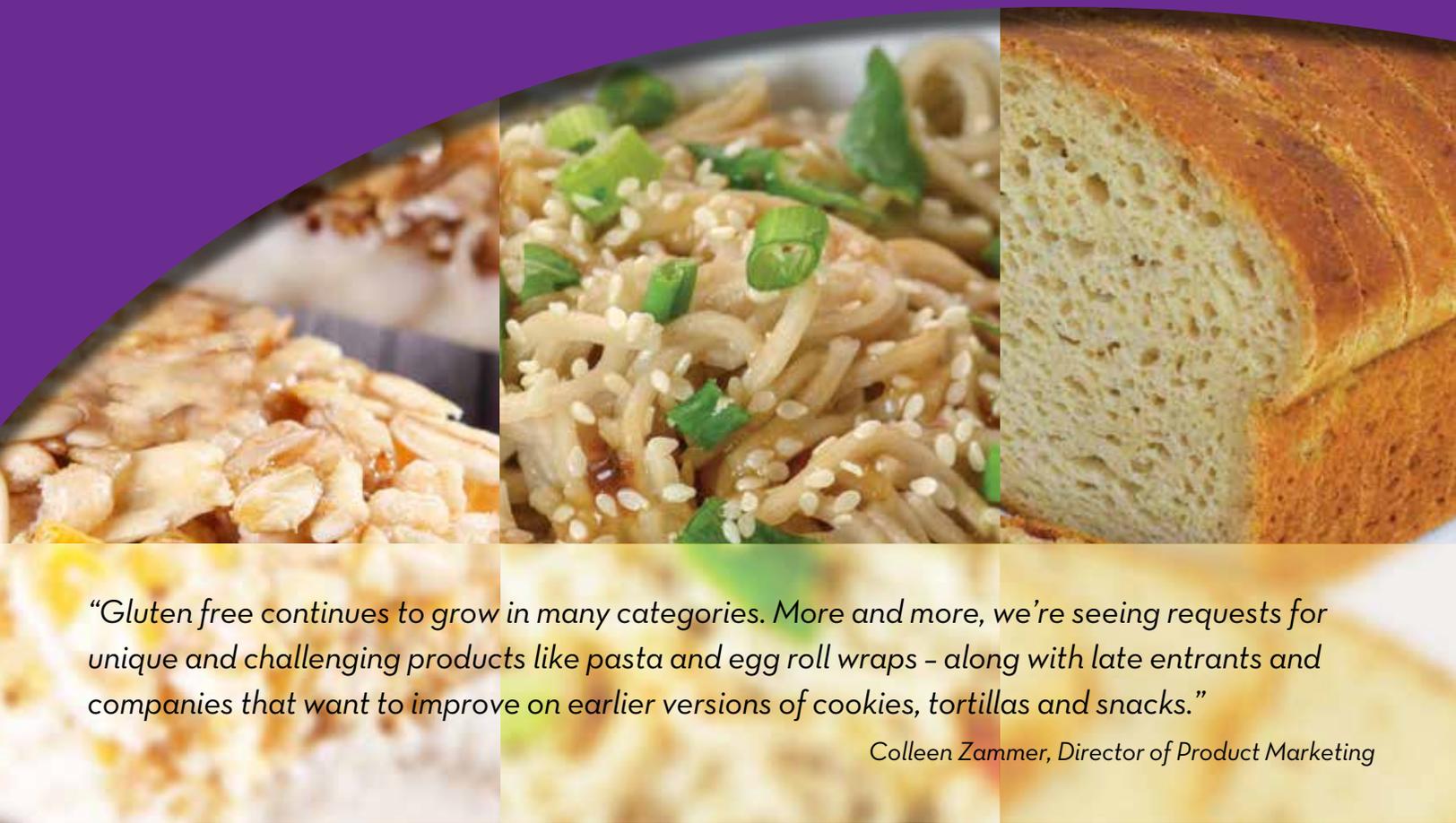




*Everything  
you need to grow*



*This is the new  
gluten-free*

# Free of gluten. Full of nutrients.

*As the trend toward gluten-free continues to grow, it's also taking a critical step back - to the ingredients that nourished our ancestors. Now, we're bringing you innovative flours, blends and custom formulations made with naturally gluten-free whole grains like amaranth, millet, quinoa, buckwheat and sorghum. These nutrient-rich products not only offer deliciously consistent performance, but the opportunity to bring exciting flavors and textures to the table as well.*

## **Proven performance in all kinds of applications**

*Bakers everywhere look to us to help them create and/or perfect gluten-free versions of breads, rolls, hamburger and hot dog buns, pizza crust, tortillas, pie crusts, muffins, cookies, brownies, cinnamon rolls, pancakes and more. They trust that Bay State Milling gluten-free flours, mixes and custom blends have been meticulously formulated to perform deliciously - each and every time.*

## **Flex Flour. Your gluten-free go-to**

**Creating delicious gluten-free options couldn't be easier, thanks to Flex Flour.**

**This non-GMO all-purpose flour, available in conventional and whole grain, has all the quality you expect from Bay State Milling. Use it in all kinds of applications, including sheeted items like crackers, cookies, tortillas and snacks.**

## **Gluten free that's worry free**

*A rock-solid supply chain cultivated over time, along with dedicated gluten-free production areas ensure exceptional purity levels for each and every gluten-free item we make. Certified by the Gluten Free Certification Organization (GFCO), Bay State Milling products meet today's strictest standards.*

## **Expertise and resources that ensure your success grows**

*At Bay State Milling, we believe in being your full-service supplier-partner. Our state-of-the-art Rothwell GrainEssentials Center offers an ideal setting to collaborate with bakery and food science professionals to create and test all kinds of custom formulations. Furthermore, nutrition research ensures we're always bringing you insight into the latest innovations, and trends. This extraordinary level of expertise and resources is just one of the reasons we've become a trusted family of ingredients for so many.*



*“Bay State Milling keeps nutrition and performance at the forefront of new gluten-free product development. By using ancient whole grains and seeds in new and innovative ways, we’re constantly creating new formulas that meet the needs of today’s customers.”*

*Vanessa Brovelli, Senior Product Applications Technologist*

## **Sowing the oats that satisfy today’s gluten-free consumer.**

### **Traditional Gluten-Free Oats**

#### **Committed to gluten-free quality.**

When it comes to the quality and purity of our gluten-free oats, we don’t just talk about it—we take action. With a dedicated, state-of-the-art, gluten-free processing facility in the heart of the Canadian prairie, and an exclusively gluten-free grower network, we can ensure your oats are produced to the lowest gluten levels required, from <20 to <5 ppm. Combined with our unique SimplySafe™ heat treatment process, we take the risks out of formulating gluten-free foods.

**Flakes and flour formats available**

### **Naked Gluten-Free Oats**

#### **Good for you. Good for farmers.**

When it comes to nutrition and traceability, SowNaked™ oats are the naked truth. Made from hull-less oats grown on Montana farms, SowNaked™ oats are higher in protein and lower in carbohydrates than traditional oats. Due to exclusive purity protocol management, SowNaked oats can consistently deliver <5 ppm gluten. Each lot of SowNaked™ oats can be traced to a specific farm, and their naked nature provide higher yields and greater returns to our farmer partners.



**Flakes and flour formats available**

**Also available sprouted and SimplySafe™**

## The key to healthier, more flavorful gluten-free solutions.

Ancient grains have long been prized for their whole grain nutrition. Yet, it's only recently that they've made their way into gluten-free flours and blends. At Bay State Milling, we're leading the way in using these powerful ingredients to add protein, fiber, nutrients, texture and flavor to all kinds of grain-based foods.

### Bay State Milling Gluten-Free and Non-GMO Project Verified Flours



Amaranth\* ▲ ◆



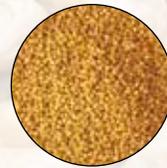
Buckwheat\* ▲



Corn\* ▲



Garbanzo Bean\* ▲



Millet\* ▲ ◆



Oats\* ▲ ◆



Quinoa\* ▲ ◆



Rice, White\* ▲



Rice, Brown\* ▲ ◆



Sorghum\* ▲ ◆

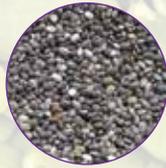


Teff\*

### Bay State Milling Naturally Gluten-Free and Non-GMO Project Verified Seeds



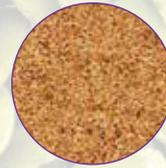
Caraway ▲



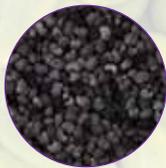
Chia ▲



Flax, Brown ▲



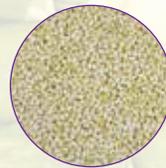
Flax, Golden



Poppy, Blue



Pumpkinseed ▲  
(Shine Skin AA)



Sesame ▲  
(Natural, Hulled,  
Black, Toasted)



Sunflower ▲

\* Certified Gluten-Free by the Gluten-Free Certification Organization

▲ Organic Available

◆ Sprouted Available

Build your own blend or let us create one for you!

Ask about our  
SimplySafe™  
heat treatment  
process for safer  
foods.



A Trusted Family of Ingredients.

Bay State Milling Company, 100 Congress Street, Quincy, MA 02169  
1-800-553-5687, [www.baystatemilling.com](http://www.baystatemilling.com)