SHEPHERD'S GRAIN

Since 2003 Shepherd's Grain has been connecting bakeries, restaurants, food manufactures and end consumers with regenerative family farms. Each farm is 3rd party certified sustainable, allowing Shepherd's Grain flour to be tracked back through the milling and distribution process to the family farms where the wheat was grown.

For flour users that want to source environmentally friendly ingredients and be a part of the movement to regenerate degraded farm ground into healthy, living soil, there is no greater impact than purchasing from these farmers.

Shepherd's Grain is proud to be 100% farmer owned.

Shepherd's Grain Low-Gluten Bread Flour #8630050

Produced from Hard Red Winter Wheat, SG Low-gluten Bread Flour is a unique premium flour made of the highest end-use quality. The flavor and forgiveness are suitable for high-hydration fermented products and most baked goods.





Shepherd's Grain High Gluten Flour #8640050

High in protein, SG High-gluten Flour is a premium strong flour made from a blend of Dark Northern Spring wheat varieties. It's strong gluten strength still produces a pliable dough best served in bagels, traditional pretzels and other treats that require a strong dough.

Shepherd's Grain Whole Wheat Flour
#8650050

Made with Dark Northern Spring wheat, this whole grain flour is strong with added rich flavors and dietary fiber. Not only does it tolerate long fermentation, but whole wheat flour also wants it. High absorption, and a rich, nutty flavor SG Whole Wheat flour satisfies the most discerning whole grain enthusiasts. Great for pizza crusts, cookies, pasta, dusting flour, and as a thickening agent.



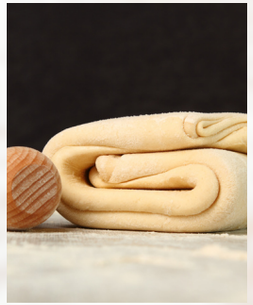


Shepherd's Grain Napoletana '00" Flour
#8690050

Regenerative agriculture paired with a world-class Neapolitan-style pizza from specific wheat varieties known for quality and flavor. Finely milled to meet low-ash specs typical of Neapolitan-style flours with the gluten-strength and quality to create a soft and chewy crust. Specifically designed for wood-fired Naples-style pizza - versatile, works well in applications requiring gluten strength with easy-to-handle dough.

Shepherd's Grain Pastry Flour
#8610050

Shepherd's Grain premium pastry flour is made from high-quality soft white wheat varieties. Used in pie doughs and other confections, Shepherd's Grain pastry flour is a staple of the discerning pastry chef. Great for pastries like puffs, croissants, eclairs, cannoli, strudels, and more.





Shepherds Grain Semolina
#89504200030

Durum grown in southern Alberta, Canada is known for growing some of the best durum wheat in the world. SG Semolina has high water absorption, a lovely golden color, and consistent results, especially for high-quality pastas, thick pizza crust, couscous, and more.

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