

# WHY EINKORN?

Einkorn is one of the **oldest wheat varieties in the world**, dating back over 10,000 years.

Unlike modern wheat, einkorn has **not been hybridized**. This means it retains a simpler gluten structure, naturally higher protein and nutrients, and a richer, slightly nutty flavor.

We bake with **organic einkorn flour** because it reflects how bread and baked goods were traditionally made—simple ingredients, thoughtfully prepared, with no shortcuts.

*Not gluten-free, but often better tolerated than modern wheat.*

**Our Daily Bread M611**

Organic • Ancient Grain • Small-Batch Baked