






Kernza® Perennial Grain Supplier List

The list below provides website and contact information for all *licensed* Kernza® ingredient suppliers, as of May 2025.

If you have any questions regarding current suppliers or are in need of other supply chain contacts, please contact The Land Institute at Kernza@landinstitute.org or UMN Forever Green Initiative at FG-Info@umn.edu

| Company | Contact | Description |
|---|---|--|
| Arcola Farms  | Sales contact email: info@arcolafarms.com Website: www.arcolafarms.com | Arcola is proud to support nature-based, climate-positive farming and food solutions for better human and planet health. The Arcola Growers Network features Kernza® perennial grains, the healthy, nutrient-dense, non-GMO food & flour ingredient. Crops that develop healthy soil provide safe and diverse menu options for food manufacturers, for the chef's kitchen, the home kitchen, and our expanding list of school systems. Working together with consumers and farmers/growers, we can work to create far-reaching positive environmental impact, and protect our vital water supplies. |
| Field Theory Foods  | Sales contact email: orders@mnhempfarms.com Website: fieldtheoryfoods.com | Field Theory is owned by John Strohfus of Hastings, MN. John is committed to the highest quality products, connecting his farm and his network of contracted growers to the end users and consumers. He is a champion of Regenerative Agriculture, resulting in Simple and Clean Ingredients. Kernza offerings are: Whole Kernza, Puffed, Flour, Pregel flour |
| Perennial Pantry  | Sales contact email: hello@perennial-pantry.com Website: www.perennial-pantry.com | Perennial Pantry is a food company focused on building markets for Kernza®. We have developed dozens of Kernza products under our own brand, including crackers, pasta, granola, flour blends, baking mixes, and more. We operate a grain cleaning facility and mill serving small to medium-scale needs, with GMP and Kosher-certified partners ready for large production runs. Our team has conducted extensive research on Kernza milling, baking, malting, brewing, and more, and offers expertise to help bring your product to market. We prioritize sourcing Kernza from acres that directly impact rural drinking water, ensuring tangible, place-based environmental benefits. We are based in Northfield, Minnesota. |
| Perennial Promise Growers Cooperative  | Sales contact email: info@perennialpromise.com Website: https://www.perennialpromise.com | Perennial Promise Grower's Cooperative is a farmer-led organization that provides collective marketing and technical support to Kernza growers. Our ingredient company provides conventional, transitional, organic, and regenerative organic certified whole grain, flour, and flaked Kernza. |
| Sustain-A-Grain  | Sales contact email: info@sustainagrain.com Website: www.sustainagrain.com | Sustain-A-Grain has a two-part mission: to introduce consumers to Kernza® perennial grain and to support family farms in growing Kernza®. We have been growing Kernza® ourselves for nearly 5 years in close collaboration with The Land Institute—where Kernza® was first developed. We are certified seed dealers, handlers, growers, and suppliers. We also work with dozens of farmers across the Great Plains to grow and market their grain. We work with food companies, restaurants, breweries, and distilleries to source high-quality Kernza®. If you want to get started with Kernza®, we can help. Product Offerings: Kernza® in the following forms - Flaked/Rolled, Flour, Whole Grain, Hulls and 9 Different Malts Kernza® Products - Egg Noodles, Flakes and Kernza® Merch. |