



INNOVATIONS



BLACK SORGHUM FLAKES

Adds color, protein, fiber and intrigue to products. More protein than quinoa. Great for bars. Can be coated in chocolate.



SORGHUM SNACKS

Compete in a crowded category with ingredient differentiation. Extrudes as well as corn at 100% and pairs well with veggies and beans. Can add brand loyalty with traceability and sustainability. Twin and Single Screw capability



IQF SORGHUM

Great in frozen meals to add unique ancient grain. Unlike any other IQF grain; firm on the outside and soft on the inside. Texture is most like pasta. Adds color, protein, fiber and intrigue to products. More protein than quinoa. Can come in Burgundy, White, and Black or a medley.





IQF SORGHUM PASTA

Great in frozen meals to add unique ancient grain. Made without rice or wheat. Texture is most like wheat pasta and holds up to heat. Sorghum and vegetable versions coming soon. Can come in any shape or size, fresh or IQF.



100% SORGHUM CRACKER

For the first time ever, we've been able to get sorghum to sheet at 100% inclusion rates without starches or gums. By adding a small amount of waxy sorghum flour we were able to replicate the functionality. The cracker is a white sorghum base with cut burgundy and black added for color and texture. Waxy sorghum adds a natural competitive barrier as it can be labeled 'sorghum' on ingredient deck-thus being hidden in plain sight. Waxy could be added to cracker or grain base for functionality and competitive benefits.

100% SORGHUM CRACKER

Texture can be dialed in for any cracker project from a tough pita bread crispness to a light and airy, soft meltable wafer texture.

Blend waxy and non waxy to customize to your project's goals. \





TEFF FLAKES

Teff flakes are now available from our strategic partner. Best when combined with other ancient grains as 100% teff creates a brittle flake with a strong flavor.



100% SORGHUM POP CHIP

For the first time ever, we've been able to get sorghum to pop into a chip at 100% inclusion rates without starches or gums. By adding a small amount of waxy sorghum flour we were able to replicate the functionality and lighten texture. The chip is a white sorghum waxy/non waxy blend with cut burgundy added for color and texture. No rice or corn was used. Waxy sorghum adds a natural competitive barrier as it can be labeled 'sorghum' on ingredient deck-thus being hidden in plain sight. Waxy could be added to chips or grain base for functionality and competitive benefits.



TOASTED SORGHUM

All our sorghum grains are now available in toasted formats for enhanced flavor in products. Cut, cracked and milled flours are available to add a nutty, roasted flavor.



COMING SOON

Low DE sorghum syrups and protein extracts: Sorghum syrups combined with the phenols and antioxidants of the black sorghum, or the clean taste of the white. Gluten Free and sustainably grown, with none of the arsenic of rice. Samples available Q1.