

Flax



GRAIN MILLERS

A woman with long dark hair is sitting in a field of green plants. She is holding a baby in her lap. To her right, a young girl with long brown hair is standing and smiling, holding a small object in her hands. The background shows a barn and trees under a clear sky. The scene is lit with warm, golden light, suggesting late afternoon or early morning.

WE ARE GRAIN MILLERS, A TRUSTED INGREDIENT PARTNER PROVIDING CONSISTENTLY GOOD FOOD THROUGHOUT THE SUPPLY CHAIN. EVERY DAY, WE DO WHAT IS GOOD FOR OUR FARMERS, OUR MANUFACTURERS, OUR DISTRIBUTORS, AND CONSUMERS. IT'S A SIMPLE MISSION, BUT ITS IMPACT IS LARGE. OUR PRODUCTS AND PARTNERSHIPS ALLOW US TO HELP PEOPLE LIVE HEALTHIER LIVES, BECAUSE DOING THE RIGHT THING IS GOOD FOR EVERYONE.

Flax

ADDING NEW VALUE TO THIS HISTORIC SUPERFOOD.

Grain Millers continually invests in the latest technologies to expand our offerings of this familiar seed. Also known as linseed, historic applications of flax were as industrial oil products. In recent years, however, flaxseed has been highly sought after for its impressive nutritional content, including high levels of antioxidants, total dietary fiber, and, most notably, omega-3 and omega-6 fatty acids.

Grain Millers buys directly from growers and cleans to purity in our own facilities. We control our supply chain in its entirety, giving us an unmatched ability to customize our products to meet our customers' needs. Combining this stringent seed selection with our advanced processing techniques allows us to create safe, stable, cost-effective solutions for our customers.

Flax

Our flax products, available in both brown and gold varieties, are processed from pre-selected, sound flax grown in the northern regions of the U.S. and Canada. Available as organic or conventional, you may also specify the ideal custom blend for your application. All whole seed and milled flax products are available with our validated 5-log micro-reduction process and offer a two-year shelf life¹. The healthy and flavorful properties of flax, along with its pleasing appearance, make it an ideal addition to mixes, breads, beverages, and many other applications where an emphasis on health and nutrition is desired.



RAW OR HEAT TREATED WHOLE FLAX

We work directly with our farmers across the U.S. and Canadian prairies to grow only the best quality flaxseed. We then clean that seed to custom purity in our own state-of-the-art facility, allowing us to ensure a single chain of custody and maximum traceability.



HEAT TREATED FULL-FAT MILLED FLAX

Our milled flax is processed to ensure maximum stability, lowest microbial count, and highest quality. All milled products maintain the seed's native nutritional characteristics (e.g., high in ALA Omega-3 fatty acids, soluble and insoluble fiber, lignans, and proteins) and are available in several different granulations – each of which lends itself to different applications.

Traditional Grind Milled Flax (16 Mesh)

A common grind of flaxseed that improves functionality and nutrition, helps clean up labels, and allows ALA Omega-3 claims for products. Perfect for hot cereal, RTE cereal, and bars.

Smooth Grind Milled Flax (20 Mesh)

A smoother grind of flaxseed perfect for those looking to add all of the functionality benefits associated with flax. Smooth grind has been shown to make tortillas softer and more pliable and serve effectively as a 50% replacement for shortening or oils in other baked products – increasing water absorption and lowering total costs.



STABILIZED CUSTOM FLAX BLENDS FOR PETFOOD INDUSTRY

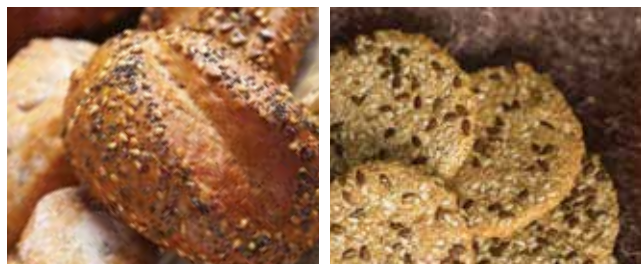
Our extensive global sourcing capabilities and innovative product developers allow us to make stable, cost-effective blend solutions for our customers. From sorghum, and oats to fish oil and other vitamin and mineral fortifications, we can customize the blend to meet any nutritional or functional needs you may have. Our blends are available as conventional or organic and with our validated 5-log micro-reduction process.

¹When stored at ambient temperatures in poly-lined bags or totes.

SPECIFICATIONS

AVAILABLE AS

Organic, Gluten Free, Non-GMO, Conventional



PRODUCT APPLICATIONS

- Breads
- Nutrition Bars
- Beverages
- Cookies
- Muffins
- Supplements
- Tortillas
- RTE Cereal
- Hot Cereal

PACKAGING

- 25 lb. bags
- 50 lb. bags
- 2,000 lb. totes
- Bulk

FACILITY CERTIFICATIONS

Location	Organic	Food Safety & Quality	Kosher	Other
Newton, WI	Oregon Tilth	BRCGS (2014)	cRc	–
Delisle, SK	EcoCert	BRCGS (2025)	OK	–

The analytical data in Nutritional is provided solely as a guideline from the USDA database. Actual results may vary widely from stated values due to weather, soil conditions, crop year, and region of origin. Customers are encouraged to perform their own nutritional testing to meet nutritional labeling requirements.

NUTRITIONALS

Nutrients	Value/100g
Total Fat (g)	42.1
Protein (g)	18.3
Saturated Lipid (g)	3.7
Monounsaturated Lipid (g)	7.5
Polyunsaturated Lipid (g)	28.7
Trans-Fatty Acid (g)	0
Omega 3 Linolenic Acid (g)	22.8
Omega 6 Linolenic Acid (g)	5.9
Total Carbohydrate (g)	28.9
Total Dietary Fiber (g)	27.3
Ash (g)	3.7
Sodium (mg)	30.0
Calcium (mg)	255.0
Potassium (mg)	813.0
Iron (mg)	5.7
Phosphorus (mg)	642.0
Total Vitamin A (IU)	0
Vitamin C (mg)	0.6

PRODUCT CHARACTERISTICS

- A. Sensory:** Visual: Uniform brown or uniform gold
 Flavor: Clean, fresh, nutty
 Odor: Clean, with no off odors

REGULATORY STATEMENTS

- A. Ingredient declaration: 100% Flax
 B. Flavors: None Added
 C. Product contains no components from an animal source
 D. SDS available upon request

STORAGE

Store in a cool, dry, clean environment below 70°F and at relative humidity below 65%. Keep away from strong odors and other contaminants.



OUR SERVICES

SINGLE-SOURCE ADVANTAGE. PERSONALIZED SERVICE.

We make sure goodness extends up and down our supply chain. From the moment crops leave the farm, every grain is shepherded through our secure milling process, to packaging, and on to you. We're continually reinvesting in our facilities to ensure cleaning, sorting, and detection technologies are state-of-the-art, all to provide you with the purest grains possible.

With Grain Millers as your single source for grain, dry, and functional ingredients, you'll always know that the highest levels of food safety, quality control, and freshness have been maintained. Our customers tell us they trust Grain Millers to solve their problems because of our vast expertise beyond conventional food systems. We enjoy a good challenge, and we're willing to work with you to find a solution and deliver exactly what you need.



CUSTOM BLENDS

Finding the right blend of grains and fibers to fit the technical needs of your product can be a challenging task, but we'll work with you to formulate a unique blend that delivers the product quality our customers expect. Our facilities are all nut-free and dairy-free for allergy-friendly options.

Our blending services have the benefit of being on-site, so when you choose a value-added blend instead of individual ingredients, you automatically save on transportation, bulk packaging costs, and minimize shipping delays.



TECHNICAL ASSISTANCE

You have standards. We can help you meet them with precision. Our food scientists will work with you to develop an economically feasible formula that performs on par with your brand, delivering the specific texture, absorption, flavor, or appearance profile that you require.

We specialize in natural and organic solutions to help preserve your clean label and keep your customers happy.



CONSUMER CO-PACKAGING

Our retail and food service packaging facilities provide customer-ready, turnkey products for store shelves. Grain Millers can handle products from the field to supermarket, including processing the grain, mixing the ingredients, packaging for retail or food service, and shipping directly to you.

Almost all of our products can be packaged directly into your own custom bag or label that includes an inventory code, logo, or marketing name. Our canister, pouch, and retail box lines provide many customizable options.

THE GRAIN MILLERS WAY

GRAIN MILLERS MAKES DECISIONS BASED ON SHARED VALUES AND WE INVEST IN WHAT IS GOOD – NOT JUST FOR US, BUT FOR THE FARMERS WE DEPEND ON, THE CUSTOMERS WE SERVE, AND THE WORLD WE ALL LIVE IN.

IT'S MORE THAN PROCESSING. IT'S OUR

Promise.



GRAIN MILLERS

MILLED PRODUCTS

OATS	RYE
WHEAT	TRITICALE
FLAX	CORN
BARLEY	

SUPPLIED PRODUCTS

LENTILS	CHIA SEEDS
SOYBEANS	SPLIT PEAS
PUMPKIN SEEDS	RICE
SUNFLOWER SEEDS	MUSTARD
	AMARANTH

OAT FIBER & FUNCTIONAL FLOURS

FEED PRODUCTS