

Verified from the **farm** through the **mill**.

Gluten-free rice, flours, stabilized rice bran, pulses, ancient grains, and inclusions, sourced to whatever verification your brand needs (regenerative, identity-preserved, low heavy metals, non-GMO) and processed in dedicated gluten-free mills.

— WHY BUYERS USE THIS

Most suppliers can tell you a sourcing story *or* a milling story. Western Foods owns both: dedicated gluten-free mills in California and Arkansas, paired with verified sourcing programs tailored to each buyer (regenerative, identity-preserved, low heavy metals, non-GMO, or custom). That end-to-end chain of custody is what makes 2030, Scope 3, responsible-sourcing, and clean-label claims defensible.

— BUYER CHECKLIST

VERIFIED SOURCING

Regenerative, identity-preserved, low heavy metals, non-GMO. Your choice.

GLUTEN-FREE MILLS

Dedicated GF facilities in California and Arkansas

TRACEABLE

Seed-to-table chain of custody across grains, flours, and bran

FUNCTIONAL

Texture, flavor, moisture, browning, and nutrition support

— INGREDIENT FAMILIES: YOUR VERIFICATION, OUR MILLING

01

Rice

Packaged milled rice, long grain and medium grain, including documented program rice.

02

Flours

White rice, brown rice, pulse, legume, and ancient grain flours.

03

Stabilized Rice Bran

Shelf-stable rice bran for nutrition, fiber, and clean-label formulation.

04

Inclusions + Custom

Rice, pulse, and ancient grain inclusions, plus blending, extrusion, and packaging.

— VERIFICATION-READY PROOF

AgriCapture 2025 outcomes and Graphyte carbon circularity proof.

105,965

tonnes CO2e reduced

30.1B

gallons of water saved

2,202

fields across five states

496%

farmer enrollment growth

70%

max methane reduction per acre

~80%

of Graphyte carbon sequestered

— THE STORY SALES CAN TELL

Western Foods delivers **whatever verified sourcing your gluten-free ingredients require** (regenerative, identity-preserved, low heavy metals, non-GMO, or custom), milled in dedicated gluten-free facilities, with documented proof points already in hand.

Positioning: verified farm-to-mill + gluten-free + the proof your brand needs.

— USE IT FOR

Gluten-free snacks

Cereals

Bakery & dry mixes

Nutrition & fiber boosts

Breadings

Clean-label reformulation

Co-manufactured ingredient systems

ASK ABOUT VERIFIED SOURCING

— STRATEGIC GEOGRAPHY

Sourced, milled, blended, and extruded in America's agricultural epicenters.

Two U.S. hubs connect farm relationships, gluten-free capabilities, and regional supply intelligence.



CALIFORNIA

Woodland, CA

West Coast access, sourcing coordination, and GF ingredient



ARKANSAS

Pine Bluff, AR

Rice-belt proximity, milling capacity, and Graphyte circularity.

One partner. Verified farm-to-mill proof.

Rice, flours, stabilized rice bran, pulses, ancient grains, and custom processing. Sourced to your verification, milled to gluten-free.

Scan for the digital sustainability presentation.

