

BRINGING WHOLE GRAIN BREADS FROM THE FARM... TO YOUR TABLE



1. Farmers grow Montana wheat under stressful conditions to produce the highest quality grain.



2. Farmers harvest wheat stalks from their fields and send deserving samples of grain to Great Harvest suppliers for preliminary approval.



3. Suppliers send samples to Bonnie, our wheat guru in Dillon, Mt., who then grinds them into whole grain flour. The flour is mixed into dough, gets kneaded, and is baked to see how it performs against our high quality standards.

4. After rigorous testing, the best-performing wheat batches are approved by Great Harvest's wheat guru and purchased for bakeries across the country.



5. The supplier cleans the wheat from select batches, puts it in 60 lb. paper bags, and ships it to ingredient distribution centers.



6. Once the prized wheat kernels arrive on bakers' doorsteps, they're poured into mills and ground into whole grain flour.



Born on the farm, each loaf of Great harvest bread brings all-natural whole grain goodness to your table.