitute with wheat □□</p> <p>LENTIL □□</p> <p>PEA □</p>