From grain to loaf:
a regional flour mill in the South
Building community through sustainable food systems
the perfect storm
FARMER MILLER BAKER
You have chosen to get involved in one of the most difficult projects in American Agriculture.
➔ Quality
➔ Quality
➔ Infrastructure
→ Quality
→ Infrastructure
→ Post harvest handling
➔ Quality
➔ Infrastructure
➔ Post harvest handling
➔ Moisture
➔ Quality
➔ Infrastructure
➔ Post harvest handling
➔ Moisture, insects
➔ Quality
➔ Infrastructure
➔ Post harvest handling
➔ Moisture, insects, mycotoxins
➔ Quality
➔ Infrastructure
➔ Post harvest handling
➔ Moisture, insects, mycotoxins, sprout damage...
→ Quality
→ Infrastructure
→ Post harvest handling
→ Moisture, insects, mycotoxins, sprout damage,
→ Cleaning
➔ Quality
➔ Infrastructure
➔ Post harvest handling
➔ Moisture, insects, mycotoxins, sprout damage,
➔ Cleaning
➔ Storage
➔ Quality
➔ Infrastructure
➔ Post harvest handling
➔ moisture, insects, mycotoxins, sprout damage,
➔ storage
➔ cleaning

➔ Cash Flow  cash flow
cash flow
→ Quality
→ Infrastructure
→ Post harvest handling
→ Moisture, insects, mycotoxins, sprout damage,
→ Storage
→ Cleaning
→ Cash flow

RELATIONSHIPS
GOAL: LASTING RELATIONSHIPS WITH OUR GROWERS
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Heirloom Wren’s Abruzzi Rye

The traditional rye of the Carolinas, Heirloom Wren’s Abruzzi Rye is a low glycemic, non-GMO, organic grain. Grown locally by Billy Carter of Pinehurst, North Carolina and milled by Carolina Ground of Asheville, North Carolina, this grain is one of the most versatile and impressive, surviving many years of natural selection making it a staple for winter grains. LaFarm is committed to utilizing and showcasing the nutritional aspects and deliciousness of this grain.

Scandinavian Rye
Filled with millet, sunflower seeds, and sprouted rye berries, this dense bread pairs perfectly with smoked salmon.

Rye Hand Pie
Crust made with local rye flour, filled with hazelnut chocolate sauced and strawberries, finished off with a chocolate ganache.

Rye Bread
A traditional European bread made with North Carolina grown and cold stone milled rye flour.

Rye Cookie
Made with local rye flour, cocoa powder, chocolate chips, and vanilla sea salt.
BREEDING FOR PERFORMANCE ON FARM AND PERFORMANCE IN BAKERY

AND NOW

BREEDING FOR FLAVOR