

Learning on Location

Farmer Direct Foods • New Cambria, Kansas



Learn about a local, identity-assured Kansas milling operation.

To meet consumer demands of flour, Farmer Direct Foods has a small mill that produces 100% whole-wheat flour located in New Cambria, Kansas. Justin Howie serves as the plant manager for Farmer Direct Foods, a farmer owned co-op that mills 100% whole-wheat flour for retail and various customers, specializing in identity assured hard white wheat.

The milling facility host many participants for several IGP Institute courses. “Farmer Direct Foods mills mostly hard white wheat, but also mills some red wheat,” says Howie. He adds, “We produce over 15 million pounds of flour per year, which is sold in stores under our brand name Pride of the Prairie.”

Farmer Direct Foods differentiates itself from large companies because of its locally sourced wheat and identity-assured program. Through this program, they can track their hard white wheat from the field to the final product in the bakery or grocery store.

Flour processing for is a simple two-step process. The first step is grinding the hard white wheat between four stones and the second step is the mix going through two sifter sections. The packaging line has a few different options as it can go into a 50-pound, 20-pound, 2-pound, and half-pound package. In one hour they can package up to 15,000 pounds of flour.

This mill is a great example of a smaller-scale mill, Howie says, “It’s an opportunity to open eyes to people in large company mills and see how a small co-op operates, we also learn from them as well.”