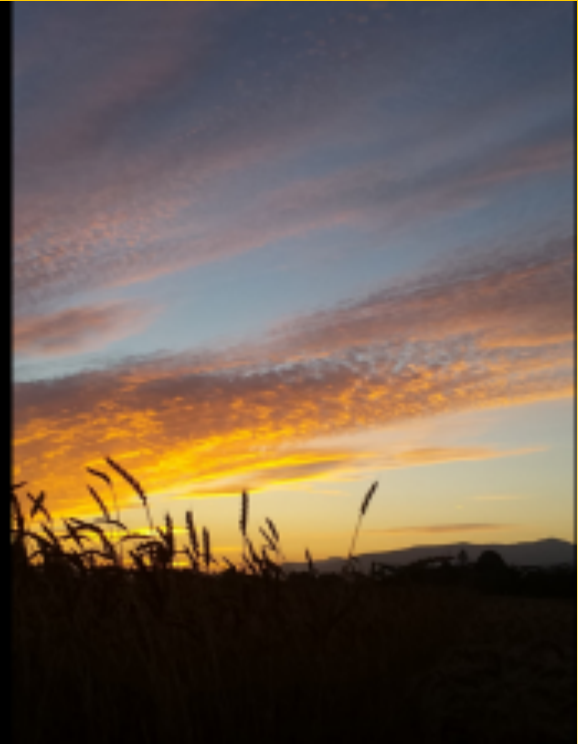


Panel Focus

- How do stakeholders across the regional and localized grain shed (such as brewers, distillers, millers, bakers, and food companies of all sizes) leverage trends to make everyday products both more nutritious and more delicious, and support a healthier food system for all?
- Start with the seed and end with the consumer



Steve Lyon



THE BREAD LAB

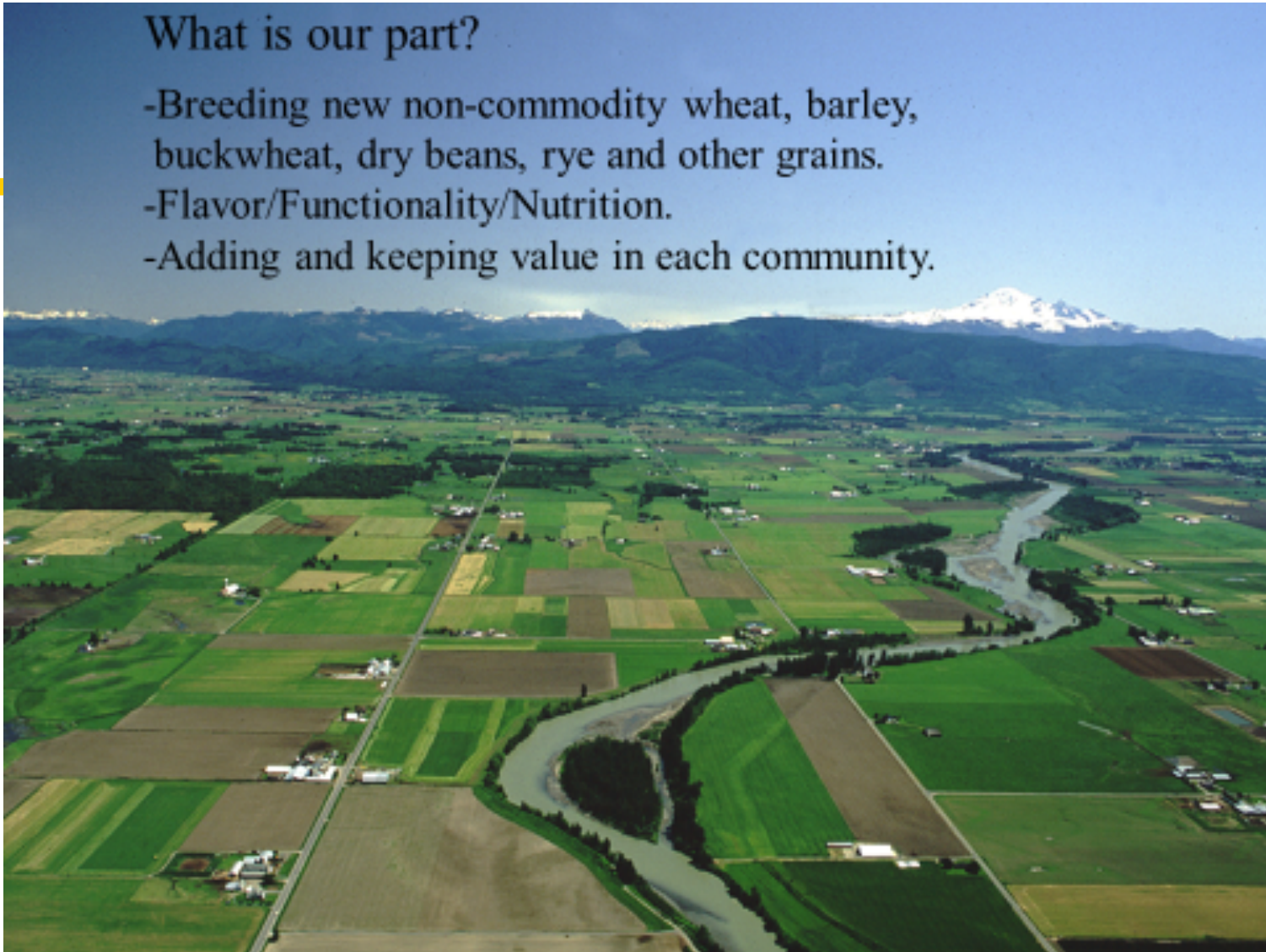
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OLDWAYS
WHOLE
GRAINS
COUNCIL 
WHOLEGRAINSCOUNCIL.ORG

What is our part?

- Breeding new non-commodity wheat, barley, buckwheat, dry beans, rye and other grains.
- Flavor/Functionality/Nutrition.
- Adding and keeping value in each community.



November 2018
#WholeGrains2018





Variation

November 2018
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Non-commodity

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November 2018
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Thank you!

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Thank you!

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